

## STARTERS

- CHICKEN PASTA SOUP 9
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 16
- STEAK ROLLS Chimichurri sauce, spicy ranch 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 19

## SUSHI

- AVOCADO BOMB\* Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 20
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 13
- CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 16
- SPICY TUNA ROLL\* Hawaiian tuna, jicama, cucumber, avocado 17
- 30A ROLL\* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

## SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX'S SALAD Cheddar cheese, tomatoes, cucumbers, croutons, choice of dressing 13
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD Roasted chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD\* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24
- STEAK SALAD\* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 25

## BURGERS & SANDWICHES

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES

- VEGGIE BURGER In-house recipe, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, aged Tillamook cheddar, served all the way 19
- FRENCH DIP\* Thinly sliced, baguette, horseradish 24
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- HYDE PARK Grilled chicken breast, Monterey Jack, served all the way 18

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES\* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34
- STEAK MAUI\* Marinated ribeye, smashed potatoes 47
- NEW YORK STRIP\* Aged Certified Angus Beef®, NYO mac & cheese 46
- FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 41



## SEAFOOD & SPECIALTIES

- TODAY'S FEATURED FISH\* We offer a seasonal selection of fresh paned or hardwood grilled seafood MKT
- GRILLED SALMON\* Fresh cold water salmon, chilled orzo & wild rice salad 33 *(lunch cut available until 4PM)*
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 46
- SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 32
- PECAN ENCRUSTED TROUT\* Pan-fried, Dijon mustard sauce, Southern coleslaw 28
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 23
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 29
- GRILLED PORK TENDERLOIN\* Cured in-house, Thai "Bang Bang" sauce, smashed potatoes 25
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

# WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
FLEUR DE MER ROSÉ – Côtes De Provence 13/50  
FLOWERS CHARDONNAY – Sonoma Coast 80  
TAITTINGER CHAMPAGNE – Á Reims, France 105  
DAOU CABERNET SAUVIGNON – Paso Robles 14/54  
ELOUAN PINOT NOIR – Oregon 14/54  
SILVERADO CABERNET SAUVIGNON – Napa Valley 82  
ARGYLE “NUTHOUSE” PINOT NOIR – Eola-Amity Hills, Oregon 90  
8 YEARS IN THE DESERT *BY ORIN SWIFT RED BLEND* – California 75

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/46  
MUMM NAPA CUVÉE M – Napa Valley 40  
TAITTINGER – Á Reims, France 105  
POL ROGER *RESERVE* – Epernay, France 100

### CHARDONNAY

ST. FRANCIS – Sonoma County 12/46  
CHALK HILL – Russian River Valley 14/54  
SEBASTIANI – North Coast 38  
CHATEAU STE. MICHELLE – Columbia Valley 40  
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 45  
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 58  
ROMBAUER – Carneros, Napa Valley 60  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
FLOWERS – Sonoma Coast 80  
CAKEBREAD CELLARS – Napa Valley 85

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 38  
CHASING VENUS – Marlborough, New Zealand 42  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 13/50  
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

### DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 12/46

*Corkage fee, \$25.*

## HANDCRAFTED MARTINIS

### THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

### ‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

### PEAR MARTINI 16

Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

### FLEUR-DE-LIS 16

Prairie Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP 16

Ketel One Citroen : Lemon Juice

### OUT OF TIME 16

Buffalo Trace Single Barrel Whiskey : Honey Syrup  
Black Cherry Jam : Angostura Bitters

### POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

### MARTINI AU CHOCOLAT 16

Grey Goose Vodka : Dorda Double Chocolate Liqueur : French Vanilla Cream

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46  
DAOU – Paso Robles 14/54  
THREE RIVERS – Columbia Valley 42  
FRANCISCAN – Napa Valley 45  
STARMONT – Napa Valley 50  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80  
HONIG – Napa Valley 80  
SILVERADO – Napa Valley 82  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
CAYMUS – Napa Valley 135  
LANCASTER *ESTATE* – Alexander Valley 145  
CAYMUS SPECIAL SELECTION – Napa Valley 280

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 46  
DUCKHORN VINEYARDS – Napa Valley 90

### PINOT NOIR

A TO Z – Oregon 12/46  
ANGELS INK – Monterey, California 13/50  
ELOUAN – Oregon 14/54  
ARGYLE – Willamette Valley 45  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48  
MEIOMI – California 50  
GARY FARRELL – Russian River Valley 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90  
FLOWERS – Sonoma Coast 85

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/38  
JOEL GOTT – California 40  
SALDO – California 55

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46  
ABSTRACT *BY ORIN SWIFT RED BLEND* – California 16/62  
TILIA MALBEC/SYRAH – Mendoza, Argentina 35  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75  
THE PRISONER – California 82

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

### THE OUTLIER 15

Buffalo Trace Single Barrel Bourbon : Sugar Cubes  
Peychaud’s Bitters : Lemon Bitters

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE (614) 15

Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer

### WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### LEMON DROP MOJITO 14

Tito’s Handmade Vodka : St~Germain : Mint : Pineapple Juice

### DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters

### ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

### FRENCH 75 13

Tanquary Ten Gin : Gruet Sparkling Wine : Fresh Lemon Juice

*Olives and Candied Cherries by Filthy Food.*