

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
- BUCKEYE ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

- ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic 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 26

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, brioche bun, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 25
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

STEAKS & PRIME RIB

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

- STEAK 'N' FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 35
- STEAK MAUI* Marinated ribeye, smashed potatoes 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



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 MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 32
- PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, 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
- PORK TENDERLOIN* Grilled, 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 CHAMPANGNE – Á Reims, France 105

DAOU CABERNET SAUVIGNON – Paso Robles 14/54

BÖEN PINOT NOIR – California 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

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

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

ESPRESSO MARTINI 16

Stoli Vanillia : Espresso : Kahlúa : Bailey’s Irish 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

FRANCISCAN – Napa Valley 45

STARMONT – Napa Valley 50

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80

HONIG – Napa Valley 80

SILVERADO – Napa Valley 82

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

BÖEN – California 14/54

ELOUAN – Oregon 42

ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 45

WILLAMETTE VALLEY ‘WHOLE CLUSTER’ – Willamette Valley 48

MEIOMI – California 50

GARY FARRELL – Russian River Valley 85

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

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 12/46

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

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

Olives and Candied Cherries by Filthy Food.