

## 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.

# HANDCRAFTED MARTINIS

**THE DUKE** 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

**'21' MANHATTAN** 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

**PEAR MARTINI** 17

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

**RED-HEADED RITA MARTINI** 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

**CINDY'S LEMON DROP** 17

Ketel One Citroen Vodka : Lemon Juice

**VESPER** 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

**FLEUR-DE-LIS** 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

**ESPRESSO MARTINI** 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

# WINES "WE" LOVE & DRINK

**CHALK HILL CHARDONNAY** – Russian River Valley 13/50

**HONIG SAUVIGNON BLANC** – Napa Valley 14/54

**CHATEAU MINUTY 'M' ROSÉ** – Côtes de Provence 13/50

**FLOWERS CHARDONNAY** – Sonoma Coast 80

**LUMINORE BY LA MARCA PROSECCO** – Valdobbiadene, Italy 14/54

**AUSTIN HOPE CABERNET SAUVIGNON** – Paso Robles 18/88 (1 liter bottle)

**BÖEN BY BELLE GLOS PINOT NOIR** – California 13/50

**CAYMUS CABERNET SAUVIGNON** – Napa Valley 135

**ENROUTE 'LES POMMIERS' PINOT NOIR** – Russian River Valley 82

**8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL** – California 80

# WHITES

## CHAMPAGNE & SPARKLING

**GRUET BRUT** – New Mexico 12/46

**LUCIEN ALBRECHT BRUT ROSÉ** – AOC Crémant d'Alsace 13/50

**LUMINORE BY LA MARCA PROSECCO** – Valdobbiadene, Italy 14/54

**MUMM NAPA CUVÉE M** – Napa Valley 40

**TAITTINGER** – Á Reims, France 105

**POL ROGER RESERVE** – Epernay, France 100

## CHARDONNAY

**MER SOLEIL SILVER 'UNOAKED'** – Monterey 12/46

**CHALK HILL** – Russian River Valley 13/50

**FRANK FAMILY** – Carneros 17/66

**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

**VAVASOUR** – Marlborough, New Zealand 12/46

**HONIG** – Napa Valley 14/54

**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 38

**CRAGGY RANGE TE MUNA** – Martinborough, New Zealand 45

## OTHER WHITES & ROSÉ

**CHATEAU MINUTY 'M' ROSÉ** – Côtes de Provence 13/50

**BARONE 'FINI' PINOT GRIGIO** – Valdadige, Italy 12/46

**TERLATO PINOT GRIGIO** – Friuli Colli Orientali, Italy 13/50

**LUCIEN ALBRECHT RESERVE RIESLING** – Alsace, France 12/46

**DR. LOOSEN 'DR. L' RIESLING** – Mosel, Germany 13/50

**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 42

## DESSERT SELECTIONS

**FONSECA BIN 27** – Portugal 12/46

*Corkage fee, \$25.*

*We proudly pour a 7 ounce glass of wine.*

*Tastings of our wines by the glass are available. Please ask your server.*

# HANDCRAFTED COCKTAILS

**PAPER PLANE** 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

**FRENCH 75** 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

**MIDNIGHT MARGARITA** 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

**YUZU MULE** 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

**DOPPELGÄNGER** 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

**SPARKLING PALOMA** 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

**HUGO SPRITZ** 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

**KENTUCKY OLD FASHIONED** 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

*Olives and Candied Cherries by Filthy Food.*

# MOCKTAILS

**THE THREE AMANGOS** 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

**ROSEBERRY MULE** 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

**PEACH MOCKGRIA** 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

**MR. WONDERFUL** 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

**MOCKING BIRD** 11

Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

**DAOU** – Paso Robles 14/54

**ST. FRANCIS** – Sonoma County 16/62

**QUILT** – Napa Valley 17/66

**AUSTIN HOPE** – Paso Robles 18/88 (1 liter bottle)

**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 'SIX STACK'** – North Coast 14/54

**DUCKHORN VINEYARDS** – Napa Valley 90

## PINOT NOIR

**BÖEN BY BELLE GLOS** – California 13/50

**ARGYLE 'BLOOM HOUSE'** – Willamette Valley 15/58

**SIDURI** – Willamette Valley 16/62

**WILLAMETTE VALLEY 'WHOLE CLUSTER'** – Willamette Valley 48

**BELLE GLOS CLARK & TELEPHONE** – Santa Barbara County 75

**ENROUTE 'LES POMMIERS'** – Russian River Valley 82

**GARY FARRELL** – Russian River Valley 85

**FLOWERS** – Sonoma Coast 90

## ZINFANDEL

**SEGHESSIO** – Sonoma 14/54

**SALDO** – California 15/58

**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 80

## OTHER INTERESTING REDS

**ALTA VISTA 'VIVE' MALBEC** – Mendoza, Argentina 13/50

**PENFOLDS 'BIN 28' SHIRAZ** – South Australia 16/62

**ABSTRACT BY ORIN SWIFT** – California 65

**THE PRISONER RED BLEND** – Napa Valley 82