

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- MR. JACK’S CRISPY CHICKEN Buttermilk hand-breaded tenders 16
- STEAK ROLLS Jalapeño Ranch dressing 18
- EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18



SUSHI

- NIGIRI PLATE* Fresh salmon and Hawaiian ahi tuna, with mounded sushi rice 19
- CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 18
- SPICY TUNA ROLL Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 19
- RAINBOW ROLL* Ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 19
- TUNA STACK* Hawaiian tuna, crab salad, avocado, Sriracha and unagi sauce, with tortilla chips 19

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.
ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 23
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18
- FRENCH DIP* Thinly sliced, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, Monterey Jack 18
- NASHVILLE HOT CHICKEN SANDWICH Southern cole slaw, kosher dill pickles, ranch dressing 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER.

- STEAK ‘N’ FRIES* French Brasserie style, maître d’ butter 33
- NEW YORK STRIP* Certified Angus Beef®, NYO mac & cheese 47
- STEAK MAUI* Marinated ribeye, smashed red potatoes 48
- FILET MIGNON WITH BÉARNAISE* Center cut, smashed red potatoes 47
- PRIME RIB SANDWICH* Slow-roasted, served au jus 27
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 41

SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (limited availability) MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 33
- EMERALD COAST SHRIMP Battered and fried Gulf shrimp, french fries, Southern cole slaw 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus (limited availability) 24
- GRILLED PORK TENDERLOIN* Cured in-house, Thai “Bang Bang” sauce, smashed red potatoes 27
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Cole Slaw | Orzo & Wild Rice | Broccoli | Smashed Red Potatoes

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Couscous

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

Suggested tableside by server.

WINES WE LOVE TO DRINK

FRANK FAMILY CHARDONNAY – Carneros 15/58
CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC – New Zealand 13/50
THE FOUR GRACES ROSÉ – Willamette Valley 12/46
VEUVE CLICQUOT YELLOW LABEL – France 110
ZD CHARDONNAY – Carneros 70
DAOU CABERNET SAUVIGNON – Paso Robles 16/62
ELOUAN PINOT NOIR – Oregon 13/50
THE PRISONER ‘RED BLEND’ – California 16/62
HONIG CABERNET SAUVIGNON – Napa Valley 75
FLOWERS PINOT NOIR – Sonoma Coast 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
SCHARFFENBERGER BRUT ROSÉ – Anderson Valley 13/50
SCHRAMSBERG ‘BLANC DE BLANCS’ – North Coast 70
VEUVE CLICQUOT YELLOW LABEL – France 110
POL ROGER RESERVE – Epernay, France 115

CHARDONNAY

CHALK HILL – Sonoma Coast 13/50
FRANK FAMILY – Carneros 15/58
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 14/54
FERRARI–CARANO – Sonoma County 50
GARY FARRELL – Russian River Valley 65
ZD – Carneros 70
CAKEBREAD CELLARS – Napa Valley 75
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
ROMBAUER – Carneros 80
FLOWERS – Sonoma Coast 85
PLUMPJACK *RESERVE* – Napa Valley 110

SAUVIGNON BLANC

J. LOHR ‘FLUME CROSSING’ – Arroyo Seco, Monterey County 12/46
CRAGGY RANGE *TE MUNA* – Martinborough, New Zealand 13/50
HONIG – Napa Valley 55

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46
TERLATO FAMILY VINEYARDS FRIULI PINOT GRIGIO –
Friuli-Venezia Giulia, Italy 13/50
SCHLOSS VOLLRADS RIESLING – Germany 42

DESSERT SELECTIONS

FONSECA ‘BIN 27’ *375 ML BOTTLE* – Portugal 9/~

HANDCRAFTED COCKTAILS

SPICY PINEAPPLE MARGARITA 15
Tanteo Jalapeño Tequila : Pineapple Juice : Fresh Lime Juice : Agave Nectar

DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

OCEANSIDE 15
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint

THE (919) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

PALOMA 14
Corazón Blanco Tequila : Gran Gala Liqueur : Grapefruit Juice : Lime Juice

MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

VODKA MULE 14
Tito’s Handmade Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
THREE RIVERS – Columbia Valley 13/50
DAOU – Paso Robles 16/62
THE PRISONER – Napa Valley 17/66
ROTH ‘HERITAGE’ – Sonoma County 44
STARMONT – Napa Valley 55
LIONS DE BATAILLEY PAUILLAC – Bordeaux, France 70
HONIG – Napa Valley 75
FOLEY JOHNSON *ESTATE* – Napa Valley 80
CHALK HILL *ESTATE RED* – Chalk Hill AVA 105
NEYERS *NEYERS RANCH* – Napa Valley 108
AUSTIN HOPE – Paso Robles 110
QUILT *RESERVE* – Napa Valley 150
CAKEBREAD – Napa Valley 160
SEBASTIANI ‘CHERRY BLOCK’ – Sonoma Valley 172
CAYMUS VINEYARDS – Napa Valley 175
CHATEAU MONTELENA – Napa Valley 205

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
FERRARI–CARANO – Sonoma County 13/50
TEXTBOOK – Napa Valley 45
DUCKHORN – Napa Valley 82

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
CHALK HILL – Sonoma Coast 15/58
THE FOUR GRACES – Willamette Valley 50
CHALONE *ESTATE* – Chalone AVA 70
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 80
FLOWERS – Sonoma Coast 85

ZINFANDEL

SEGHECIO – Sonoma County 15/58
FROG’S LEAP – Rutherford, Napa Valley 16/62
ROBERT BIALE ‘PARTY LINE’ – North Coast, California 50
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 67

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46
SHINAS ESTATE ‘THE GUILTY’ SHIRAZ – Victoria, Australia 13/50
THE PRISONER ‘RED BLEND’ – California 16/62
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70
MOLLYDOOKER ‘BLUE EYED BOY’ SHIRAZ – Australia 88

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

FRENCH MARTINI 16
Grey Goose Vodka : Chambord Liqueur : Fresh Pineapple Juice

FLEUR–DE–LIS 16
Tito’s Handmade 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 Vodka : Lemon Juice

ENGLISH MARTINI 16
Plymouth Gin : Cucumber : Fresh Mint

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