

SOUPS & STARTERS

- CHEF’S DAILY SOUP 9
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 18
- STEAK ROLLS Jalapeño ranch 19
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

SUSHI

- NIGIRI PLATE* Filets of cold water salmon & Hawaiian tuna, seasoned rice 18
- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 21
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 15
- RAINBOW ROLL* California roll topped with Ahi tuna and jumbo shrimp 18
- CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 17
- SURF & TURF ROLL* Seared filet mignon, crab, cream cheese, avocado 18
- SPICY TUNA ROLL* Ahi tuna, jicama, cucumber, avocado 18
- OUTER BANKS ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared Ahi tuna, jicama, avocado, topped with spicy tuna 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- 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, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, brioche bun, Tillamook cheddar 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- NASHVILLE HOT CHICKEN SANDWICH Southern cole slaw, kosher dill pickles, ranch dressing, brioche bun 19
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER.
- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 35
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- CHICAGO RIBEYE* Made in-house Worcestershire sauce, loaded baked potato 51
- FILET MIGNON WITH BÉARNAISE* Center cut, smashed potatoes 50
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 28
- EMERALD COAST SHRIMP Crispy gulf shrimp, remoulade, honey Dijon, French fries, Southern coleslaw 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

- French Fries | Southern Coleslaw | Chilled Orzo & Wild Rice | Broccoli | Smashed 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
BÖEN PINOT NOIR – California 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
ROMBAUER – Carneros 17/66
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
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/~

Corkage fee, \$25.
Tastings of our wines by the glass are available. Please ask your server.

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
ST. FRANCIS – Sonoma County 15/58
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
BÖEN – California 13/50
CHALK HILL – Sonoma Coast 15/58
ELOUAN – Oregon 45
THE FOUR GRACES – Willamette Valley 50
CHALONE *ESTATE* – Chalone AVA 70
BELLE GLOS *CLARK & TELEPHONE* – Santa Maria Valley 80
FLOWERS – Sonoma Coast 85

ZINFANDEL

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

OTHER INTERESTING REDS

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

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.