

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.

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

FRANK FAMILY CHARDONNAY - Carneros 15/58

CRAGGY RANGE *TE MUNA* SAUVIGNON BLANC - New Zealand 14/58

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 14/54

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE - Á Reims, France 110

ZD CHARDONNAY - Carneros 70

DAOU CABERNET SAUVIGNON - Paso Robles 16/62

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

THE PRISONER RED BLEND - California 18/70

HONIG CABERNET SAUVIGNON - Napa Valley 75

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

SCHRAMSBERG 'BLANC DE BLANCS' - North Coast 70

VEUVE CLICQUOT YELLOW LABEL - Á Reims, France 110

POL ROGER RESERVE - Epernay, France 115

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' - Monterey 13/50

CHALK HILL - Sonoma Coast 14/54

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 78

PLUMPJACK *RESERVE* - Napa Valley 110

FAR NIEN *ESTATE BOTTLED* - Napa Valley 115

SAUVIGNON BLANC

VAVASOUR - Marlborough, New Zealand 13/50

J. LOHR 'FLUME CROSSING' - Arroyo Seco, Monterey County 12/46

CRAGGY RANGE *TE MUNA* - Martinborough, New Zealand 14/58

HONIG - Napa Valley 55

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ - Côtes de Provence 14/54

CHATEAU MIRAVAL ROSÉ - Côtes de Provence 15/58

LUCIEN ALBRECHT *RESERVE* RIESLING - Alsace, France 13/50

BARONE 'FINI' PINOT GRIGIO - Valdadige, Italy 12/46

DR. LOOSEN 'DR. L' RIESLING - Mosel, Germany 14/54

TERLATO VINEYARDS PINOT GRIGIO - Friuli-Venezia-Giulia, Italy 13/50

MARCO FELLUGA PINOT GRIGIO - Collio, Italy 45

SCHLOSS VOLLRADS RIESLING - Germany 48

DESSERT SELECTIONS

FONSECA 'BIN 27' 375 ML BOTTLE - Portugal 9/~

Corakage 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.

ZERO PROOF

BLOOD ORANGE SPRITZ 13

Lyre's Italian Orange : Blood Orange Purée : Fever Tree Club Soda

LYRE'S OLD FASHIONED 13

Lyre's American Malt : Angostura Bitters : Regan's Orange Bitters

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S PALOMA 13

Lyre's Agave Blanco Spirit : Lime Juice : Fever-Tree Sparkling Pink Grapefruit

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU - Paso Robles 15/58

ST. FRANCIS - Sonoma County 16/62

THE PRISONER - Napa Valley 17/66

QUILT - Napa Valley 17/70

STARMONT - Napa Valley 55

LIONS DE BATAILLEY PAUILLAC - Bordeaux, France 70

HONIG - Napa Valley 75

FOLEY JOHNSON *ESTATE* - Napa Valley 80

NEYERS *NEYERS RANCH* - Napa Valley 108

AUSTIN HOPE - Paso Robles 110

QUILT *RESERVE* - Napa Valley 150

CAKEBREAD - Napa Valley 160

CAYMUS VINEYARDS - Napa Valley 175

CHATEAU MONTELENA - Napa Valley 205

MERLOT

J. LOHR 'LOS OSOS' - Paso Robles 12/46

MARKHAM 'SIX STACK' - North Coast 14/54

TEXTBOOK - Napa Valley 45

DUCKHORN - Napa Valley 82

PINOT NOIR

BÖEN *BY BELLE GLOS* - California 13/50

ARGYLE 'BLOOM HOUSE' - Willamette Valley 15/58

SIDURI - Willamette Valley 16/62

BELLE GLOS *CLARK AND TELEPHONE* - Santa Barbara 55

ETUDE *GRACE BENOIST RANCH* - Carneros 75

GARY FARRELL - Russian River Valley 80

ENROUTE 'LES POMMIERS' - Russian River Valley 82

FLOWERS - Sonoma Coast 85

PENNER-ASH - Willamette Valley 110

ZINFANDEL

SEGHESSIO - Sonoma County 14/54

SALDO - Dry Creek, Lodi 15/58

ROBERT BIALE 'PARTY LINE' - North Coast, California 50

FROG'S LEAP - Rutherford, Napa Valley 62

8 YEARS IN THE DESERT *BY ORIN SWIFT* - California 70

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC - Mendoza, Argentina 13/50

PENFOLDS 'BIN 28' SHIRAZ - South Australia 16/62

THE PRISONER RED BLEND - California 18/70

MOLLYDOOKER 'BLUE EYED BOY' SHIRAZ - Australia 88