

STARTERS

TODAY’S FEATURED SOUP 9

DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14

SPINACH CON QUESO Tortilla chips 17

FIRE–GRILLED ARTICHOKEs Rémoulade 17

AVOCADO BOMB Hand-cut Ahi tuna, crab salad, unagi sauce, Sriracha, crispy wontons 20

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 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

ROASTED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20

THAI KAI SALAD Roasted chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19

SHRIMP LOUIE SALAD Jumbo shrimp, crisp iceberg lettuce, avocado, tomato, Kiawah Island dressing 21

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24

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 16

OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 19

STEAK BURGER* Ground beef tenderloin and ribeye, brioche bun, Tillamook cheddar, grilled onions, Kiawah Island dressing 20

FRENCH DIP* Thinly sliced, baguette, horseradish 24

COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18

HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing, brioche bun 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

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 50

NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 49

STEAK MAUI* Marinated ribeye, smashed potatoes 49

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

TODAY’S FRESH SEAFOOD SELECTION* MKT

GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)

TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 32

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 24

BRASSERIE CHICKEN Panko-crusted, parmesan cheese, lemon caper sauce, smashed potatoes, broccoli 26

ROTISSERIE CHICKEN 24-hour brine, special herb blend, smashed potatoes, lemon rosemary au jus 25

PORK TENDERLOIN* Grilled, cured in-house, Thai “Bang Bang” sauce, smashed potatoes 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, Southern coleslaw, French fries 33

Alex’s or Caesar salad to accompany your entrée 9 / split-plate charge 7

SIDES

French Fries | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Loaded Baked Potato | Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable |Southern Coleslaw

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All ingredients are not listed, please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

WINES WE LOVE TO DRINK

- NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT CHAMPANGE – Chouilly, France 17/66
- MER SOLEIL ‘SILVER’ CHARDONNAY – Monterey County 15/56
- HONIG SAUVIGNON BLANC – Napa Valley 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
- ROMBAUER CHARDONNAY – Carneros 72
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/78 *(liter bottle)*
- BELLE GLOS ‘BALADE’ PINOT NOIR – Santa Rita Hills 15/58
- THE PRISONER RED BLEND – California 17/66
- PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 140
- ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 65

WHITES

CHAMPAGNE & SPARKLING

- ZARDETTO – Prosecco, DOC 12/46
- GRUET – New Mexico 12/46
- LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace 13/50
- NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT – Chouilly, France 17/66
- MOËT & CHANDON NECTAR IMPERIAL ROSÉ – France 115
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 125

CHARDONNAY

- ST. FRANCIS – Sonoma County 13/50
- CHALK HILL – Sonoma Coast 14/54
- MER SOLEIL ‘SILVER’ – Monterey County 15/56
- FRANK FAMILY – Carneros 16/62
- THE PRISONER – Carneros 55
- FLOWERS – Sonoma Coast 70
- ROMBAUER – Carneros 72
- PATZ & HALL *DUTTON RANCH* – Russian River Valley 75
- CAKEBREAD CELLARS – Napa Valley 82
- ZD – Carneros 85
- FAR NIENTE *ESTATE BOTTLED* – Napa Valley 105

SAUVIGNON BLANC & FUMÉ BLANC

- ELIZABETH SPENCER – Mendocino 12/46
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46
- HONIG – Napa Valley 14/54
- CRAGGY RANGE – Marlborough, New Zealand 42
- CAKEBREAD CELLARS – North Coast 65

OTHER WHITES & ROSÉ

- JERMANN PINOT GRIGIO – Collio, Italy 12/46
- SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 14/54
- CHATEAU MINUTY ‘PRESTIGE’ ROSÉ – Côtes de Provence 13/50
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54

HANDCRAFTED COCKTAILS

- THE ESSENTIAL 14
- Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
- KENTUCKY OLD FASHIONED 15
- Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
- SPICY MARGARITA 13
- Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
- LEMON DROP MOJITO 13
- Wheatley Vodka : St~Germain : Pineapple Juice : Mint
- BOURBON MULE 15
- Buffalo Trace Bourbon : Fever Tree Ginger Beer
- DOPPELGÄNGER 15
- Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
- MIDNIGHT MARGARITA 14
- Corazón Reposado Tequila : Black Cherry Jam : Pink Himalayan Salt
- THE MATADOR 14
- Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
- Olives and Candied Cherries by Filthy Food.*

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50
- DAOU – Paso Robles 15/58
- AUSTIN HOPE – Paso Robles 16/78 *(liter bottle)*
- CHATEAU BUENA VISTA – Napa Valley 17/66
- HONIG – Napa Valley 87
- QUILT – Napa Valley 92
- FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 118
- ZD – Napa Valley 125
- GHOST BLOCK *ESTATE* – Oakville, Napa Valley 135
- PAPILLON *BY ORIN SWIFT* – Napa Valley 140
- CAYMUS VINEYARDS – Napa Valley 145
- CADE *HOWELL MOUNTAIN* – Napa Valley 220
- MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 270
- SILVER OAK – Napa Valley 300
- CAYMUS VINEYARDS ‘SPECIAL SELECTION’ – Napa Valley 320

MERLOT

- J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
- EMMOLO – Napa Valley 16/62
- DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

- A TO Z – Oregon 12/46
- BÖEN – California 13/50
- BELLE GLOS ‘BALADE’ – Santa Rita Hills 15/58
- ELOUAN – Oregon 45
- ETUDE *GRACE BENOIST RANCH* – Carneros 65
- BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 80
- GARY FARRELL – Russian River Valley 82
- FLOWERS – Sonoma Coast 92
- DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 110
- MERRY EDWARDS – Russian River Valley 130
- KOSTA BROWNE – Sta. Rita Hills 150

ZINFANDEL

- KLINKER BRICK ‘OLD VINE’ – Lodi, Mokelumne River AVA 14/54
- SALDO – California 15/58
- GREEN & RED *CHILES CANYON VINEYARDS* – Napa Valley 60

OTHER INTERESTING REDS

- BROQUEL MALBEC – Mendoza, Argentina 13/50
- PENFOLDS ‘BIN 28’ SHIRAZ – South Australia, Australia 15/58
- THE PRISONER – California 17/66
- ABSTRACT *BY ORIN SWIFT* – California 62
- 8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 85
- CAYMUS-SUISUN ‘GRAND DURIF’ PETITE SYRAH – Suisun Valley 92

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
- OUT OF TIME MANHATTAN 16
- Buffalo Trace Single Barrel Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Domain de Canton Ginger
- ENGLISH MARTINI 16
- Plymouth Gin : Cucumber : Fresh Mint
- RED-HEADED RITA 16
- El Mayor Blanco Tequila : Pomegranate Juice
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- FLEUR-DE-LIS 16
- Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*