

STARTERS

- CHEF’S DAILY SOUP 9
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MR. JACK’S CRISPY CHICKEN Hand-breaded tenders, French fries 16
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points 16
- FIRE–GRILLED ARTICHOKES Rémoulade (limited availability) 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

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
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 18
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

- VEGGIE BURGER In-house recipe, 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, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- FISH TACOS Daily fish selections, deep-fried, fresh cilantro, avocado, jalapeño ranch, pico de gallo, black beans & rice 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 48
- 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

- TROUT ALMONDINE Mustard beurre blanc, toasted almonds, broccoli, couscous 30
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 34 (lunch cut available until 4PM)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CILANTRO SHRIMP Jumbo shrimp, cilantro oil, cajun spices, couscous, Southern coleslaw 27
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 23
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- 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 | 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.

*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. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above. 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.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 17/66
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 13/50
PLUMPJACK RESERVE CHARDONNAY – Napa Valley 94
POL ROGER RESERVE CHAMPAGNE – Epernay, France 85
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (liter bottle)
FLOWERS PINOT NOIR – Sonoma Coast 17/66
THE PRISONER RED BLEND – California 18/70
PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 100
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 75

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46
LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace 12/46
ZARDETTO – Prosecco, DOC 12/46
POL ROGER RESERVE – Epernay, France 85
TAITTINGER – Á Reims, France 110
VEUVE CLICQUOT YELLOW LABEL – Reims, France 115

CHARDONNAY

CHALK HILL – Sonoma Coast 13/50
THE PRISONER – Carneros 14/54
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros 17/66
ZD – Carneros 68
PATZ & HALL DUTTON RANCH – Russian River Valley 75
FLOWERS – Sonoma Coast 78
CAKEBREAD CELLARS – Napa Valley 88
PLUMPJACK RESERVE – Napa Valley 94
RAMEY RITCHIE VINEYARD – Russian River Valley 95
FAR NIENTE ESTATE BOTTLED – Napa Valley 98

SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 13/50
HONIG – Napa Valley 14/54
CLOUDY BAY – Marlborough, New Zealand 55
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 64

OTHER WHITES & ROSÉ

CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 13/50
SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 13/50
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/46
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit
DOPPELGÄNGER 15
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
VODKA MULE 13
Wheatley Vodka : Fever Tree Ginger Beer
THE (210) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice

TEQUILA COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Cointreau : Black Cherry Jam : Pink Himalayan Salt
TEQUILA FACTOR 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Fresh Lemon : Angostura Bitters : Sparkling Wine
THE MATADOR 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Honey Syrup : Fresh Lime Juice : Lime Zest
JALAPENO WINK 14
Corazón Reposado Tequila, Aged in a Buffalo Trace Bourbon Barrel
Jalapeños : Strawberry : Agave : Fever Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
QUILT – Napa Valley 15/58
AUSTIN HOPE – Paso Robles 17/83 (liter bottle)
CHATEAU BUENA VISTA – Napa Valley 18/70
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80
SEQUOIA GROVE – Napa Valley 80
HONIG – Napa Valley 82
HALL – Napa Valley 95
PAPILLON BY ORIN SWIFT – Napa Valley 100
STAG’S LEAP CELLARS ‘ARTEMIS’ – Napa Valley 120
GHOST BLOCK ESTATE – Oakville, Napa Valley 125
CAYMUS VINEYARDS – Napa Valley 155
CADE HOWELL MOUNTAIN – Napa Valley 175
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250
CAYMUS ‘SPECIAL SELECTION’ – Napa Valley 280

MERLOT

J. LOHR ‘LOS OSOS’ – Paso Robles 12/46
FERRARI-CARANO – Sonoma County 14/54
FROG’S LEAP – Rutherford, Napa Valley 75
DUCKHORN VINEYARDS – Napa Valley 95

PINOT NOIR

A TO Z – Oregon 13/50
BÖEN – California 13/50
FLOWERS – Sonoma Coast 17/66
ELOUAN – Oregon 45
THE FOUR GRACES – Willamette Valley 50
BREWER-CLIFTON – Sta. Rita Hills 58
SLANDER BY ORIN SWIFT – California 72
ETUDE GRACE BENOIST RANCH – Carneros 75
BELLE GLOS ‘DAIRYMAN’ – Russian River Valley 85
PENNER-ASH – Willamette Valley 105
ROCHIOLI ESTATE – Russian River Valley 152

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AVA 13/50
SEGHESIO – Sonoma County 55
RIDGE LYTTON SPRINGS – Dry Creek Valley 84

OTHER INTERESTING REDS

ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 11/42
THE PRISONER – California 18/70
8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/66
ABSTRACT BY ORIN SWIFT – California 70
CAYMUS-SUISUN ‘GRAND DURIF’ PETITE SYRAH – California 75

DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~
TAYLOR FLADGATE 10 YR. TAWNY PORT 10/~

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

Olives and Candied Cherries by Filthy Food.

