

SOUPS & STARTERS

- CHEF’S DAILY SOUP 8
- DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- GRILLED ARTICHOKEs Rémoulade (limited availability) 16
- GIUSEPPE'S MEATBALLS Homemade Fennel sausage, parmesan, classic marinara 16
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18
- AVOCADO BOMB* Hawaiian tuna, California mix, unagi, sriracha mayo, masago, crispy wontons 21

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

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS & SANDWICHES SERVED WITH FRENCH FRIES.

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 17
- STEAK BURGER* Ground Certified Angus Beef® tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 17
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, Monterey Jack 17
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise 17
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, black beans & rice 18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED ‘MEDIUM WELL’ OR ABOVE.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 34
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
- STEAK MAUI* Marinated ribeye, smashed potatoes 47
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 40



SEAFOOD

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (limited availability) MKT
- AHI TUNA* Hawaiian Ahi tuna, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34
- PECAN ENCRUSTED TROUT Pan-fried, Dijon mustard sauce, Southern cole slaw 29

SPECIALTIES

- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 24
- ROASTED PORK CHOP Hardwood-grilled, apricot glaze, broccoli, smashed potatoes 31
- OLD WORLD LASAGNA Homemade fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

Alex’s or Caesar salad to accompany your entrée 8

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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. 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. Some items served at this establishment may contain imported seafood. Ask for more information.

WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 13/50
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
ROMBAUER CHARDONNAY – Carneros 60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 110
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/62
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 110
FLOWERS PINOT NOIR – Sonoma Coast 85

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46
LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 12/46
LAURENT–PERRIER BRUT “LA CUVÉE” – France 95
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 110

CHARDONNAY

WENTE *ESTATE GROWN* – Livermorve Valley, San Francisco Bay 12/46
CHALK HILL – Russian River Valley 13/50
THE PRISONER – Carneros 15/58
ST. FRANCIS – Sonoma County 40
FERRARI–CARANO *TRÉ TERRE* – Russian River Valley 45
GARY FARRELL – Russian River Valley 55
ROMBAUER – Carneros 60
PATZ & HALL *DUTTON RANCH* – Russian River Valley 78
FLOWERS – Sonoma Coast 80
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46
FERRARI–CARANO FUMÉ BLANC – Sonoma County 12/46
HONIG – Napa Valley 13/50
ELIZABETH SPENCER – Mendocino 35
CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ

CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
DR. LOOSEN “DR. L” RIESLING – Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 45
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

DESSERT SELECTIONS

TAYLOR FLADGATE 10 YR TAWNY PORT – Portugal 10/~

HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Regan’s Orange Bitters : Angostura Bitters : Candied Cherry
THE MATADOR 14
Corazón Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice
LEMON DROP MOJITO 14
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
GIN & GINGER 14
Hendrick’s Gin : Domaine De Canton Ginger : Sparkling Wine
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOPPELGÄNGER 15
Old Forester Bourbon : Disaronno : Fever Tree Ginger Ale
MODERN MULE 13
Wheatley Vodka : St~Germain : Fever Tree Ginger Beer
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

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

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 12/46
CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 13/50
AUSTIN HOPE – Paso Robles 16/62
STARMONT – North Coast 50
QUILT – Napa Valley 58
FOLEY JOHNSON *ESTATE* – Napa Valley 80
HONIG – Napa Valley 85
ELIZABETH SPENCER – Napa Valley 87
FAUST – Napa Valley 92
PAPILLON *BY ORIN SWIFT* – Napa Valley 110
CAYMUS – Napa Valley 120
CADE *ESTATE* – Howell Mountain 140
PAUL HOBBS *NATHAN COOMBS VINEYARD*– Napa Valley 145
SILVER OAK – Alexander Valley 160

MERLOT

FERRARI–CARANO – Sonoma 12/46
MARKHAM – Napa Valley 45
NORTHSTAR – Columbia Valley, Washington 60
DUCKHORN – Napa Valley 75

PINOT NOIR

ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 13/50
BELLE GLOS “BALADE” – Santa Rita Hills 15/58
ARGYLE – Oregon 45
THE FOUR GRACES – Willamette Valley 48
ETUDE *GRACE BENOIST RANCH* – Carneros 65
BELLE GLOS *CLARK AND TELEPHONE* – Russian River Valley 75
BREWER–CLIFTON *MACHADO* – Sta. Rita Hills 80
FLOWERS – Sonoma Coast 85
PENNER–ASH – Willamette Valley 90

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 12/46
SALDO – California 50
SEGHECIO – Sonoma County 54
RIDGE *LYTTON SPRINGS* – Sonoma County 80

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 12/46
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50
THE PRISONER – California 17/66
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 66
ABSTRACT *BY ORIN SWIFT* – Napa, California 68

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
CUCUMBER MARTINI 16
Hendrick’s Gin : Dry Vermouth : Fresh Cucumber
GINGER MARTINI 16
Grey Goose Vodka : Domaine De Canton Liqueur : Grand Marnier
FLEUR–DE–LIS 16
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA 16
Corazón Blanco Tequila : Pomegranate Juice
PINNACLE COSMOPOLITAN 16
Wheatley Vodka : Triple Sec : Cranberry Juice : Fresh Lime
OUT OF TIME MANHATTAN 16
Elijah Craig Bourbon : Honey Syrup : Angostura Bitters : Black Cherry Jam
CINDY’S LEMON DROP 16
Ketel One Vodka : Fresh Lemon Juice
MARTINI AU CHOCOLAT 16
Grey Goose Vodka : Mozart Cream Chocolate Liqueur : French Vanilla