

SOUPS & STARTERS

CHEF'S DAILY SOUP 9

HOMEMADE FOCACCIA Seasonal accoutrements 7

DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14

MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16

GIUSEPPE'S MEATBALLS House-made fennel sausage, parmesan, classic marinara 16

FIRE-GRILLED ARTICHOKES Rémoulade (*limited availability*) 16

HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 18

AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 21

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

MADE-IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, KIAWAH ISLAND, RANCH, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE

ALEX'S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14

CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 19

ROASTED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 18

THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 18

ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, avocado, wasabi, 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 Made-in-house, brioche bun, Monterey Jack, served all the way 16

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

STEAK BURGER* Ground tenderloin & ribeye, Tillamook cheddar, brioche bun, grilled onions, arugula, Kiawah Island dressing 19

FRENCH DIP* Thinly sliced beef, 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, served all the way 18

NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, 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

NEW YORK STRIP* Aged *Certified Angus Beef*[®], NYO mac & cheese 48

STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 49

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 48

SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 42



SEAFOOD & SPECIALTIES

TODAY'S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef's signature preparation MKT

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

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

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (*limited availability*) MKT

PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 29

ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24

OLD WORLD LASAGNA House-made fennel sausage, marinara, creamy ricotta, mozzarella, parmesan 24

BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 31

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 | Loaded Baked Potato | Couscous

HOUSEMADE DESSERTS

Carrot Cake* 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

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

A BERRY LEMONTINI 17

Grey Goose Berry Rouge Vodka : Triple Sec : Lemon Juice : Blueberry Jam

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

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

CHALK HILL CHARDONNAY – Russian River Valley 13/50

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

ROMBAUER CHARDONNAY – Carneros, Napa Valley 60

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/66

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

THE PRISONER RED BLEND – California 18/70

PAPILLON BY ORIN SWIFT CABERNET SAUVIGNON – Napa Valley 110

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

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

LAURENT-PERRIER BRUT 'LA CUVÉE' – France 95

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 110

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

ST. FRANCIS – Sonoma County 40

FERRARI-CARANO TRÉ TERRE – Russian River Valley 45

GARY FARRELL – Russian River Valley 55

THE PRISONER – Carneros 58

ROMBAUER – Carneros, Napa Valley 60

PATZ & HALL DUTTON RANCH – Russian River Valley 78

CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

ELIZABETH SPENCER – Mendocino 35

CAKEBREAD CELLARS – North Coast 52

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

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

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/46

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 13/50

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

SCHLOSS VOLLRADS RIESLING – Germany 50

DESSERT SELECTIONS

TAYLOR FLADGATE 10 YR TAWNY PORT – Portugal 10/~

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 PASSION STAR MARTINI 13

Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

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

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 15/58

QUILT – Napa Valley 16/62

AUSTIN HOPE – Paso Robles 17/66

STARMONT – North Coast 50

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

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

MARKHAM 'SIX STACK' – North Coast 14/54

NORTHSTAR – Columbia Valley, Washington 60

DUCKHORN – Napa Valley 85

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

ETUDE GRACE BENOIST RANCH – Carneros 65

BELLE GLOS CLARK AND TELEPHONE – Russian River Valley 75

BREWER-CLIFTON MACHADO – Sta. Rita Hills 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 85

PENNER-ASH – Willamette Valley 90

ZINFANDEL

SEGHESIO – Sonoma 14/54

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 66

RIDGE LYTTON SPRINGS – Sonoma County 80

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

ABSTRACT BY ORIN SWIFT – Napa, California 68

STAGS' LEAP PETITE SIRAH – Napa Valley 78