

STARTERS

- GRILLED ARTISAN BREAD Marcona almonds, marinated olives, parmesan 9
- SPINACH CON QUESO Pico de gallo, tortilla chips 18
- FIRE–GRILLED ARTICHOKEs Rémoulade (limited availability) 19
- RUSTIC ITALIAN MEATBALLS Made-in-house Fennel sausage, parmesan, classic marinara 18
- CRISPY CALAMARI Point Judith, RI, classic marinara 21
- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 23

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
- THE WEDGE Iceberg, bacon, tomatoes, blue cheese 16
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- PARADISE COAST KALE SALAD Roasted chicken, almonds, cranberries, avocado, goat cheese, house vinaigrette, croutons 21
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND–PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES

- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- FRENCH DIP* Thinly sliced, baguette, horseradish 27
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 19
- CRISPY CHICKEN SANDWICH Panko crusted, Monterey Jack cheese, lemon aioli, lettuce, pickles, brioche bun 19

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 37
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- RIBEYE* Sliced, made in-house Worcestershire sauce, smashed potatoes 51
- NEW YORK STRIP* Aged Certified Angus Beef ®, NYO mac & cheese 51
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 12 oz. 44



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- TROUT ALMONDINE* Mustard beurre blanc, toasted almonds, broccoli, couscous 31
- 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, ripened tomatoes 38
- CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, couscous, Southern coleslaw 32
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 35 (lunch cut available until 4PM)
- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 25
- ROASTED PORK CHOP Hardwood grilled, spiced apricot glaze, smashed potatoes, broccoli 34
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34
- BRASSERIE CHICKEN Panko crusted, Reggiano, lemon butter caper sauce, smashed potatoes, broccoli 29
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 31
- ALEX’s or Caesar salad to accompany your entrée 10 / split-plate charge 7

SIDES

French Fries | Southern Coleslaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Couscous
Smashed Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese | Grilled Asparagus

HOUSEMADE DESSERTS

Suggested tableside by server.

WINES “WE” LOVE & DRINK

- LANSON PERE & FILS BRUT CHAMPAGNE – Á Reims, France 20/79
- VINCENT GAUDRY ‘LE TOURNEBRIDE’ SANCERRE – France 20/79
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
- ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74
- MASION LOUIS LATOUR “LA CHANFLEURE” CHABLIS – Burgundy, France 75
- FLOWERS PINOT NOIR – Sonoma Coast 18/70
- FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liliter bottle)
- ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 75
- MASSOLINO BAROLO – Piedmonte, Italy 105

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 12/46
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
- LANSON PERE & FILS BRUT – Á Reims, France 20/79
- VEUVE CLICQUOT YELLOW LABEL – France 20/79
- DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 125
- MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Épernay, France 135
- DOM PÉRIGNON BRUT – France 450

CHARDONNAY

- CHALK HILL – Russian River Valley 14/54
- FRANK FAMILY – Carneros 16/62
- ROMBAUER – Carneros, Napa Valley 19/74
- MER SOLEIL SILVER ‘UNOAKED’ – Monterey 40
- GARY FARRELL – Russian River Valley 70
- BREWER-CLIFTON – Sta. Rita Hills 72
- ZD – California 75
- MASION LOUIS LATOUR ‘LA CHANFLEURE’ CHABLIS – Burgundy, France 75
- CAKEBREAD CELLARS – Napa Valley 78
- JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 90
- KISTLER – Sonoma Mountain 95
- CHATEAU MONTELENA – Napa Valley 110

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 12/46
- HONIG – Napa Valley 13/50
- ROMBAUER – Carneros, Napa Valley 15/58
- VINCENT GAUDRY ‘LE TOURNEBRIDE’ – Sancerre, France 20/79
- CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45
- CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M DE MINUTY’ ROSÉ – Côtes de Provence 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50
- DR. LOOSEN RIESLING – Mosel, Germany 14/54
- BARONE ‘FINI’ PINOT GRIGIO – Valdadige, Italy 12/46
- TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45
- SCHLOSS VOLLRADS RIESLING – Germany 48

We proudly pour a 7 ounce glass of wine.
Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

- MIDNIGHT MARGARITA 14
- Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
- APEROL SPRITZ 13
- Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda
- SPARKLING PALOMA 13
- Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- KENTUCKY OLD FASHIONED 15
- Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters
- THE (239) 14
- Traveller Whiskey : Bittermens Elemakule Tiki Bitters : Blueberry Jam
- Fever Tree Ginger Beer
- Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50
- DAOU – Paso Robles 16/62
- QUILT – Napa Valley 17/66
- AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)
- HONIG – Napa Valley 85
- SEQUOIA GROVE – Napa Valley 95
- GROTH – Napa Valley 110
- PAPILLION BY ORIN SWIFT – Napa Valley 120
- GHOST BLOCK ESTATE – Oakville, Napa Valley 150
- JOSEPH PHELPS – Napa Valley 155
- CHAPPELLET ‘SIGNATURE’ – Napa Valley 165
- CAYMUS VINEYARDS – Napa Valley 170
- CADE HOWELL MOUNTAIN – Napa Valley 230
- MERCURY HEAD BY ORIN SWIFT – Napa Valley 240
- SILVER OAK – Napa Valley 250

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50
- MARKHAM – Napa Valley 16/62
- DUCKHORN – Napa Valley 85
- ROMBAUER – Napa Valley 115

PINOT NOIR

- BÖEN – California 13/50
- BELLE GLOS ‘BALADE’ – Santa Rita Hills 17/66
- FLOWERS – Sonoma Coast 18/70
- ELOUAN – Oregon 45
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 50
- BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 55
- ETUDE GRACE BENOIST RANCH – Carneros 75
- GARY FARRELL – Russian River Valley 80
- PENNER-ASH – Willamette Valley 110
- DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 115
- MERRY EDWARDS – Russian River Valley 120
- ROCHIOLI ESTATE – Russian River Valley 125

ZINFANDEL

- SEGHESIO – Sonoma County 15/58
- SALDO – Dry Creek, Lodi 50
- FROG’S LEAP – Napa Valley 68

OTHER INTERESTING REDS

- FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50
- DON NICANOR BARREL SELECT ‘NIETO SENETINER’ MALBEC – Argentina 13/50
- CAYMUS-SUISUN ‘GRAND DURIF’ PETITE SYRAH – Suisun Valley 16/62
- GAJA CA’MARCANDA ‘PROMIS’ – Toscana, Italy 18/70
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 19/74
- MASSOLINO BARBERA D’ALBA – Piedmont, Italy 50
- THE PRISONER – Napa Valley 75
- MASSOLINO BAROLO – Piedmonte, Italy 105

DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 13/~
- WARRE’S OTIMA 10 YR. TAWNY – Portugal 14/~

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
- PEAR MARTINI 16
- Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
- CINDY’S LEMON DROP 16
- Ketel One Citroen Vodka : Lemon Juice
- ESPRESSO MARTINI 16
- Stoli Vanillia : Espresso : Kahlúa : Bailey’s Irish Cream
- Spirit substitutions for handcrafted martinis and cocktails may affect menu price.