

STARTERS

- GRILLED ARTISAN BREAD Marcona almonds, marinated olives, parmesan 9
- SPINACH CON QUESO Pico de gallo, tortilla chips 18
- FIRE-GRILLED ARTICHOKE 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.

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

PEAR MARTINI 17

Grey Goose La Poire Vodka : Domaine de Canton Ginger : Candied Ginger

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

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 liter bottle)

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

STAGS' LEAP PETITE SIRAH – Napa Valley 78

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

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

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros, Napa Valley 19/74

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

VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 14/54

ROMBAUER – Carneros, Napa Valley 15/58

VINCENT GAUDRY 'LE TOURNEBRIDE' – Sancerre, France 20/79

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45

CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' 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

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES RESERVE PORT – Portugal 13/~

WARRE'S OTIMA 10 YR. TAWNY – Portugal 14/~

Corkage fee, \$25. Some wines may contain sulfites.

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 & MOCKTAILS

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

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 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

PAPILLION BY ORIN SWIFT – Napa Valley 120

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 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 95

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FLOWERS – Sonoma Coast 18/70

BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 55

ETUDE GRACE BENOIST RANCH – Carneros 75

GARY FARRELL – Russian River Valley 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

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 14/58

SALDO – Dry Creek, Lodi 15/58

FROG'S LEAP – Napa Valley 68

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

GAJA CA'MARCANDA 'PROMIS' – Toscana, Italy 18/70

MASSOLINO BARBERA D'ALBA – Piedmont, Italy 50

THE PRISONER RED BLEND – Napa Valley 75

STAGS' LEAP PETITE SIRAH – Napa Valley 78