

STARTERS

- DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 15
- MEXICO CITY SPINACH CON QUESO Tortilla chips 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19
- AVOCADO BOMB Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 21
- CRISPY CALAMARI Point Judith, RI, classic marinara 20
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 18
- FEATURED SOUP Selection changes daily 9

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Cheddar cheese, tomatoes, cucumbers, croutons, choice of dressing 14
- Made in-house salad dressings: Honey dijon, bleu cheese, ranch, vinaigrette, cilantro vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch dressing 21
- THAI KAI CHICKEN SALAD Roasted Chicken, mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD Hawaiian Ahi, seared rare, mixed greens, avocado, wasabi, red onions, cilantro vinaigrette 26
- STEAK SALAD Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 26

BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER Certified Angus Beef®, aged Tillamook cheddar, served all the way 20
- FRENCH DIP Thinly sliced, baguette, horseradish 25
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, ranch dressing 19
- SALMON BURGER House made, panko seared, arugula (limited availability) 19
- HYDE PARK Grilled chicken breast, Monterey Jack, served all the way 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 35
- STEAK MAUI Marinated ribeye, smashed potatoes 50
- NEW YORK STRIP Aged Certified Angus Beef®, NYO mac & cheese 50
- FILET MIGNON WITH BÉARNAISE Center cut, smashed potatoes 52
- STEAK AU POIVRE Filet medallions, peppercorn brandy cream demi glace, broccoli, smashed potatoes 48
- SLOW ROASTED PRIME RIB Aged Mid-Western beef, au jus, smashed potatoes 42



SEAFOOD

- TODAY’S FEATURED FISH We offer a seasonal selection of fresh paneed or hardwood grilled seafood MKT
- GRILLED SALMON Fresh cold water salmon, chilled orzo & wild rice salad 35
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw 46
- AHI TUNA Hawaiian ahi tuna, sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 36
- TROUT ALMONDINE Brown butter, toasted almonds, broccoli, couscous 32
- JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, Southern coleslaw, French fries 29

SPECIALTIES

- 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 26
- BRASSERIE CHICKEN Panko-crusted, parmesan, lemon butter caper sauce, smashed potatoes 28
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 34
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Couscous
- Smashed Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable | Loaded Baked Potato (after 4 PM)

HOUSEMADE DESSERTS

Suggested tableside by server.

We take pride in making our food from scratch every day.
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.



HANDCRAFTED COCKTAILS

- PAPER PLANE 16

Angel’s Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice
- WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
- APEROL SPRITZ 13

Luminore *BY LA MARCA* Prosecco : Aperol : Fever Tree Club Soda
- SPARKLING PALOMA 14

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
- KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
- THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest
- Olives and Candied Cherries by Filthy Food.

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
- RED-HEADED RITA MARTINI 16

El Mayor Tequila : Pomegranate Juice
- FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Fresh Grapefruit Juice : Sparkling Wine
- ESPRESSO MARTINI 16

Stoli Vanillia : Espresso : Kahlúa : Bailey’s 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 14/54

HONIG SAUVIGNON BLANC – Napa Valley 15/58

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 16/62

VEUVE CLICQUOT YELLOW LABEL – France 140

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 20/79

BELLE GLOS “BALADE” PINOT NOIR – Arroyo Seco 17/66

THE PRISONER RED BLEND – Napa Valley 75

CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley 150

ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 80

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50

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

DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 125

VEUVE CLICQUOT YELLOW LABEL – France 140

CHARDONNAY

- CHALK HILL – Russian River Valley 14/54

ST. FRANCIS – Sonoma County 16/62

MER SOLEIL SILVER “UNOAKED” – Monterey 40

GARY FARRELL – Russian River Valley 70

CAKEBREAD CELLARS – Napa Valley 75

ROMBAUER – Carneros, Napa Valley 78

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80

ZD – California 85

CHATEAU MONTELENA – Napa Valley 125

KISTLER – Sonoma Mountain 138

SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 13/50

HONIG – Napa Valley 15/58

CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 50

ROMBAUER – Carneros, Napa Valley 78

OTHER WHITES & ROSÉ

- FLEUR DE MER ROSÉ – Côtes De Provence 13/50

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 16/62

LUCIEN ALBRECHT *RESERVE* RIESLING – Alsace, France 13/50

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

SCHLOSS VOLLRADS RIESLING – Germany 48

We proudly pour a 7 ounce glass of wine.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

- LIBERTY SCHOOL – Paso Robles 13/50

DAOU – Paso Robles 15/58

AUSTIN HOPE – Paso Robles 20/79

QUILT – Napa Valley 55

HONIG – Napa Valley 85

SEQUOIA GROVE – Napa Valley 95

PAPILLION *BY ORIN SWIFT* – Napa Valley 120

GROTH – Napa Valley 125

CAYMUS VINEYARDS – Napa Valley 150

JOSEPH PHELPS – Napa Valley 155

CADE *HOWELL MOUNTAIN* – Napa Valley 230

MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50

MARKHAM – Napa Valley 58

DUCKHORN – Napa Valley 85

PINOT NOIR

- A TO Z – Oregon 13/50

ELOUAN – Oregon 14/54

BELLE GLOS “BALADE” – Arroyo Seco 17/66

ARGYLE – Willamette Valley 50

ETUDE *GRACE BENOIST RANCH* – Carneros 80

FLOWERS – Sonoma Coast 90

PENNER-ASH – Willamette Valley 110

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 115

ROCHIOLI *ESTATE* – Russian River Valley 155

ZINFANDEL

- SEGHESIO – Sonoma County 15/58

SALDO – Dry Creek, Lodi 50

FROG’S LEAP – Napa Valley 68

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50

MASSOLINO BARBERA D’ALBA – Piedmont, Italy 50

THE PRISONER RED BLEND – Napa Valley 75

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 80

BLUE EYED BOY *BY MOLLY DOOKER* SHIRAZ – McLaren Vale, Australia 105

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 110

DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES *RESERVE* PORT – Portugal 13/~

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

Corkage fee, \$25.