

STARTERS

- FEATURED SOUP Selection changes daily 9
- 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 Ahi tuna, crab salad, crispy wontons 21
- CRISPY CALAMARI Point Judith, RI, classic marinara 20
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 18

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- ALEX’S SALAD Cheese, tomatoes, carrots, 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 Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, 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, brioche bun, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 20
- FRENCH DIP Thinly sliced, baguette, horseradish 25
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
- SALMON BURGER House made, panko seared, arugula (limited availability) 19
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19

TACOS

- TACOS SERVED WITH BLACK BEANS & RICE
- ROASTED CHICKEN Lettuce, roasted jalapeño sauce, Monterey jack cheese, Pico de Gallo 19
- NASHVILLE HOT CHICKEN Southern coleslaw, kosher dill pickles, ranch dressing 19
- CRISPY SHRIMP Creamy spicy sauce, lettuce, diced peppers, green onions 19

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MÂÎTRE 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
- SLOW ROASTED PRIME RIB Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD 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 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- SEARED AHI TUNA Sliced, soy ginger sherry sauce, chilled orzo & wild rice salad, ripened tomatoes 36
- TROUT ALMONDINE Mustard beurre blanc, toasted almonds, broccoli, couscous 32
- JUMBO FRIED SHRIMP Cocktail and rémoulade sauces, Southern coleslaw, French fries 29
- 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 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Couscous | Black Beans & Rice

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

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 13

Prichard’s Rum : St~Germain : Fresh Mint

THE (852) 15

Bulleit Rye Whiskey : Bittermens Tiki Bitters : Blueberry Jam : Fever Tree Ginger Beer

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

VODKA MULE 13

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

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

HAVANA MARTINI 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

ENGLISH 16

Plymouth Gin : Cucumber : Fresh Mint

LAST CALL 16

Knob Creek Bourbon : Fever Tree Ginger Beer : Solerno Blood Orange Liqueur

THE VINTAGE 16

Bulleit Rye Whiskey : Herbsaint : Angostura Bitters : Chocolate Bitters

THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI 16

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

FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

PRICKLY PEAR MARGARITA 16

El Mayor Blanco Tequila : Desert Pear : Made-In-House Sweet & Sour

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

BÖEN – California 14/54

BELLE GLOS ‘BALADE’ – Arroyo Seco 17/66

ELOUAN – Oregon 14/54

ARGYLE ‘BLOOMHOUSE’ – 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

SEGHECIO – 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.