

STARTERS

- FEATURED SOUP Chef's daily selection 9
HOMEMADE FOCACCIA Seasonal accoutrements 9
STEAK EGG ROLLS Jalapeño ranch 21
MEXICO CITY SPINACH CON QUESO Tortilla chips 17
MADE IN-HOUSE GUACAMOLE Tortilla chips, salsa 16
HONG KONG SHRIMP Crispy Gulf popcorn shrimp, creamy spicy sauce, scallions, red peppers 19
AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 20
CRISPY CALAMARI Point Judith, RI, classic marinara 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
MADE IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE
ALEX'S SALAD Cheese, tomatoes, carrots, cucumbers, croutons, choice of dressing 14
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, white wine 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
DOUBLE STACK BURGER* Crispy patties of ground in-house chuck, shaved onion, American cheese, kosher dill pickles 18
OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 20
FRENCH DIP* Thinly sliced ribeye, baguette, horseradish 25
TURKEY CLUB Turkey, avocado, lettuce, tomato, mayonnaise, toasted wheat 17
HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

TACOS

TACOS SERVED WITH BLACK BEANS & RICE

- ROASTED CHICKEN Lettuce, roasted jalapeño sauce, Monterey Jack cheese 17
CRISPY SHRIMP Creamy spicy sauce, lettuce, diced peppers, green onions 19
STEAK* Hardwood grilled Adobo rubbed strip steak, shaved lettuce, roasted jalapeño sauce, Monterey Jack cheese, cilantro 20

PASTAS

- PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24
BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 28
CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 28

STEAKS, SEAFOOD & SPECIALTIES

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
FILET MIGNON WITH BÉARNAISE* Petite cut, smashed potatoes 42
AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 28
GRILLED SALMON*† Faroe Islands fresh cold water salmon, chilled orzo & wild rice salad 28
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
JUMBO FRIED SHRIMP Cocktail sauce, rémoulade sauce, 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
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

HOUSE-MADE DESSERTS

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

DAILY FEATURES

MONDAY Chicken Piccata 24 | TUESDAY Steak au Poivre* 42 | WEDNESDAY Chicken Parmesan 24 | THURSDAY Nonna's Lasagna 24
FRIDAY Shrimp Scampi Pasta 28 | SATURDAY Surf & Turf* 48 | SUNDAY Home-Style Meatloaf 24

† CONTAINS NUTS *THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 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.

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ROASTED CHICKEN TACOS Lettuce, roasted jalapeño sauce, Monterey Jack cheese, black beans & rice 17
CRISPY SHRIMP TACOS Creamy spicy sauce, lettuce, diced peppers, green onions, black beans & rice 19
STEAK TACOS* Hardwood grilled Adobo rubbed strip steak, shaved lettuce, roasted jalapeño sauce, Monterey Jack cheese, cilantro, black beans & rice 20

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STEAK MAUI* Marinated ribeye, smashed potatoes 50
NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
FILET MIGNON WITH BÉARNAISE* Petite cut, loaded baked potato 42
SLOW ROASTED PRIME RIB* (AVAILABLE FRI-SUN) Aged Midwestern beef, au jus, loaded baked potato 43



PASTAS

- PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24
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SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD Seasonal selection of fresh paneed or hardwood grilled seafood MKT
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- 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

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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

ENGLISH 17

Grey Whale Gin : Cucumber : Fresh Mint

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

SOUTHERN MARTINI 17

Knob Creek Bourbon : Black Cherry Jam : Honey Syrup : Angostura Bitters

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St~Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : 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 MINUTY 'M' ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 140

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 20/79

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

THE PRISONER RED BLEND – Napa Valley 75

CAYMUS VINEYARDS CABERNET SAUVIGNON – Napa Valley 150

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

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 – Á Reims, France 140

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

GARY FARRELL – Russian River Valley 70

CAKEBREAD CELLARS – Napa Valley 75

JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80

ZD – California 85

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 100

CHATEAU MONTELENA – Napa Valley 125

KISTLER – Sonoma Mountain 138

SAUVIGNON BLANC

VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 15/58

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

ROMBAUER – Carneros, Napa Valley 78

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 VOLLARDS RIESLING – Germany 50

DESSERT SELECTIONS

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

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

Corkage fee, \$25.

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

Luminore by La Marca Prosecco : 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

SUNFLOWER 16

Hendrick's Gin : St~Germain : Cointreau : Lemon Juice

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

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice

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 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 20/79

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 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

BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 75

ETUDE *GRACE BENOIST RANCH* – Carneros 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

FLOWERS – Sonoma Coast 90

PENNER-ASH – Willamette Valley 110

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 115

ROCHIOLI *ESTATE* – Russian River Valley 155

ZINFANDEL

SEGHESSIO – Sonoma County 15/58

SALDO – Dry Creek, Lodi 16/62

FROG'S LEAP – Napa Valley 68

8 YEARS IN THE DESERT BY ORIN SWIFT – California 110

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 13/50

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

MASSOLINO BARBERA D'ALBA – Piedmont, Italy 50

THE PRISONER RED BLEND – Napa Valley 75

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