

STARTERS

- CHEF'S DAILY SOUP 9
- HOMEMADE FOCACCIA Seasonal accoutrements 7
- DEVILED EGGS Sugar-cured bacon, made-in-house pickle relish 14
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19
- MEXICO CITY SPINACH CON QUESO Made-in-house salsa, warm tortilla chips 16
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 16
- AVOCADO BOMB* Hand-cut ahi tuna, crab salad, crispy wontons 20
- CRISPY RICE* Spicy tuna, Fresno peppers, unagi sauce, scallions 18

SUSHI

- RAINBOW ROLL* Ahi tuna, shrimp, avocado, unagi sauce, sriracha mayonnaise 18
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, sriracha mayonnaise 16
- SURF & TURF ROLL* Surimi, avocado, cream cheese, beef carpaccio, sriracha mayonnaise, masago 22
- 30A ROLL Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL* Seared ahi tuna, jicama, avocado, topped with spicy tuna 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 Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
- CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI CHICKEN SALAD* Mixed greens, snow peas, carrots, red peppers, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- CYPRESS SALAD* Crispy chicken, pecans, avocado, bacon, cheese, tomatoes, cucumbers, carrots, cornbread croutons, ranch dressing 20
- ORIGINAL GRILLED CHICKEN SALAD Feta cheese, black olives, tortilla strips, carrots, tomatoes, white wine vinaigrette 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 24

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.
- VEGGIE BURGER Made-in-house, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 19
- FRENCH DIP* Thinly sliced beef, baguette, horseradish 25
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 18
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 18

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, pineapple, soy, ginger, smashed potatoes 49
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- SLOW ROASTED PRIME RIB* Aged Midwestern beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY’S FEATURED SEAFOOD* A wide selection of fresh seafood with the Chef’s signature preparation MKT
- AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 26
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw (limited availability) MKT
- GRILLED SALMON** Faroe Islands cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw 28
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina Lowcountry recipe, French fries, Southern coleslaw 24
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- BARBECUE BABY BACK RIBS Dry rub, Plum Creek BBQ sauce, French fries, Southern coleslaw 32
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 24

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDES

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice*
- Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | Smashed Potatoes | Black Beans & Rice

HOUSEMADE DESSERTS

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

ALLERGIES OR DIETARY NEEDS?
SCAN HERE



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

- LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

CHALK HILL CHARDONNAY – Russian River Valley 14/54

HONIG SAUVIGNON BLANC – Napa Valley 14/54 (on tap)

CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 150

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50 (on tap)

DARIOUSH ‘SIGNATURE’ CABERNET SAUVIGNON – Napa Valley 195

ENROUTE ‘LES POMMIERS’ PINOT NOIR – Russian River Valley 82

GREEN & RED ‘CHILES CANYON’ ESTATE RED ZINFANDEL – Napa Valley 65

WHITES

CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 12/46

MUMM NAPA BRUT PRESTIGE – California 13/50

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54

LA MARCA ‘ICON’ PROSECCO SUPERIORE – Veneto, Italy 14/54

DELAMOTTE BRUT – Le Mesnil-sur-Oger, France 145

VEUVE CLICQUOT YELLOW LABEL – Reims, France 150

CHARDONNAY

- MER SOLEIL RESERVE – Monterey County 12/46

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 17/66

ROMBAUER – Carneros, Napa Valley 18/70

BREWER–CLIFTON – Sta. Rita Hills 50

FLOWERS – Sonoma Coast 70

MAISON LOUIS LATOUR ‘LA CHANFLEURE’ CHABLIS – Burgundy, France 75

JOSEPH DROUHIN POUILLY–FUISSÉ – Burgundy, France 75

ZD – California 80

KISTLER – Sonoma Mountain 105

FAR NIENTE ESTATE BOTTLED – Napa Valley 110

SAUVIGNON BLANC

- VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54 (on tap)

DUCKHORN – North Coast 50

CAKEBREAD CELLARS – North Coast 62

OTHER WHITES & ROSÉ

- CHATEAU MINUTY ‘M’ ROSÉ – Côtes de Provence 13/50

BARONE ‘FINI’ PINOT GRIGIO – Valdadige D.O.C., Italy 12/46

TERLATO PINOT GRIGIO – Friuli Colli Orientali, Italy 13/50

DR. LOOSEN ‘DR. L’ RIESLING – Mosel, Germany 12/46

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50

CONUNDRUM BY CAYMUS WHITE BLEND – California 12/46

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 45

DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 15/~

WARRE’S OTIMA 10 YR. TAWNY – Portugal 16/~

*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

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

La Marca ‘ICON’ Prosecco Superiore : 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

- LYRE’S PASSION STAR MARTINI 13

Lyre’s Dry London Spirit : Lyre’s Classico : Passion Fruit Purée : Vanilla : Lime Juice
- 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 STRAWBERRY MOJITO 13

Lyre’s White Cane Spirit : Strawberry Purée : Lime Juice : Mint : Fever-Tree Club Soda

- LYRE’S COSMOPOLITAN 13

Lyre’s White Cane Spirit : Lime Juice : Cranberry Juice

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 (liter bottle)

HONIG – Napa Valley 86

FAUST – Napa Valley 90

PAPILLON BY ORIN SWIFT – Napa Valley 120

JORDAN – Alexander Valley 148

CAYMUS VINEYARDS – Napa Valley 150

CADE HOWELL MOUNTAIN – Napa Valley 165

DARIOUSH ‘SIGNATURE’ – Napa Valley 195

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 (on tap)

ARGYLE ‘BLOOM HOUSE’ – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

SANFORD – Sta. Rita Hills 68

ETUDE GRACE BENOIST RANCH – Carneros 70

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

PENNER–ASH – Willamette Valley 80

ENROUTE ‘LES POMMIERS’ – Russian River Valley 82

FLOWERS – Sonoma Coast 90

GOLDENEYE – Anderson Valley 98

PAUL HOBBS – Russian River Valley 135

ZINFANDEL

- SALDO – Dry Creek, Lodi 15/58

SEGHECIO – Sonoma County 45

GREEN & RED ‘CHILES CANYON’ ESTATE – Napa Valley 65

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 12/46

PENFOLDS ‘BIN 28’ SHIRAZ – South Australia, Australia 17/66

THE PRISONER RED BLEND – Napa Valley 20/78

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