

STARTERS

- CHEF'S DAILY SOUP 9
- GRILLED FOCACCIA BREAD Noble Bakery, marcona almonds, marinated olives, parmesan 9
- HONG KONG SHRIMP Crispy shrimp, creamy spicy sauce, scallions, red peppers 19
- SPINACH CON QUESO Pico de gallo, tortilla chips 17
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 18
- CRISPY CALAMARI Point Judith, RI, classic marinara 21
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

SUSHI

- CHEF'S SUSHI SELECTION* A combination of our Spicy Tuna, Veggie, and California rolls 21
- AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 22
- NIGIRI PLATE* Filets of cold water salmon & Ahi tuna, seasoned rice 17
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 15
- VEGGIE ROLL Red peppers, carrots, cucumbers, marinated mushrooms, rémoulade 12
- RAINBOW ROLL* California roll topped with Ahi tuna and jumbo shrimp 18
- CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 17
- SPICY TUNA ROLL* Ahi tuna, jicama, cucumber, avocado 17
- SCORPION 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
- ALEX’S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic 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
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch dressing 20
- GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. WE PROUDLY SERVE NOBLE BAKERY BREAD FROM THE VALLEY. ALL SERVED WITH FRENCH FRIES
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 21
- SALMON BURGER* House made, panko seared, dill tartar, arugula, brioche bun (limited availability) 21
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- 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
- CALIFORNIA CLUB Chilled roasted chicken, Tillamook cheddar, bacon, avocado, cucumber, lettuce, tomato, mayonnaise, toasted multigrain 20

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
- STEAK ‘N’ FRIES* Sliced hanger steak, crispy shallots, béarnaise 36
- STEAK MAUI* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 50
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 52
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 45



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, Sriracha mayo 28
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- PECAN ENCRUSTED TROUT* Sautéed, mustard beurre blanc, Southern coleslaw, Louisiana rice 31
- GRILLED SALMON Fresh cold water salmon, chilled orzo & wild rice 35 (lunch cut available until 4PM)
- PALERMO CHICKEN Sautéed, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 29
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 26
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 27
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33

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

HOUSEMADE DESSERTS

Suggested tableside by server.