

STARTERS

- CHICKEN PASTA SOUP 9
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points *(limited availability)* 16
- STEAK ROLLS Chimichurri sauce, spicy ranch 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 19

SUSHI

- AVOCADO BOMB* Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 20
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 13
- CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 16
- SPICY TUNA ROLL* Hawaiian tuna, jicama, cucumber, avocado 17
- BUCKEYE ROLL* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

- ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 13
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13
- REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- THAI KAI CHICKEN SALAD Roasted chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24
- 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 17
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 25
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 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, smashed potatoes 49
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TODAY'S FEATURED FISH* We offer a seasonal selection of fresh paned or hardwood grilled seafood MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 33 *(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 32
- PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 28
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 25
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 23
- BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 29
- PORK TENDERLOIN* Grilled, cured in-house, Thai "Bang Bang" sauce, smashed potatoes 25
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. 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 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

CHALK HILL CHARDONNAY – Russian River Valley 13/50

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 13/50

FLOWERS CHARDONNAY – Sonoma Coast 80

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

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

BÖEN BY BELLE GLOS PINOT NOIR – California 13/50

CAYMUS CABERNET SAUVIGNON – Napa Valley 135

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

8 YEARS IN THE DESERT BY ORIN SWIFT ZINFANDEL – California 80

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

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

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

MUMM NAPA CUVÉE M – Napa Valley 40

TAITTINGER – Á Reims, France 105

POL ROGER RESERVE – Epernay, France 100

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 12/46

CHALK HILL – Russian River Valley 13/50

FRANK FAMILY – Carneros 17/66

WENTE RIVA RANCH – Arroyo Seco, Monterey 45

FERRARI-CARANO RESERVE – Carneros, Napa Valley 58

ROMBAUER – Carneros, Napa Valley 60

FLOWERS – Sonoma Coast 80

CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC & FUMÉ BLANC

VAVASOUR – Marlborough, New Zealand 12/46

HONIG – Napa Valley 14/54

FERRARI-CARANO FUMÉ BLANC – Sonoma County 38

CRAGGY RANGE TE MUNA – Martinborough, New Zealand 45

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

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 12/46

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

Luminore by La Marca Prosecco : 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.

MOCKTAILS

THE THREE AMANGOS 11

Mango Purée : Lemon Juice : Fever-Tree Ginger Beer

ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

MR. WONDERFUL 11

Pom Wonderful Pomegranate Juice : Blackberry : Lime Juice : Fever-Tree Club Soda

MOCKING BIRD 11

Blackberry : Jalapeno : Lemon Juice : Pineapple Juice

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 14/54

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)

FRANCISCAN – Napa Valley 45

STARMONT – Napa Valley 50

FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 80

HONIG – Napa Valley 80

SILVERADO – Napa Valley 82

CAYMUS – Napa Valley 135

LANCASTER ESTATE – Alexander Valley 145

CAYMUS SPECIAL SELECTION – Napa Valley 280

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

WILLAMETTE VALLEY 'WHOLE CLUSTER' – Willamette Valley 48

BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 75

ENROUTE 'LES POMMIERS' – Russian River Valley 82

GARY FARRELL – Russian River Valley 85

FLOWERS – Sonoma Coast 90

ZINFANDEL

SEGHESSIO – Sonoma 14/54

SALDO – California 15/58

8 YEARS IN THE DESERT BY ORIN SWIFT – California 80

OTHER INTERESTING REDS

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

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

ABSTRACT BY ORIN SWIFT – California 65

THE PRISONER RED BLEND – Napa Valley 82