

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 16

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 19

SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 17

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD* Seared rare with field greens, wasabi, in a cilantro vinaigrette 22

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

SHRIMP TACOS Crispy shrimp, lettuce, pico de gallo, jalapeño ranch 17

FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* French Brasserie style steak with garlic, served with french fries 31

STEAK MAUI* Marinated ribeye with smashed potatoes 42

NEW YORK STRIP* Aged beef with NYO mac & cheese 41

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 42

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SPECIALTIES

TODAY'S FEATURED FISH* We offer a wide selection of fresh panéed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon 30

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 32

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 25

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) MKT

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 22

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara with creamy ricotta, mozzarella and parmesan cheese 21

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Lemon and Reggiano Broccoli ~ Smashed Potatoes ~ Orzo & Wild Rice

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37
ST. FRANCIS – Sonoma County 14/48
FOLEY JOHNSON *ESTATE* – Napa Valley 16/54
FRANCISCAN – Napa County 44
JOSEPH CARR – Napa Valley 50
STARMONT – Napa Valley 50
SILVERADO – Napa Valley 58
CLOS PEGASE – Napa Valley 65
CHALK HILL *ESTATE RED* – Chalk Hill 80
GROTH – Oakville, Napa Valley 80
KULETO *ESTATE* – Napa Valley 80
LANCASTER *ESTATE* – Alexander Valley 100
GRGICH HILLS *ESTATE* – Napa Valley 110
CAYMUS – Napa Valley 125
BLUEPRINT *LAIL VINEYARDS* – Napa Valley 130
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 170
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 170
SILVER OAK – Napa Valley 175
MERUS – Napa Valley 245

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
DUCKHORN – Napa Valley 16/54
MARKHAM – Napa Valley 45
FROG’S LEAP – Rutherford, Napa Valley 65
PRIDE MOUNTAIN – Napa Valley 110

PINOT NOIR

ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
ARGYLE – Willamette Valley 15/51
THE FOUR GRACES – Willamette Valley 40
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42
CHALONE *ESTATE* – Chalone AVA 44
REX HILL – Willamette Valley 45
MEIOMI – California 50
FOLEY – Sta. Rita Hills 55
FLOWERS – Sonoma Coast 70
DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 75
ARGYLE “NUTHOUSE” – Willamette Valley 75
SAINTSBURY *BROWN RANCH* – Carneros 80

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/37
ROSENBULM *VINTNERS CÚVEE* – California 28
RAVENSWOOD – Sonoma 35
RIDGE *THREE VALLEYS* – Sonoma County 55
CHATEAU MONTELENA – Napa Valley 60
RIDGE *LYTTON SPRINGS* – Sonoma County 67

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 3 OZ. – Portugal 6/~

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
THE “CAPONE” 13
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
ELITE MARGARITA 12
El Mayor Tequila : Grand Marnier : Lime Juice
KNICKERBOCKER 13
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
LEMON DROP MOJITO 11
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
TRUE GRIT 13
Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry
PALOMA 12
Casamigos Blanco Tequila : Gran Gala : Grapefruit Juice
DOPPELGÄNGER 13
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Argentina 12/41
PARADUXX “PROPRIETARY” RED BLEND *BY DUCKHORN* – Napa Valley 12/41
THE PRISONER – Napa Valley 18/62
E. GUIGAL CÔTES-DU-RHÔNE – France 34
STAGS’ LEAP WINERY PETITE SYRAH – Napa Valley 56
NEWTON “THE PUZZLE” – Napa Valley 145
QUINTESSA RED TABLE WINE – Rutherford 195

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 11/35
GLORIA FERRER BLANC DE NOIRS – Carneros 45
SCHRAMSBERG BLANC DE BLANC – Napa Valley 58
TAITTINGER “BRUT LA FRANCAISE” – Reims, France 75

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 11/37
STARMONT – Napa Valley 13/44
MER SOLEIL “SILVER” – Monterey, California 14/48
CATENA – Argentina 40
CHALONE *ESTATE* – Chalone AVA 42
J. LOHR *ARROYO VISTA VINEYARD* – Monterey 45
NEWTON “SKYSIDE” – Sonoma County 48
GARY FARRELL – Russian River Valley 52
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 55
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 60
CAKEBREAD CELLARS – Napa Valley 65
ZD – Carneros 65
ROMBAUER – Carneros 68
FLOWERS – Sonoma Coast 70
GRGICH HILLS *ESTATE* – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
FAR NIENTE – Napa Valley 100
PAUL HOBBS – Sonoma County 100

SAUVIGNON BLANC

VILLA MARIA *PRIVATE BIN* – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 10/34
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/34
SCHLOSS VOLLRADS RIESLING – Germany 11/37
MARCO FELLUGA PINOT GRIGIO – Italy 13/44
CLEAN SLATE RIESLING – Germany 30
CONUNDRUM WHITE TABLE WINE – California 45
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

HANDCRAFTED MARTINIS \$15

HAVANA
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters
‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters
THE SPARKLING ROSE
El Mayor Tequila : Grapefruit Bitters : Sparkling Wine
PEAR MARTINI
Absolut Pears Vodka : Candied Ginger : Domain de Canton Ginger
THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
FLEUR-DE-LIS
Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Absolut Citron Vodka : Lemon Juice

Olives and Candied Cherries by Filthy Food.