

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

SMOKED SALMON DIP – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce 18

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter and served with rémoulade 15

## SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

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

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 20

THAI KAI SALAD – Chicken, 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

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* – Toasted egg washed bun served all the way with Tillamook cheddar 16

STEAK BURGER\* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP\* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 21

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

## STEAKS & PRIME RIB

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

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

STEAK 'N' FRIES\* – A French Brasserie style steak with garlic, served with french fries 30

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 41

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with smashed potatoes 35

## SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood every day ☉

GRILLED SALMON\* – Fresh cold water salmon 27

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31

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

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 25

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 34

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7 SPLIT PLATE CHARGE 4

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Daily Vegetable Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ 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. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35  
STARMONT – Napa Valley 14/46  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52\*  
THREE RIVERS – Columbia Valley 30\*  
JOSEPH CARR – Napa Valley 45  
SEBASTIANI – Alexander Valley 45\*  
FERRARI-CARANO – Alexander Valley 46  
ROTH *ESTATE* – Alexander Valley/Sonoma County 48\*  
SILVERADO VINEYARDS *ESTATE GROWN* – Napa Valley 65  
ELIZABETH SPENCER – Napa Valley 70  
HONIG – Napa Valley 70  
FRANK FAMILY – Napa Valley 80  
FAUST – Napa Valley 85  
RIDGE *ESTATE* – Santa Cruz Mountains 85  
GROTH – Oakville, Napa Valley 90  
KULETO *ESTATE* – Napa Valley 95\*  
LANCASTER *ESTATE* – Alexander Valley 95\*  
CAYMUS – Napa Valley 100  
RAMEY – Napa Valley 100  
ROUND POND – Rutherford, Napa Valley 105  
CHALK HILL *ESTATE RED* – Chalk Hill 110\*  
MINER FAMILY *STEAGECOACH VINEYARDS* – Napa Valley 115  
ALTVS – Napa Valley 130\*  
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 145  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160\*  
HARTWELL *ESTATE RESERVE* – Stags Leap District 170  
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200  
MERUS – Napa Valley 265\*

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
MARKHAM – Napa Valley 15/49  
GENESIS – Columbia Valley 45  
SWANSON – Napa Valley 50  
FROG’S LEAP – Rutherford, Napa Valley 60  
DUCKHORN VINEYARDS – Napa Valley 90

## PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
WILLAMETTE VALLEY “WHOLE CLUSTER” –  
Willamette Valley 15/49  
SIDURI – Willamette Valley 35  
ANGELINE – California 36  
BALLETO – Russian River Valley 45  
MEIOMI – Monterey/Santa Barbara/Sonoma County 45  
THE FOUR GRACES – Willamette Valley 48\*  
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50\*  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60\*  
FRANK FAMILY – Carneros 60  
GARY FARRELL – Russian River Valley 70  
PENNER-ASH – Willamette Valley 70  
SAINTSBURY – Carneros 70  
FLOWERS – Sonoma Coast 85  
PAPAPIETRO PERRY – Russian River 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

## ZINFANDEL

ROSENBLUM “VINTNERS CUVÉE” – California 11/35  
FROG’S LEAP – Rutherford, Napa Valley 13/42  
ARTEZIN “OLD VINES” – Mendocino 36  
ST. FRANCIS “OLD VINES” – Sonoma County 40  
HENDRY *BLOCK 7 & 22* – Napa Valley 55  
SALDO – California 55  
RIDGE *GEYERSVILLE* – Alexander Valley 65

## DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* – McLaren Vale 11/35  
TRAPICHE BROQUEL MALBEC – Argentina 11/35  
NEWTON “SKYSIDE” CLARET – North Coast 15/49  
SHOOFLY SHIRAZ – South Australia 35  
8 YEARS IN THE DESERT *BY ORIN SWIFT* –  
California 70  
THE PRISONER – Napa Valley 80  
NEWTON “THE PUZZLE” – North Coast 110  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ –  
McLaren Vale, Australia 140

# WHITES

## CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 12/~  
VEUVE CLICQUOT YELLOW LABEL – France 17/56  
GLORIA FERRER BLANC DE NOIRS – Carneros 40  
DELAMONTTE BRUT – France 70  
DUVAL-LEROY BRUT – Reims, France 85  
TAITTINGER – Reims, France 85  
LOUIS ROEDERER BRUT PREMIER – Reims, France 90  
POL ROGER *RESERVE* – Epernay, France 105

## CHARDONNAY

ST. FRANCIS – Sonoma County 10/32  
CHALK HILL – Sonoma Coast 13/42\*  
ROMBAUER – Carneros 17/56  
LINCOURT “STEEL” – Sta. Rita Hills 35\*  
SEBASTIANI – North Coast 35\*  
WENTE – Livermore Valley 35  
STARMONT – Carneros 40  
NEWTON “SKYSIDE” – North Coast 42  
CHALONE *ESTATE* – Chalone AVA 45\*  
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 45  
MER SOLEIL “SILVER” – Monterey County 45  
SANFORD – Sta. Rita Hills 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50\*  
GARY FARRELL – Russian River Valley 55  
ZD – California 60  
FRANK FAMILY – Carneros 60  
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 60\*  
PINE RIDGE “DIJON CLONES” – Carneros 65  
FLOWERS – Sonoma Coast 70  
PATZ & HALL *DUTTON RANCH* –  
Russian River Valley 70  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75\*  
LEWIS CELLARS – Sonoma County 90  
FAR NIENTE – Napa Valley 95  
JOSEPH DROUHIN *PULIGNY-MONTRACHET* –  
Cote de Beaune 105  
KISTLER *LES NOISETIERS* – Sonoma Coast 105  
SEA SMOKE – Sta. Rita Hills 110

## SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32\*  
NOBILO – Marlborough, New Zealand 10/32  
HONIG – Napa Valley 13/42  
FERRARI-CARANO FUMÉ BLANC – Sonoma 36  
GROTH – Napa Valley 40  
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 42  
CAKEBREAD – Napa Valley 55

## OTHER WHITES & ROSÉ

CAPOSALDO PINOT GRIGIO – Italy 10/32  
MINUTY M ROSÉ 2018 – Côtes de Provence 11/35  
CLEAN SLATE RIESLING – Mosel, Germany 11/35  
JERMANN PINOT GRIGIO – Italy 28  
MARCO FELLUGA PINOT GRIGIO – Italy 40  
FOUR GRACES PINOT GRIS – Willamette Valley 45\*

## HANDCRAFTED COCKTAILS

### THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca  
Angostura Bitters

### ELDERFLOWER MOJITO 9

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (248) 12

Bulleit Rye Whiskey : Bittermens Bitters  
Blueberry Jam : Fever Tree Ginger Beer

### THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

### KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters  
Luxardo Cherry

### THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters  
Sparkling Wine

### DOPPELGÄNGER 12

Angel's Envy Bourbon : Disaronno  
Luxardo Cherry : Fever Tree Ginger Ale

### MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters  
Regan's Orange Bitters

## HANDCRAFTED MARTINIS \$14

### HALF PAST THREE

Wheatley Vodka : Green Tea : Clover Honey Syrup

### '21' MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

### PEAR MARTINI

Grey Goose La Poire Vodka : Candied Ginger  
Domain de Canton Ginger

### THE DUKE

Classic Martini : Bombay Sapphire Gin or  
Belvedere Vodka

### FLEUR-DE-LIS

Prairie Organic Vodka : St~Germain  
Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY'S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

### POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice