

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

AVOCADO BOMB Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 21

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, tomatoes with white wine vinaigrette 18

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

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

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg lettuce and Kiawah Island dressing 23

ASIAN AHI TUNA SALAD Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER With Tillamook cheddar 18

FRENCH DIP Sliced Prime Rib, baguette and horseradish, served au jus 24

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 17

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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

NEW YORK STRIP Aged beef with NYO mac & cheese 44

STEAK MAUI Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE Center cut, baked potato 44

SLOW ROASTED PRIME RIB Aged Mid-Western beef served au jus with smashed potatoes 38

SPECIALTIES

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

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

GRILLED SALMON Fresh cold water salmon MKT

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 25

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

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31

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 8 / SPLIT-PLATE CHARGE 6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 13/44
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 14/48
ROTH *ESTATE* – Alexander Valley 15/51
MT. VEEDER – Napa Valley 16/54
THREE RIVERS – Columbia Valley 40
STARMONT – Napa Valley 45
FRANCISCAN – Napa County 48
HONIG – Napa Valley 70
SEQUOIA GROVE – Rutherford, Napa Valley 85
KULETO *ESTATE* – Napa Valley 95
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 90
CHALK HILL *ESTATE RED* – Chalk Hill 100
GROTH – Oakville, Napa Valley 100
CAKEBREAD CELLARS – Napa Valley 115
HEITZ CELLARS – Napa Valley 122
LANCASTER *ESTATE* – Alexander Valley 125
CADE *HOWELL MOUNTAIN* – Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160
GRGICH HILLS *ESTATE* – Napa Valley 165
DUNN VINEYARDS – Napa Valley 200
SILVER OAK – Napa Valley 200
PLUMPJACK – Napa Valley 220
MERUS – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 13/44
CHATEAU STE. MICHELLE – Columbia Valley 45
KEENAN – Napa Valley 68
ROMBAUER – Carneros 70

PINOT NOIR

ANGELS INK – Monterey, California 11/37
ELOUAN – Oregon 13/44
CHALK HILL – Sonoma Coast 14/48
FLOWERS – Sonoma Coast 16/54
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 17/58
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40
MEIOMI – California 45
THE FOUR GRACES – Willamette Valley 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65
GARY FARRELL – Russian River Valley 70
CLOUDY BAY – New Zealand 80
SLANDER *BY ORIN SWIFT* – California 95
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 120
KOSTA BROWNE – Santa Lucia Highlands 130
ROCHIOLI *ESTATE* – Russian River Valley 145

ZINFANDEL

FROG’S LEAP – Napa Valley 14/48
SEGHEISIO – Sonoma County 15/51
STORYBOOK *MOUNTAIN VINEYARDS* – Napa Estate, Mayacams Range 65

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 3 OZ. *POUR* – Portugal 8/~

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 13
Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters
WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
CITRUS CRUSH 13
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice
TRUE GRIT 13
Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry
LEMON DROP MOJITO 11
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
KNICKERBOCKER 13
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOPPELGÄNGER 13
Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale
VODKA MULE 11
Wheatley Vodka : Fever Tree Ginger Beer
THE REIMAGINED OLD FASHIONED 13
Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube
THE MATADOR 13
Corazón Reposado Tequila : Honey Syrup :Lime Juice

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/37
TROUBLEMAKER RED BLEND – Central Coast 11/37
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/41
E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND – France 12/41
UNSHACKLED RED BLEND – California 17/58
THE PRISONER – California 18/62
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 55
STAGS’ LEAP PETITE SYRAH – Napa Valley 58
ROTH “HERITAGE” – Sonoma County 60

WHITES

CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – DOC, Italy 10/34
GRUET BRUT – New Mexico 10/34
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/41
VEUVE CLICQUOT YELLOW LABEL – Reims, France 16/54
GLORIA FERRER BLANC DE NOIR – Carneros 50
POL ROGER RESERVE – Epernay, France 100
TAITTINGER BRUT NV – Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 12/41
CHALK HILL – Sonoma Coast 13/44
FRANK FAMILY – Carneros 16/54
CATENA – Mendoza, Argentina 37
CHATEAU STE. MICHELLE – Columbia Valley 40
WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 45
CLOS PEGASE *MITSUOKO’S VINEYARD* – Napa Valley 45
MATANZAS CREEK – Alexander Valley 48
MER SOLEIL SILVER “UNOAKED” – Monterey County 50
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
GARY FARRELL – Russian River Valley 60
PINE RIDGE “DIJON CLONES” – Carneros, Napa Valley 62
ZD – California 65
RAMEY – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 72
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75
FLOWERS – Sonoma Coast 80
SHAFFER *RED SHOULDER RANCH* – Napa Valley 90
LEWIS CELLARS – Napa Valley 90
PAUL HOBBS – Russian River Valley 95

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 12/41
VAVASOUR – Awatere Valley, New Zealand 14/48
ROTH *ESTATE* – Sonoma County 40
CAKEBREAD CELLARS – Napa Valley 50
SILVERADO *MILLER RANCH* – Napa Valley 55

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 11/37
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/37
SCHLOSS VOLLARDS RIESLING – Germany 13/44
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
KING ESTATE PINOT GRIS – Willamette Valley 40
CLEAN SLATE RIESLING – Germany 40
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

HANDCRAFTED MARTINIS \$15

‘21’ MANHATTAN
Knob Creek Rye Whiskey : Sweet Vermouth : Bitters
PRICKLY PEAR MARGARITA
One With Life Organic Tequila : Desert Pear : Made-In-House Sweet & Sour
PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
THE SPARKLING ROSE
Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine
THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
FLEUR-DE-LIS
Tito’s 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
ESPRESSO MARTINI
Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream