

SOUPS & STARTERS

CHEF'S DAILY SOUP 7

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 15

STEAK ROLLS Finished with a Chimichurri sauce and spicy ranch dressing 14

CRYSTAL COAST SHRIMP Battered and fried North Carolina coast shrimp 16

SUSHI

NIGIRI PLATE* Scottish salmon and Hawaiian ahi tuna, with mounded sushi rice 17

CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 13

CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14

SPICY TUNA ROLL Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15

RAINBOW ROLL* Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 15

AVOCADO BOMB* Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce, and Sriracha mayonnaise with tortilla chips 17

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 11

ALEX'S OR CAESAR SALAD WITH SOUP 15

CYPRESS SALAD Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing 17

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

SHRIMP LOUIE SALAD Jumbo shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 18

ASIAN AHI TUNA SALAD* Seasoned, seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE - \$1.00

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

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way 16

FRENCH DIP* Sliced Prime Rib, baguette and horseradish served au jus 20

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 16

FRESH FISH SANDWICH Cut fresh daily with french fries 18

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* A French Brasserie style steak with garlic, served with french fries 28

NEW YORK STRIP* Aged beef with NYO mac & cheese 39

FILET MIGNON WITH BÉARNAISE* Center cut. Served with smashed potatoes 39

PRIME RIB SANDWICH* Served with french fries, au jus 25

SLOW ROASTED PRIME RIB* Aged and roasted on the bone, served au jus with smashed potatoes 32

SPECIALTIES

AHI TUNA FILET* With wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 30

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

CRYSTAL COAST SHRIMP Battered and fried North Carolina coast shrimp served with french fries and cole slaw 26

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☉

GRILLED SALMON* Fresh cold water salmon. Served with orzo & wild rice 26

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 20

ROTISSERIE CHICKEN One-half chicken seasoned with our special herb blend, with smashed potatoes and chicken demi-glace pan sauce 20

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 26

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

THREE RIVERS – Columbia Valley 12/39
JOSEPH CARR – Napa Valley 16/52
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52
ROTH “HERITAGE” – Sonoma County 44
STARMONT – Napa Valley 48
ROTH *ESTATE* – Alexander Valley 50
LIONS DE BATAILLEY PAUILLAC – Bordeaux, France 65
HONIG – Napa Valley 65
NEYERS *NEYERS RANCH* – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill AVA 105
KULETO *ESTATE* – Napa Valley 110
LANCASTER *ESTATE* – Alexander Valley 130
LEWIS CELLARS – Napa Valley 150
ALTVS – Coombsville, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 165
PAUL HOBBS – Napa Valley 200
CHATEAU MONTELENA – Napa Valley 205
SILVER OAK – Napa Valley 230
MERUS – Napa Valley 275
DIAMOND CREEK *VOLCANIC HILL* – Napa Valley 275

MERLOT

THE VELVET DEVIL – Washington State 10/32
FERRARI-CARANO – Sonoma County 12/39
TEXTBOOK – Napa Valley 40
DUCKHORN – Napa Valley 70

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 15/49
JOSEPH FAIVELEY – Burgundy, France 16/52
THE FOUR GRACES – Willamette Valley 47
CHALONE *ESTATE* – Chalone AVA 70
LUCIA – Santa Lucia Highlands 75
FLOWERS – Sonoma Coast 65
BIG TABLE FARM – Willamette Valley 95
JOSEPH FAIVELEY – Gevrey-Chambertin – Burgundy, France 110
ROCHIOLI *ESTATE* – Russian River Valley 120

ZINFANDEL

NOVY – Russian River Valley 15/49
FROG’S LEAP – Rutherford, Napa Valley 16/52
GIRARD “OLD VINE” – Napa Valley 40
GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 50
RIDGE *LYTTON SPRINGS* – Dry Creek Valley 60

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/32
INDIA INK *BY KULETO* – Napa County 14/46
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 56
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – Australia 85

HANDCRAFTED COCKTAILS

THE “CAPONE” - Bulleit Rye Whiskey 12
ELDERFLOWER MOJITO - Bacardi Rum 9
THE (919) - Maker’s Mark Whiskey 12
THE SPARKLING ROSE - Corzo Tequila 12
KNICKERBOCKER - Knob Creek Bourbon 12
KENTUCKY OLD FASHIONED - Bulleit Whiskey 12
DOPPELGÄNGER - Maker’s Mark Bourbon 12
MOSCOW MULE - Tito’s Vodka 9

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/32
SCHARFFENBERGER BRUT ROSÉ –
Anderson Valley 12/39
LOUIS ROEDERER BRUT PREMIER – France 80
DUVAL-LEROY BRUT – Vertus, France 85
VEUVE CLICQUOT YELLOW LABEL – France 95
POL ROGER RESERVE – Epernay, France 110

CHARDONNAY

CHALK HILL – Sonoma Coast 13/42
NEWTON “SKYSIDE” – North Coast 14/46
FRANK FAMILY – Carneros 15/49
ROMBAUER – Carneros 16/52
WENTE “MORNING FOG” – San Francisco Bay 35
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 38
CHALONE *ESTATE* – Chalone AVA 42
CHATEAU ST. JEAN – Alexander Valley 45
FERRARI-CARANO – Sonoma County 45
GARY FARRELL – Russian River Valley 60
ZD – Carneros 65
CAKEBREAD CELLARS – Napa Valley 65
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 78
FLOWERS – Sonoma Coast 80
LEWIS CELLARS – Napa Valley 85
PINE RIDGE *CARNEROS COLLINES VINEYARD* – Napa Valley 90
RAMEY – Russian River Valley 95
PLUMPJACK *RESERVE* – Napa Valley 100
KISTLER *SONOMA MOUNTAIN* – Sonoma County 105

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32
CRAGGY RANGE – Marlborough 13/42
HONIG – Napa Valley 35
ELIZABETH SPENCER “SPECIAL CÚVEE” –
Mendocino 35
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 12/39
SAINT M RIESLING – Germany 10/32
PICCINI PINOT GRIGIO – IGT delle Venezie 9/28
MARCO FELLUGA PINOT GRIGIO – Italy 30
VOLRATZ RIESLING – Rhinegau, Germany 36
THE FOUR GRACES PINOT GRIS – Willamette Valley 36

DESSERT SELECTIONS

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

Tastings of our wines by the glass are available. Please ask your server.
To expedite service, we open wine at the pub, unless otherwise requested.

HANDCRAFTED MARTINIS

HALF PAST THREE - Wheatley Vodka 14
‘21’ MANHATTAN - Bulleit Rye Whiskey 14
PEAR MARTINI - Grey Goose La Poire 14
THE DUKE - Bombay Sapphire Gin or Belvedere Vodka 14
FLEUR-DE-LIS - Rain Vodka 14
RED-HEADED RITA - El Mayor Tequila 14
CINDY’S LEMON DROP - Ketel One Citroen 14
ENGLISH MARTINI - Plymouth English Gin 14