

## STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

HONG KONG SHRIMP Signature spicy, cream sauce 17

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 15

STEAK ROLLS Chimichurri sauce, spicy Ranch dressing 18

## SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10

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

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 12

GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 18

ASIAN AHI TUNA SALAD\* Seared rare, artisan greens, wasabi, cilantro vinaigrette 22

## BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Served all the way, aged Tillamook cheddar 17

FRENCH DIP\* Thinly sliced, baguette, horseradish 22

HYDE PARK Grilled chicken breast, Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 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\* French Brasserie style, maître d' butter 32

STEAK MAUI\* Marinated ribeye, smashed red potatoes 44

NEW YORK STRIP\* Certified Angus Beef®, NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 37

## SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 31

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

BAYOU PASTA Shrimp, scallops, crab, spicy cream sauce, green onions, red peppers 27

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

GRILLED PORK TENDERLOIN\* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 25

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDES

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Couscous

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

# WINES WE LOVE TO DRINK

CHALK HILL CHARDONNAY – Russian River Valley 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
FLEUR DE MER ROSÉ – Côtes de Provence 12/46  
ROMBAUER CHARDONNAY – Carneros 78  
TAITTINGER CHAMPAGNE – Á Reims, France 85  
DAOU CABERNET SAUVIGNON – Paso Robles 15/58  
ARGYLE PINOT NOIR – Willamette Valley 14/54  
THE PRISONER RED BLEND – California 16/62  
BELLE GLOS *LAS ALTURAS* PINOT NOIR – Santa Lucia Highlands 60  
AUSTIN HOPE CABENERNET SAUVIGNON – Paso Robles 100

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46  
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/46  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/46  
MUMM “BRUT PRESTIGE” – Napa Valley 45  
TAITTINGER – Á Reims, France 85

### CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley 12/46  
ST. FRANCIS – Sonoma 13/50  
CHALK HILL – Russian River Valley 14/54  
MER SOLEIL SILVER – Monterey County, California 15/58  
LINCOURT “STEEL” – Sta. Rita Hills 35  
CATENA – Mendoza, Argentina 40  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 47  
FERRARI-CARANO – Sonoma County 50  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 60  
THE PRISONER – Carneros 62  
GARY FARRELL – Russian River Valley 72  
ROMBAUER – Carneros 78  
CAKEBREAD CELLARS – Napa Valley 82  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85

### SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
VAVASOUR – Marlborough, New Zealand 32  
KIM CRAWFORD – Marlborough, New Zealand 35  
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 45  
CAKEBREAD CELLARS – Napa Valley 50

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/46  
CHATEAU STE. MICHELLE RIESLING – Columbia Valley, Washington 11/42  
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/46  
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50  
CONUNDRUM WHITE TABLE WINE – California 40  
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 55

## HANDCRAFTED MARTINIS

### THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

### ‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

### HAVANA MARTINI 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

### PEAR MARTINI 16

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

### FLEUR-DE-LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

### CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH MARTINI 16

Sipsmith Gin : Cucumber : Fresh Mint

### THE SPARKLING ROSE 16

Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine

### MARTINI AU CHOCOLAT 16

Grey Goose Vodka : French Vanilla : Dorda Double Chocolate Liqueur

### POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

### ESPRESSO MARTINI 16

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46  
THREE RIVERS – Columbia Valley 14/54  
DAOU – Paso Robles 15/58  
ROTH *ESTATE* – Alexander Valley 48  
STARMONT – Napa Valley 50  
HONIG – Napa Valley 70  
SEQUOIA GROVE – Napa Valley 80  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80  
HALL VINEYARDS – Napa Valley 85  
SILVERADO VINEYARDS – Napa Valley 89  
AUSTIN HOPE – Paso Robles 100  
CHALK HILL *ESTATE RED* – Chalk Hill 110  
CAYMUS – Napa Valley 124  
LANCASTER *ESTATE* – Alexander Valley 135

### MERLOT

WENTE “SANDSTONE” – San Francisco Bay 11/42  
J. LOHR “LOS OSOS” – Paso Robles 12/46  
FERRARI-CARANO – Sonoma County 45  
MARKHAM – Napa Valley 50

### PINOT NOIR

A TO Z – Oregon 12/46  
ELOUAN – Oregon 13/50  
ARGYLE – Willamette Valley 14/54  
THE FOUR GRACES – Willamette Valley 48  
MEIOMI – California 50  
SOLENA GRANDE CUVÉE – Willamette Valley 50  
BELLE GLOS *LAS ALTURAS* – Santa Lucia Highlands 60  
ETUDE *GRACE BENOIST RANCH* – Carneros 70  
GARY FARRELL – Russian River Valley 85  
SIDURI – Russian River Valley 88  
FLOWERS – Sonoma Coast 90

### ZINFANDEL

JOEL GOTT – California 12/46  
KLINKER BRICK “OLD GHOST” – Lodi 45  
RIDGE *GEYSERVILLE* – Alexander Valley 75

### OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 12/46  
TILIA MALBEC/SYRAH – Argentina 12/46  
CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 14/54  
THE PRISONER – California 16/62  
SHOO FLY SHIRAZ – South Australia 30  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 65  
SYMMETRY *BY RODNEY STRONG* – California 80

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

### THE OUTLIER 15

Buffalo Trace Single Barrel Bourbon : Sugar Cubes : Psychaud’s & Lemon Bitters

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

### THE (937) 15

Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer

### THE MATADOR 14

Corazón Blanco Tequila : Lime : Honey

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

### SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala Liqueur : Fever Tree Sparkling Pink Grapefruit

### DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters

### THE CONFIDENTIAL 15

Basil Hayden Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*

*Olives and Candied Cherries by Filthy Food.*