

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 15

MEXICO CITY SPINACH CON QUESO Tortilla chips 16

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

HONG KONG SHRIMP Signature creamy, spicy sauce 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 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 19

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

ASIAN AHI TUNA SALAD\* Seared rare, artisan greens, wasabi, cilantro vinaigrette 23

## BURGERS, SANDWICHES & SMALL PLATES

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 18

STEAK BURGER\* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 19

PRIME RIB SANDWICH\* Au jus 24

FRENCH DIP\* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, diced peppers, green onions, black beans & rice 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, maître d' butter 33

STEAK MAUI\* Marinated ribeye, smashed red potatoes 45

NEW YORK STRIP\* Certified Angus Beef ®, NYO mac & cheese 45

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

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed red potatoes 39

## SPECIALTIES

TODAY'S FRESH SEAFOOD SELECTION MKT

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries (*limited availability*) MKT

GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 32

SEARED AHI TUNA\* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

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

ROTISSERIE CHICKEN Special herb blend, smashed red potatoes, chicken au jus 23

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

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 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDES

French Fries | Southern Cole Slaw | Broccoli | Black Beans & Rice | 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

ROMBAUER CHARDONNAY – Carneros, Napa Valley 15/62  
HONIG SAUVIGNON BLANC – Napa Valley 12/50  
FLEUR DE MER ROSÉ – Côtes de Provence 12/50  
CAKEBREAD CELLARS CHARDONNAY – Napa Valley 82  
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 105  
STARMONT CABERNET SAUVIGNON – North Coast 14/58  
ELOUAN PINOT NOIR – Oregon 12/50  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 60  
FLOWERS PINOT NOIR – Sonoma Coast 82  
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 60

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 11/46  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/50  
GLORIA FERRER BLANC DE NOIRS – Carneros 45  
TAITTINGER – Reims, France 98  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 105

### CHARDONNAY

ST FRANCIS – Sonoma County 11/46  
CHALK HILL – Russian River Valley 13/54  
ROMBAUER – Carneros, Napa Valley 15/62  
WENTE *MORNING FOG* – Central Coast, California 35  
CATENA – Mendoza, Argentina 40  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48  
ZD – Carneros 52  
FERRARI-CARANO *RESERVE* – Sonoam County 55  
GARY FARRELL – Russian River Valley 62  
CAKEBREAD CELLARS – Napa Valley 82  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 90  
FLOWERS – Sonoma Coast 92

### SAUVIGNON BLANC / FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/46  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/46  
HONIG – Napa Valley 12/50  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 40  
CAKEBREAD CELLARS – Napa Valley 52  
CHALK HILL – Sonoma County 65

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 12/50  
SCHLOSS VOLLARD RIESLING – Germany 13/54  
CIELO PINOT GRIGIO – Vento, Italy 10/42  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/46  
EROICA MICHELLE LOUSEN RIESLING – Columbia Valley 40  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 48

## HANDCRAFTED COCKTAILS

THE ESSENTIAL 13.50  
Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

TRUE GRIT 14.50  
Knob Creek Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

FRENCH 76 12.50  
Wheatley Vodka : Sparkling Wine : Cointreau : Lemon Juice

SPICY MARGARITA 12.50  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

THE (423) 14.50  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

WHALE FLOWER 14.50  
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

LEMON DROP MOJITO 12.50  
Wheatley Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 14.50  
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 13.50  
Tito’s Vodka : Fever Tree Ginger Beer

SPARKLING PALOMA 12.50  
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit  
*Olives and Candied Cherries by Filthy Food.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 11/46  
STARMONT – North Coast 13/54  
DAOU – Paso Robles 14/58  
ROTH *ESTATE* – Alexander Valley 45  
AUSTIN HOPE – Paso Robles 60  
HONIG – Napa Valley 65  
SEQUOIA GROVE – Napa Valley 70  
FREEMARK ABBEY – Napa Valley 78  
FOLEY JOHNSON *ESTATE* – Napa Valley 80  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
JORDAN – Alexander Valley 115  
SILVER OAK – Alexander Valley 125  
CAYMUS – Napa Valley 145

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/46  
MARKHAM – Napa Valley 13/54  
WENTE SANDSTONE – Livermore Valley, San Francisco 35  
DUCKHORN – Napa Valley 105

### PINOT NOIR

A TO Z – Oregon 11/46  
ELOUAN – Oregon 12/50  
ANGELS INK – Monterey, California 13/54  
MEIOMI – California 45  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 50  
SLANDER *BY ORIN SWIFT* – California 72  
GARY FARRELL – Russian River Valley 75  
DOMAINE SERENE “YAMHILLE CUVÉE” – Willamette Valley 80  
FLOWERS – Sonoma Coast 82  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 85  
BELLE GLOS “DAIRYMAN” – Russian River Valley 87

### ZINFANDEL

JOEL GOTT – California 12/50  
FROG’S LEAP – Napa Valley 14/58  
SEGHECIO – Sonoma 40  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60

### OTHER INTERESTING REDS

CLINE “CASHMERE” – California 11/46  
CATENA MALBEC – Argentina 11/46  
THE PRISONER – California 70  
ABSTRACT *BY ORIN SWIFT* – California 78  
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, Australia 85

*Corkage fee, \$25.*

## 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

PRICKLY PEAR MARGARITA 15.50  
Corazón Blanco Tequila : Made-In-House Sweet and Sour : Desert Pear

PINNACLE COSMOPOLITAN 15.50  
Wheatley Vodka : Triple Sec : Cranberry Juice : Fresh Lime

THE SPARKLING ROSE 15.50  
El Mayor Blanco Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI 15.50  
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

FLEUR-DE-LIS 15.50  
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 15.50  
Corazón Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 15.50  
Ketel One Citroen Vodka : Lemon Juice

HUMMINGBIRD 15.50  
Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños  
*Spirit substitutions for handcrafted martinis and cocktails may affect menu price.*