

## SOUPS & STARTERS

- CHEF'S DAILY SOUP 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- FIRE-GRILLED ARTICHOKE Rémoulade (*limited availability*) 19
- CRISPY CALAMARI Point Judith, RI, Classic marinara 21
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 21

## SUSHI

- NIGIRI PLATE\* Fresh salmon, Hawaiian Ahi tuna, vinegared rice 18
- CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 16
- CRUNCHY SHRIMP ROLL Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 16
- SPICY TUNA ROLL\* Hawaiian Ahi, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 17
- TERIYAKI SALMON ROLL\* Cucumber, cream cheese, red pepper, jalapeño, unagi sauce, crème fraîche, sliced Fresno chili 17
- RAINBOW ROLL\* Seared Hawaiian Ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 18
- SPICY HAWAIIAN ROLL\* Hawaiian Ahi tuna, mango, avocado, macadamia nuts, jalapeño 18
- MIKE'S FILET ROLL\* Surimi, avocado, cream cheese, seared beef tenderloin, Sriracha mayonnaise, masago 18
- TUNA STACK\* Hawaiian Ahi, crab salad, avocado, Sriracha and unagi sauce, wonton chips 20

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE  
ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- REDWOOD SALAD Roasted chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 21
- SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, Kiawah Island dressing 22
- ASIAN AHI TUNA SALAD\* Hawaiian Ahi, seared rare, mixed greens, wasabi, red onions, cilantro vinaigrette 25

## BURGERS & SANDWICHES

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

- VEGGIE BURGER In-house recipe, Monterey Jack 17
- OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, served all the way, aged Tillamook cheddar 20
- STEAK BURGER\* Ground Certified Angus Beef® and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 21
- FRENCH DIP\* Thinly sliced, baguette, horseradish 26
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 20

## STEAKS & PRIME RIB

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

- STEAK 'N' FRIES\* Aged Certified Angus Beef®, French Brasserie style, maître d' butter 35
- RIBEYE\* Sliced, made in-house Worcestershire sauce, smashed potatoes 47
- NEW YORK STRIP\* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 48
- SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 41



## SPECIALTIES

- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries (*limited availability*) MKT
- GRILLED SALMON\* Fresh cold water salmon, orzo & wild rice 34
- GRILLED TROUT\* Louisiana rice, Southern cole slaw 31
- SEARED AHI TUNA\* Hawaiian Ahi, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 35
- OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend, smashed potatoes 26
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
- BRASSERIE CHICKEN Panko-crust, parmesan cheese, lemon butter caper sauce, smashed potatoes. 28
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 33
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

## SIDE ITEMS

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

‡ The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please notify staff for more information about these ingredients.

# WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros 16/62  
HONIG SAUVIGNON BLANC – Napa Valley 14/54  
AIX ROSÉ – Côteaux d’Aix-en-Provence 13/50  
CAKEBREAD CELLARS CHARDONNAY – Napa Valley 85  
NICHOLAS FEUILLATTE BRUT ROSÉ CHAMPAGNE – France 70  
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)  
ARGYLE PINOT NOIR – Oregon 15/58  
THE PRISONER RED BLEND – California 18/70  
FAUST CABERNET SAUVIGNON – Napa Valley 85  
PENNER ASH PINOT NOIR – Willamette Valley 85

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/46  
GLORIA FERRER BLANC DE NOIR – Sonoma 40  
NICHOLAS FEUILLATTE BRUT ROSÉ – France 70  
TAITTINGER BRUT *RESERVE* – Á Reims, France 85

### CHARDONNAY

ST. FRANCIS – Sonoma 13/50  
CHALK HILL – Sonoma Coast 15/58  
ROMBAUER – Carneros 16/62  
WENTE *ESTATE GROWN* – Livermore Valley 35  
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 45  
SIDURI – Willamette Valley 55  
HARTFORD COURT – Russian River Valley 57  
MINER FAMILY – Napa Valley 58  
DAOU “BODYGUARD” – Paso Robles 60  
GARY FARRELL – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 85  
CHATEAU MONTELENA – Napa Valley 90  
SHAFER *RED SHOULDER RANCH* – Napa Valley 95

### PINOT GRIGIO/PINOT GRIS

TOMASSI “LE ROSSE” PINOT GRIGIO – DOC delle Venezie 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50  
“J” PINOT GRIS – California 13/50  
SANTA MARGHERITA PINOT GRIGIO – Italy 50

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 14/54  
ROBERT MONDAVI FUMÉ BLANC *TO KALON RESERVE* – Napa Valley 65

### OTHER WHITES & ROSÉ

DR. LOOSEN “DR. L” RIESLING – Germany 12/46  
AIX ROSÉ – Côteaux d’Aix-en-Provence 13/50  
PINE RIDGE CHENIN BLANC/VIOGNIER – California 28  
DOMAIN PERRAUD *VIEILLES VIGNES WHITE BURGUNDY* – Mâcon–Villages 40  
CONUNDRUM WHITE TABLE WINE – California 45

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

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

### WHALE FLOWER 14

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

### THE “CAPONE” 15

Knob Creek Rye Whiskey : Fernet Branca : Angostura Bitters

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

### THE (303) 15

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

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters: Candied Cherry

### THE QUIET MAN 15

Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube

### DOPPELGÄNGER 15

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

### VODKA MULE 13

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

*Olives and Candied Cherries by Filthy Food.*

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46  
ROTH *ESTATE* – Alexander Valley 15/58  
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)  
HONIG – Napa Valley 75  
ARROWOOD “KNIGHT’S VALLEY” – Sonoma County 80  
ZD – Napa Valley 82  
FAUST – Napa Valley 85  
RAMEY – Napa Valley 100  
CHALK HILL *ESTATE RED* – Chalk Hill AVA 105  
JORDAN – Sonoma County 120  
CAYMUS VINEYARDS – Napa Valley 130  
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 135  
CAYMUS SPECIAL SELECTION – Napa Valley 270

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 55  
FREEMARK ABBEY – Napa Valley 60  
DUCKHORN – Napa Valley 90

### PINOT NOIR

A TO Z – Oregon 12/46  
ELOUAN – Oregon 14/54  
ARGYLE – Oregon 15/58  
ANGELINE – Sonoma County 32  
LOUIS LATOUR “VALMOISSINE” – France 35  
MORGAN “TWELVE CLONES” – Santa Lucia Highlands 55  
KEN WRIGHT *CARTER VINEYARD* – Oregon 62  
BREWER–CLIFTON – Sta. Rita Hills 68  
GARY FARRELL – Russian River Valley 70  
ENROUTE – Russian River Valley 82  
PENNER ASH – Willamette Valley 85  
GOLDENEYE – Anderson Valley 90

### ZINFANDEL

CLINE “ANCIENT VINES” – Contra Coast County 12/46  
SEGHECIO – Sonoma County 15/58  
SALDO – California 60

### OTHER INTERESTING REDS

FARM TO TABLE SHIRAZ – Central Victoria 12/46  
PIATTELLI *RESERVE MALBEC* – Mendoza 13/50  
THE PRISONER – California 18/70  
QUPE SYRAH – Central Coast 48  
WHITEHALL LANE “TRE LEONI” RED BLEND – Napa Valley 60  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75  
MOLLYDOOKER “BLUE EYED BOY” – Australia 95  
MINER “ORACLE” – Napa Valley 150

### DESSERT SELECTIONS

FONSECA ‘BIN 27’ – Portugal 9/~

## 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

### HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

### THE SPARKLING ROSE 16

Hornitos Blanco Tequila : Grapefruit Juice : Sparkling Wine

### HAVANA 16

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

### THE PEAR 16

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

### FLEUR–DE–LIS 16

Breckenridge 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

Botanist Gin : Cucumber : Fresh Mint

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