

STARTERS

- CHEF'S DAILY SOUP 8
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13
- MR. JACK'S CRISPY CHICKEN Hand-breaded tenders, French fries 16
- MEXICO CITY SPINACH CON QUESO Tortilla chips 16
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points 16
- FIRE-GRILLED ARTICHOKES Rémoûlade (*limited availability*) 16
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SALADS

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 18
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 19
- THAI KAI CHICKEN SALAD Grilled chicken, mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 24

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

- VEGGIE BURGER In-house recipe, Monterey Jack 16
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, gilled onions, Kiawah Island dressing 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast topped with Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoûlade, pickles, lettuce 18
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- FISH TACOS Daily fish selections, deep-fried, fresh cilantro, avocado, jalapeno ranch, pico de gallo, black beans & rice 18

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 34
- STEAK MAUI* Marinated ribeye, smashed potatoes 46
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 41



SEAFOOD & SPECIALTIES

- TROUT ALMONDINE Brown butter, toasted almonds, broccoli, couscous 30
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice salad 34 (*lunch cut available until 4PM*)
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 34
- CILANTRO SHRIMP Jumbo shrimp, cilantro oil, cajun spices, couscous, Southern coleslaw 27
- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 24
- MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 23
- RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23
- GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed potatoes 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33
- ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Couscous | 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. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion.

WINES WE LOVE TO DRINK

ROMBAUER CHARDONNAY – Carneros, Napa Valley 17/66
HONIG SAUVIGNON BLANC – Napa Valley 13/50
CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
GARY FARRELL CHARDONNAY – Russian River Valley 60
VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Reims, France 130
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (*liter bottle*)
FLOWERS PINOT NOIR – Sonoma Coast 17/66
THE PRISONER RED BLEND – California 17/66
SEQUOIA GROVE CABERNET SAUVIGNON – Napa Valley 85
BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 55

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
DOMAINE CHANDON *SPLIT* – California 13/~
GLORIA FERRER BLANC DE BLANCS – Carneros 35
MOËT BRUT IMPERIAL – Epernay, France 80
TAITTINGER – Reims, France 100
VEUVE CLICQUOT YELLOW LABEL – Reims, France 130

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros, Napa Valley 17/66
CLOS PEGAS *MITSUKO’S VINEYARD* – Carneros 42
STARMONT – Carneros 45
FERRARI-CARANO – Sonoma 50
MER SOLEIL SILVER – California 55
GARY FARRELL – Russian River Valley 60
PATZ & HALL – Sonoma Coast 80
ZD – California 82
CAKEBREAD CELLARS – Napa Valley 85
FLOWERS – Sonoma Coast 98

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
SILVERADO *MILLER RANCH* – Napa Valley 35
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Marlborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 12/46
STUDIO ROSÉ *BY MIRAVAL* – France 13/50
SAINT M RIESLING – Pfalz, Germany 12/46
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50
JOH. JOS. PRUM WEHLENER SONNENUHR SPÄTLESE RIESLING – Mosel, Germany 70

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

PEAR MARTINI 16

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

FLEUR-DE-LIS 16

Square One Organic 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

Plymouth English Gin : Cucumber : Fresh Mint

TEQUILA COCKTAILS

THAI MARGARITA 14

El Mayor Tequila : St-Germain : Fresh Basil

MIDNIGHT MARGARITA 14

*Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

THE MATADOR 14

*Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

JALAPENO WINK 14

*Corazón Reposado Tequila : Jalapeños : Fresh Strawberry
Agave : Fever Tree Club Soda

* Aged in a Buffalo Trace Bourbon Barrel

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 12/46
AVIARY – Napa Valley 13/50
DAOU – Paso Robles 16/62
AUSTIN HOPE – Paso Robles 17/83 (*liter bottle*)
CHATEAU BUENA VISTA – Napa Valley 18/70
STARMONT – Napa Valley 45
FOLEY JOHNSON *ESTATE* – Napa Valley 80
SEQUOIA GROVE – Napa Valley 85
THE PRISONER – Napa Valley 87
HALL – Napa Valley 98
JOSEPH PHELPS – Napa Valley 125
STAG’S LEAP CELLARS “ARTEMIS” – Napa Valley 128
LANCASTER *ESTATE* – Alexander Valley 135
CAYMUS – Napa Valley 155
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 185
SILVER OAK – Napa Valley 215

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
MARKHAM – Napa Valley 14/54
FERRARI-CARANO – Sonoma 42
DUCKHORN – Napa Valley 90
CAKEBREAD CELLARS – Napa Valley 115

PINOT NOIR

A TO Z – Oregon 12/46
ELOUAN – Oregon 13/50
FLOWERS – Sonoma Coast 17/66
ARGYLE – Willamette Valley 40
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 45
MEIOMI – California 50
BELLE GLOS “BALADE” – Santa Rita Hills 55
SLANDER *BY ORIN SWIFT* – California 75
GARY FARRELL – Russian River Valley 82
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 82
CHERRY PIE *SAN PABLO BAY BLOCK* – Carneros 90
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 98

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58
SEGHEGIO – Sonoma County 38
KLINKER BRICK “OLD GHOST” – Lodi, Mokelumne River 65

OTHER INTERESTING REDS

CATENA “VISTA FLORES” MALBEC – Mendoza, Argentina 12/46
KLINKER BRICK SYRAH *FARRAH VINEYARD* – Lodi, Mokelumne River AVA 13/50
THE PRISONER – California 17/66
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 65
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75
SHAFER “RELENTLESS” SYRAH/PETITE SYRAH – Napa Valley 170

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RUBY – Portugal 8/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 9/~

Some wines may contain sulfites. Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE (210) 15

Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer

LEMON DROP MOJITO 13

Wheatley Vodka : St-Germain : Mint : Pineapple Juice

CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

WHALE FLOWER 14

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

DOPPELGÄNGER 15

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

VODKA MULE 14

Tito’s Handmade Vodka : Fever Tree Ginger Beer

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

Olives and Candied Cherries by Filthy Food.