

STARTERS

- CHEF'S DAILY SOUP 9
- 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 Rémoulade *(limited availability)* 17
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 19

SALADS

ADD CHICKEN +8, SALMON OR SHRIMP +12

- ALEX'S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 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 Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, 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®, brioche bun, aged Tillamook cheddar, served all the way 19
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 24
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 18
- FRESH FISH SANDWICH Cut fresh daily, rémoulade, pickles, lettuce 18
- COUNTRY CLUB Ham, turkey, cheddar, Monterey Jack, bacon, lettuce, tomato, mayonnaise, toasted multigrain 18
- FISH TACOS Daily fish selections, deep-fried, fresh cilantro, avocado, jalapeño 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 35
- STEAK MAUI* Marinated ribeye, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 48
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 43



SEAFOOD & SPECIALTIES

- TROUT ALMONDINE Mustard beurre blanc, 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
- 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
- PORK TENDERLOIN* Grilled, 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.

HANDCRAFTED MARTINIS

THE DUKE 17

Ketel One Vodka or Hendrick's Gin Classic Martini : Twist or Olives

'21' MANHATTAN 17

Bulleit Rye : Sweet Vermouth : Angostura Bitters

PEAR MARTINI 17

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

RED-HEADED RITA MARTINI 17

Corazón Blanco Tequila : Cointreau : Pomegranate Juice

CINDY'S LEMON DROP 17

Ketel One Citroen Vodka : Lemon Juice

VESPER 17

Belvedere Vodka : Beefeater Gin : Lillet Blanc

FLEUR-DE-LIS 17

Tito's Handmade Vodka : St-Germain : Grapefruit Juice : Gruet Sparkling Wine

ESPRESSO MARTINI 17

Absolut Vanilia : Espresso : Kahlúa : Baileys Irish Cream

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

WINES "WE" LOVE & DRINK

FRANK FAMILY CHARDONNAY – Carneros, Napa Valley 16/62

HONIG SAUVIGNON BLANC – Napa Valley 13/50

CHATEAU MINUTY 'M DE MINUTY' ROSÉ – Côtes de Provence 14/54

ROMBAUER CHARDONNAY – Carneros, Napa Valley 17/66

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – Á Reims, France 130

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 liter bottle)

ENROUTE 'LES POMMIERS' PINOT NOIR – Russian River Valley 82

THE PRISONER RED BLEND – California 18/70

HALL CABERNET SAUVIGNON – Napa Valley 98

BELLE GLOS 'BALADE' PINOT NOIR – Santa Rita Hills 55

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46

DOMAINE CHANDON SPLIT – California 13/~

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/50

LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 14/54

GLORIA FERRER BLANC DE BLANCS – Carneros 35

MOËT BRUT IMPERIAL – Epernay, France 80

TAITTINGER – Reims, France 100

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 130

CHARDONNAY

MER SOLEIL SILVER 'UNOAKED' – Monterey 13/50

CHALK HILL – Russian River Valley 14/54

FRANK FAMILY – Carneros 16/62

ROMBAUER – Carneros, Napa Valley 17/66

STARMONT – Carneros 45

FERRARI-CARANO – Sonoma 50

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

VAVASOUR – Marlborough, New Zealand 13/50

HONIG – Napa Valley 13/50

SILVERADO MILLER RANCH – Napa Valley 35

CRAGGY RANGE TE MUNA – Marlborough, New Zealand 45

CAKEBREAD CELLARS – North Coast 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY 'M' ROSÉ – Côtes de Provence 14/54

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58

LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50

DR. LOOSEN 'DR. L' RIESLING – Mosel, Germany 14/54

BARONE 'FINI' PINOT GRIGIO – Valdadige, Italy 12/46

TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

JOH. JOS. PRUM WEHLENER SONNENUHR SPÄTLESE RIESLING – Mosel, Germany 70

DESSERT SELECTIONS

GRAHAM'S SIX GRAPES RUBY – Portugal 8/~

WARRE'S 'OTIMA' 10 YR. TAWNY – Portugal 9/~

Corkage fee, \$25.

Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

PAPER PLANE 16

Angel's Envy Bourbon : Amaro Nonino : Aperol : Lemon Juice

FRENCH 75 14

Gruet Sparkling Wine : Bombay Sapphire Gin : Lemon Juice

MIDNIGHT MARGARITA 14

Don Julio Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

YUZU MULE 14

Wheatley Vodka : Yuzu Purée : Fresh Lime : Fever-Tree Ginger Beer

DOPPELGÄNGER 15

Maker's Mark Bourbon : Disaronno : Candied Cherry : Fever-Tree Ginger Ale

SPARKLING PALOMA 14

Pantalones Blanco Tequila : Gran Gala : Fever-Tree Sparkling Pink Grapefruit

HUGO SPRITZ 14

Luminore by La Marca Prosecco : St-Germain : Mint : Fever-Tree Club Soda

KENTUCKY OLD FASHIONED 14

Woodford Reserve Bourbon : Angostura Bitters : Regan's Orange Bitters

Olives and Candied Cherries by Filthy Food.

ZERO PROOF & MOCKTAILS

LYRE'S PASSION STAR MARTINI 13

Lyre's Dry London Spirit : Lyre's Classico : Passion Fruit Purée : Vanilla : Lime Juice

LYRE'S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre's Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice

LYRE'S MOJITO 13

Lyre's White Cane Spirit : Lime Juice : Mint : Fever-Tree Club Soda

ROSEBERRY MULE 11

Blackberry : Agave Nectar : Lime Juice : Fever-Tree Ginger Beer

PEACH MOCKGRIA 11

Peach Purée : Cranberry Juice : Orange Juice : Pom Wonderful Pomegranate Juice

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

DAOU – Paso Robles 15/58

ST. FRANCIS – Sonoma County 16/62

QUILT – Napa Valley 17/66

CHATEAU BUENA VISTA – Napa Valley 18/70

AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)

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

CAYMUS – Napa Valley 155

SILVER OAK – Napa Valley 215

MERLOT

J. LOHR 'LOS OSOS' – Paso Robles 12/46

MARKHAM 'SIX STACK' – North Coast 14/54

DUCKHORN – Napa Valley 90

CAKEBREAD CELLARS – Napa Valley 115

PINOT NOIR

BÖEN BY BELLE GLOS – California 13/50

ARGYLE 'BLOOM HOUSE' – Willamette Valley 15/58

SIDURI – Willamette Valley 16/62

FLOWERS – Sonoma Coast 18/70

WILLAMETTE VALLEY 'WHOLE CLUSTER' – Oregon 45

BELLE GLOS 'BALADE' – Santa Rita Hills 55

SLANDER BY ORIN SWIFT – California 75

GARY FARRELL – Russian River Valley 80

ENROUTE 'LES POMMIERS' – Russian River Valley 82

DOMAINE SERENE 'YAMHILL CUVÉE' – Willamette Valley 98

ZINFANDEL

SALDO – Dry Creek, Lodi 15/58

SEGHESSIO – Sonoma County 42

8 YEARS IN THE DESERT BY ORIN SWIFT – California 75

OTHER INTERESTING REDS

ALTA VISTA 'VIVE' MALBEC – Mendoza, Argentina 12/46

PENFOLDS 'BIN 28' SHIRAZ – South Australia 16/62

THE PRISONER RED BLEND – California 18/70

STAGS' LEAP PETITE SIRAH – Napa Valley 78

SHAFFER 'RELENTLESS' SYRAH/PETITE SYRAH – Napa Valley 170

We proudly pour a 7 ounce glass of wine.

Tastings of our wines by the glass are available. Please ask your server.