

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 16

HONG KONG SHRIMP Signature creamy, spicy sauce 18

CRISPY CALAMARI Classic marinara 18

TUNA STACK* Hawaiian tuna, crab salad, avocado, Sriracha and unagi sauce, wonton chips 22

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 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, 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 & TACOS

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

VEGGIE BURGER In-house recipe, Monterey Jack 15

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

COUNTRY CLUB Ham, turkey, jack & cheddar cheeses, lettuce, tomato, bacon, mayonnaise 17

FRENCH DIP* Thinly sliced, baguette, horseradish 23

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, ranch dressing 17

CRISPY FISH TACOS Daily fish selections, Southern slaw, 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.
WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* French Brasserie style, maître d' butter 33

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

STEAK MAUI* Marinated ribeye, smashed red potatoes 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

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

GRILLED TROUT* Louisiana rice, Southern cole slaw 29

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 34

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

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 24

RATTLESNAKE PASTA Southwestern spices, peppers, chicken 23

GRILLED PORK TENDERLOIN* Cured in-house, Thai "Bang Bang" sauce, smashed red potatoes 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Black Beans & Rice

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

HOUSEMADE DESSERTS

Suggested tableside by server.

WINES WE LOVE TO DRINK

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE – France 20/79
FRANK FAMILY CHARDONNAY – Carneros 16/62
HONIG SAUVIGNON BLANC – Napa Valley 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
ROMBAUER CHARDONNAY – Napa Valley 78
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 17/83 (1 liter bottle)
CHAPPELLET “MOUNTAIN CUVÉE” CABERNET SAUVIGNON –
Napa Valley 18/70
FLOWERS PINOT NOIR – Sonoma Coast 18/70
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 17/66
THE PRISONER RED BLEND – California 19/74

WHITES

CHAMPAGNE & SPARKLING

FRANCOIS MONTAND BLANC DE BLANC – France 13/50
LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 13/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
VEUVE CLICQUOT YELLOW LABEL – France 20/79
GLORIA FERRER BLANC DE NOIR – Carneros 50
TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY

CHALK HILL – Russian River Valley 13/50
THE PRISONER – Carneros 15/58
FRANK FAMILY – Carneros 16/62
WENTE *ESTATE GROWN* – Central Coast 35
CATENA – Mendoza, Argentina 40
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 46
GARY FARRELL – Russian River Valley 64
RAMEY – Russian River Valley 75
ROMBAUER – Napa Valley 78
ZD – California 84
POST AND BEAM *BY FAR NIETE* – Napa Valley 85
CAKEBREAD – Napa Valley 85
CHATEAU MONTELENA – Napa Valley 90

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 13/50
HONIG – Napa Valley 14/54
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 14/54
CLOUDY BAY – Marlborough, New Zealand 55
PETER MICHAEL *L’APRÈS-MIDI ESTATE* – Knights Valley, Sonoma County 85

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 13/50
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54
CLEAN SLATE RIESLING – Germany 13/50
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 13/50
TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50
FERRARI–CARANO PINOT GRIGIO – Sonoma County 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
DOG DAY AFTERNOON 13
Wheatley Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon Juice
AÑEJO SIDE CAR 15
Corazon Añejo Tequila : Lemon Juice : Agave Nectar
APEROL SPRITZER 13
Luminore *BY LA MARCA* Prosecco : Aperol : Fever Tree Club Soda
KENTUCKY OLD FASHIONED 15
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
AÑEJO GOLD RUSH 15
Corazon Añejo Tequila : Grand Gala : Lemon Juice : Honey Syrup
WHALE FLOWER 14
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
THE (561) 15
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer
LEMON DROP MOJITO 13
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
KNICKERBOCKER 15
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50
AUSTIN HOPE – Paso Robles 17/83 (1 liter bottle)
CHAPPELLET “MOUNTAIN CUVÉE” – Napa Valley 18/70
HONIG – Napa Valley 19/74
DAOU – Paso Robles 48
FRANCISCAN – California 50
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80
SEQUOIA GROVE – Napa Valley 95
LANCASTER *ESTATE* – Alexander Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100
GROTH – Napa Valley 105
JOSEPH PHELPS – Napa Valley 150
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 210
CADE *HOWELL MOUNTAIN* – Napa Valley 250
SILVER OAK – Napa Valley 270

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50
FERRARI–CARANO – Sonoma County 14/54
SANTA EMA *RESERVE* – Maipo Valley, Chile 35
ROMBAUER – Napa Valley 82
DUCKHORN – Napa Valley 94
PAHLMAYER – Napa Valley 180

PINOT NOIR

A TO Z – Oregon 13/50
ELOUAN – Oregon 14/54
BELLE GLOS “BALADE” – Santa Rita Hills 17/66
FLOWERS – Sonoma Coast 18/70
WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 45
ARGYLE – Willamette Valley 58
MORGAN “CLONE 12” – Santa Lucia Highlands 58
ETUDE *GRACE BENOIST RANCH* – Carneros 82
GARY FARRELL – Russian River Valley 84
MERRY EDWARDS – Russian River Valley 112

ZINFANDEL

FOUR VINES “OLD VINE CUVÉE” – California 13/50
RIDGE “THREE VALLEYS CÚVEE” – Sonoma County 52
SEGHEISIO “OLD VINES” – Sonoma 54
FROG’S LEAP – Napa Valley 60

OTHER INTERESTING REDS

DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 13/50
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/66
CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 17/66
THE PRISONER – California 19/74
PENFOLDS “BIN 28” SHIRAZ – South Australia, Australia 58

DESSERT SELECTIONS

DOWS VINTAGE PORT 375 ML BOTTLE – Portugal 13/~

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

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka
‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters
PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
FLEUR–DE–LIS
Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
RED–HEADED RITA
Don Julio Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI
Oxley Gin : Cucumber : Fresh Mint
PINNACLE COSMOPOLITAN
Wheatley Vodka : Triple Sec : Cranberry Juice : Fresh Lime
THE SPARKLING ROSE
Corazón Blanco Tequila : Grapefruit Bitters : Sparkling Wine
ESPRESSO MARTINI
Absolut Vanilia : Espresso : Kahlúa : Bailey’s Irish Cream
MARTINI AU CHOCOLAT
Grey Goose Vodka : Dorda Double Chocolate : French Vanilla
Olives and Candied Cherries by Filthy Food.
Spirit substitutions for handcrafted martinis and cocktails may affect menu price