SOUPS & STARTERS

CHEF’S DAILY SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

FIRE-GRILLED ARTICHOKES Seasoned with herb butter. With rémoulade 15

AVOCADO BOMB Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 20

SALADS

ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 18

CYPRUS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 18

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

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

VEGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER With Tillamook cheddar 17

STEAK BURGER Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP Sliced Prime Rib, baguette and horseradish, served au jus 24

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

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

STEAKS & PRIME RIB

STEAK ‘N’ FRIES French Brasserie style steak with garlic, served with french fries 29

NEW YORK STRIP Aged beef with NYO mac & cheese 43

STEAK MAUI Marinated ribeye with smashed potatoes 43

FILET MIGNON WITH BÉARNAISE Center cut, baked potato 43

SLOW ROASTED PRIME RIB Aged Mid-Western beef served au jus with smashed potatoes 38

SPECIALTIES

TODAY’S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  ⊕

GRILLED SALMON Fresh cold water salmon 30

AHI TUNA FILLET With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 28

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 28

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 28

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 24

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

WILD MUSHROOM MEATOAF Madeira sauce, smashed potatoes and broccoli 25

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7 / SPLIT-PLATE CHARGE 4

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

CONSUMING RAW OR UNDERCOOKED MEATS, Poultry, shellfish or eggs may increase your risk of food borne illness.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED ‘MEDIUM WEL’ 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.

**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**
- JOSEPH CARR – Paso Robles 13/42
- MT. VEEDER – Napa Valley 15/49
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 15/49
- LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 18/60
- CHAPELLET “MOUNTAIN CUVÉE” – Napa Valley 45
- MONTES ALPINA – Colchagua Valley 45
- FRANCISCAN – Napa Valley 48
- STORMONT – Napa Valley 50
- AUSTIN HOPE – Paso Robles 55
- HONIG – Napa Valley 68
- KULETO ESTATE – Napa Valley 90
- LANCASTER ESTATE – Alexander Valley 90
- GROTH – Napa Valley 100
- CHALK HILL ESTATE RED – Chalk Hill 100
- NICKEL & NICKEL C.C. RANCH – Rutherford, Napa Valley 160
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160
- DUNN VINYARDS – Napa Valley 200
- MERUS – Napa Valley 225
- DIAMOND CREEK VOLCANIC HILL – Napa Valley 260

**MERLOT**
- THE VELVET DEVIL – Washington State 12/39
- FERRARI-CARANO FUMÉ – Sonoma County 14/46
- SANTA EMA RESERVE – Maipo Valley, Chile 35
- KEENAN – Napa Valley 68
- ROMBAUER – Carneros 70
- DUCKHORN – Napa Valley 80
- PRIDE MOUNTAIN – Napa Valley 105

**PINOT NOIR**
- LUCKY STAR – California 11/35
- ELOUAN – Oregon 13/42
- ANGELS INK – Monterey, California 14/46
- FLOWERS – Sonoma Coast 17/56
- ANGELINE RESERVE – Mendocino County 32
- LINCOURT LINDSAY’S VINEYARD – Sta. Rita Hills 40
- WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 40
- THE FOUR GRACES – Willamette Valley 45
- ARGYLE – Willamette Valley 48
- MORGAN “CLONE 12” – Santa Lucia Highlands 58
- SAINTSBURY – Carneros 60
- GARY FARRELL – Russian River Valley 65
- FLOWERS SEA VIEW RIDGE – Sonoma Coast 105

**ZINFANDEL**
- FOUR VINES “OLD VINE CUVÉE” – California 11/35
- RIDGE “THREE VALLEYS CUVÉE” – Sonoma County 40
- SEGHISO “OLD VINES” – Sonoma 45
- FROG’S LEAP – Napa Valley 46

**DESSERT SELECTIONS**

DOWNS VINTAGE PORT 375 ML BOTTLE – Portugal 13/42

To expedite service, we open wine at the pump, unless otherwise requested. Some wines may contain sulfites. **= CRC

**HANDCRAFTED MARTINIS $14**

**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 : Canned Ginger : Domain de Canton Ginger

**FLEUR-DE-LIS**
Tito’s Vodka : St-Germain : Grapefruit Juice : Sparkling Wine

**RED-HEADED RITA**
El Mayor Blanco Tequila : Pomegranate Juice

**CINDY’S LEMON DROP**
Ketel One Citron Vodka : Lemon Juice

**ENGLISH MARTINI**
Plymouth English Gin : Cucumber : Fresh Mint

**THE SPARKLING ROSE**
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

**MANDARIN BLOOM**
Hangar 1 Mandarin Blossom Vodka : Triple Sec : Fresh Squeezed Orange Juice

**ESPRESSO MARTINI**
Stoli7nichaya Vani Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

**MARTINI AU CHOCOLAT**
Grey Goose Vodka : Godiva White Chocolate Liqueur : French Vanilla

**Olivas and Candied Cherries by Filthy Food.**

**RED WINES CONTINUED...**

**OTHER INTERESTING REDS**
- BROQUEL MALBEC – Mendoza, Argentina 11/35
- DON NICANOR “NITO SENETINER” MALBEC – Mendoza, Argentina 12/39
- 8 YEARS IN THE DESERT BY DRIN SWIFT – California 17/56
- THE PRISONER – California 18/60
- SKYSIDE RED BLEND – North Coast 42
- MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 85
- MINER “ORACLE” – Napa Valley 120

**WHITES**

**CHAMPAGNE & SPARKLING**
- FRANCOIS MONTAND BLANC DE BLANC – France 11/35
- LUMINORE by LA MARCA PROSECCO – Valdobbiadene, Italy 12/39
- LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/42
- VEUVE Clicquot YELLOW LABEL – France 16/52
- GIOVANNA FERR LAGRIN DE NOIR – Carneros 42
- TAILTINGER BRUT NV – Reims, France 100

**CHARDONNAY**
- NEWTON “SKYSIDE” – North Coast 12/39
- CHALK HILL – Russian River Valley 13/42
- FRANK FAMILY – Carneros 15/49
- WENTE ESTATE GROWN – San Francisco Bay 30
- CATENA – Mendoza, Argentina 37
- LINCOURT “STEEL” – Sta. Rita Hills 40
- CHATEAU STE. MICHELLE DANGE RIDGE – Horse Heaven Hills 44
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
- THE PRISONER – Carneros 55
- GARY FARRELL – Russian River Valley 57
- PINE RIDGE “DJON CLONES” – Carneros 58
- HOLLYWOOD & VINE “2480” – Napa Valley 60
- ROMBAUER – Napa Valley 60
- PATZ & HALL DUTTON RANCH – Russian River Valley 65
- CAKEBEAR – Napa Valley 68
- ZD – California 70
- CHATEAU MONTELENA – Napa Valley 75
- CHALK HILL ESTATE BOTTLE – Chalk Hill 80

**SAUVIGNON BLANC**
- VAVASOUR – Awatere Valley, New Zealand 11/35
- HONIG – Napa Valley 13/42
- CRARY RANGE TE MUNA ROAD – New Zealand 14/46
- ST. SUPERY ESTATE – Napa Valley 60

**OTHER WHITES & ROSÉ**
- AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 12/39
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/46
- CLEAN SLATE RIESLING – Germany 11/35
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/39
- FERRARI-CARANO PINOT GRIGIO – Sonoma County 13/45
- MARCO FELLUGA PINOT GRIGIO – Italy 44
- SCHLOSS VOLLLRADS RIESLING – Germany 42
- CONJUARD WHITE TABLE WINE – California 48
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

**HANDCRAFTED COCKTAILS**

**JALAPENO WINK**
Corazon Reposado : Jalapeños : Agave : Fever Tree Club Soda

**APEROL SPRITZER**

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

**THE “CAPONE”**
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

**ELDERFLOWER MOJITO**

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

**KNICKERBOCKER**

Angel’s Envy Bourbon : Bittersmms Bitters : Blueberry Jam : Fever Tree Ginger Beer

**THAI MARGARITA**

El Mayor Blanco Tequila : St-Germain : Fresh Basil

**LEMON DROP MOJITO**

Angel’s Envy Bourbon : St-Germain : Mint : Pineapple Juice

**KICKERBOCKER**

Angel’s Envy Bourbon : St-Germain : Fresh Basil

**DOPPELGÄNGER**

Angel’s Envy Bourbon : Disaronno : Candied Cherry

**MOSCOW MULE**

Angel’s Envy Bourbon : St-Germain : Fresh Basil

**TRUE GRIT**

Bulleit Rye Whiskey : Bittersmms Bitters : Blueberry Jam : Fever Tree Ginger Beer

**OLIVES AND CANDIED CHERRIES BY FITTY FOOD.**