

## STARTERS & SUSHI

CHICKEN PASTA 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

SMOKED SALMON DIP Smoked in-house 15

CALAMARI Seasoned and breaded with homemade marinara

CALIFORNIA ROLL Crab salad, asparagus, sesame, avocado, chives, red pepper 13

SPICY TUNA ROLL\* Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 19

AVOCADO BOMB\* Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise with tortilla chips 19

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, VINAIGRETTE, CILANTRO VINAIGRETTE.

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

REDWOOD SALAD Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

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

ASIAN AHI TUNA SALAD\* Seared rare with field greens, wasabi in a cilantro vinaigrette 22

## BURGERS & SANDWICHES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef® with aged Tillamook cheddar served all the way 18

FRENCH DIP\* Thinly sliced, baguette and horseradish 22

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

## 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 ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* A French Brasserie style steak with garlic, served with french fries 33

FILET KABOB\* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 37

STEAK MAUI\* Marinated ribeye with smashed potatoes 45

NEW YORK STRIP\* Aged beef with NYO mac & cheese 44

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with smashed potatoes 39

## SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed or hardwood grilled seafood everyday MKT

GRILLED SALMON\* Fresh cold water salmon 32

AHI TUNA\* Seared and sliced, soy ginger sherry sauce, orzo & wild rice and ripened tomatoes 32

PECAN ENCRUSTED TROUT\* Pan-fried and finished with a Fallot Dijon mustard sauce. With Southern cole slaw

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 23

GRILLED PORK TENDERLOIN\* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice

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. 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

CHALK HILL CHARDONNAY – Russian River Valley 14/54  
HONIG SAUVIGNON BLANC – Napa Valley 13/50  
FLEUR DE MER ROSÉ – Côtes De Provence 13/50  
FLOWERS CHARDONNAY – Sonoma Coast 80  
TAITTINGER CHAMPAGNE – Á Reims, France 105  
DAOU CABERNET SAUVIGNON – Paso Robles 14/54  
ELOUAN PINOT NOIR – Oregon 14/54  
SILVERADO CABERNET SAUVIGNON – Napa Valley 82  
ARGYLE “NUTHOUSE” PINOT NOIR – Eola-Amity Hills, Oregon 90  
8 YEARS IN THE DESERT *BY ORIN SWIFT* RED BLEND – California 75

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46  
LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 12/46  
MUMM NAPA CUVÉE M – Napa Valley 40  
TAITTINGER – Á Reims, France 105  
POL ROGER *RESERVE* – Epernay, France 100

### CHARDONNAY

ST. FRANCIS – Sonoma County 12/46  
CHALK HILL – Russian River Valley 14/54  
SEBASTIANI – North Coast 38  
CHATEAU STE. MICHELLE – Columbia Valley 40  
WENTE *RIVA RANCH* – Arroyo Seco, Monterey 45  
FERRARI-CARANO *RESERVE* – Carneros, Napa Valley 58  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
FLOWERS – Sonoma Coast 80  
CAKEBREAD CELLARS – Napa Valley 85

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 12/46  
HONIG – Napa Valley 13/50  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 38  
CHASING VENUS – Marlborough, New Zealand 42  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 45

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 13/50  
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/50

### DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 12/46

*Corkage fee, \$25.*

## 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

Prairie 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 : Lemon Juice

### OUT OF TIME 16

Buffalo Trace Single Barrel Whiskey : Honey Syrup  
Black Cherry Jam : Angostura Bitters

### POMEGRANATE MARTINI 16

Ketel One Vodka : Pomegranate Juice : Orange Juice

### MARTINI AU CHOCOLAT 16

Grey Goose Vodka : Dorda Double Chocolate Liqueur : French Vanilla Cream

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

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46  
DAOU – Paso Robles 14/54  
THREE RIVERS – Columbia Valley 42  
FRANCISCAN – Napa Valley 45  
STARMONT – Napa Valley 50  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80  
HONIG – Napa Valley 80  
SILVERADO – Napa Valley 82  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
CAYMUS – Napa Valley 135  
LANCASTER *ESTATE* – Alexander Valley 145  
CAYMUS SPECIAL SELECTION – Napa Valley 280

### MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46  
MARKHAM – Napa Valley 46  
DUCKHORN VINEYARDS – Napa Valley 90

### PINOT NOIR

LUCKY STAR – California 12/46  
ANGELS INK – Monterey, California 13/50  
ELOUAN – Oregon 14/54  
ARGYLE – Willamette Valley 45  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 48  
MEIOMI – California 50  
GARY FARRELL – Russian River Valley 85  
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 90  
FLOWERS – Sonoma Coast 85

### ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/38  
JOEL GOTT – California 40  
SALDO – California 55

### OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 12/46  
ABSTRACT *BY ORIN SWIFT* RED BLEND – California 16/62  
TILIA MALBEC/SYRAH – Mendoza, Argentina 35  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 75  
THE PRISONER – California 82

## HANDCRAFTED COCKTAILS

### THE ESSENTIAL 14

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

### THE OUTLIER 15

Buffalo Trace Single Barrel Bourbon : Sugar Cubes  
Peychaud’s Bitters : Lemon Bitters

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE (614) 15

Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer

### WHALE FLOWER 14

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

### KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### LEMON DROP MOJITO 14

Tito’s Handmade Vodka : St~Germain : Mint : Pineapple Juice

### DOPPELGÄNGER 15

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

### VODKA MULE 13

Wheatley Vodka : Fever Tree Ginger Beer

### KENTUCKY OLD FASHIONED 15

Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters

### ELDERFLOWER MOJITO 13

Bacardi Light Rum : St~Germain : Fresh Mint

### FRENCH 75 13

Tanquery Ten Gin : Gruet Sparkling Wine : Fresh Lemon Juice

*Olives and Candied Cherries by Filthy Food.*