### SOUPS & STARTERS

**CHEF’S DAILY SOUP**

- **Mexico City Spinach Con Queso** Served with warm tortilla chips 15
- **Mr. Jack’s Crispy Chicken** Buttermilk hand-breaded tenders 15
- **STEAK ROLLS** Finished with jalapeño ranch dressing 16
- **Crystal Coast Shrimp** Battered and fried North Carolina coast shrimp 16

### SUSHI

- **Nigiri Plate** Scottish salmon and Hawaiian ahi tuna, with mounded sushi rice 17
- **California Roll** Crab salad, asparagus, sesame, avocado, chives, red pepper 15
- **Crunchy Shrimp Roll** Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 15
- **Spicy Tuna Roll** Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15
- **Rainbow Roll** Ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 17
- **Tuna Stack** Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 17

### SALADS

**In-House Made Salad Dressing**
- Honey Dijon
- Creamy Bleu Cheese
- Buttermilk Ranch
- Kiawah Island
- White Wine Vinaigrette
- Cilantro Vinaigrette

**Alex’s Salad**
- Bacon, cheddar cheese, tomatoes, cucumbers and seasoned croutons 11

**Original Caesar Salad**
- Croutons and Reggiano Parmesan 11

**Alex’s or Caesar Salad with Soup** 15

**Cypress Salad**
- Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing 17

**Thai Kai Salad**
- Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

**Shrimp Louie Salad**
- Jumbo shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 18

**Asian Ahi Tuna Salad** Seasoned, seared rare with field greens, wasabi in a cilantro vinaigrette 22

### BURGERS & SANDWICHES

- **We grind fresh chuck daily for our hand-pattied burgers. Add pimento cheese - $1.00**

**Veggie Burger**
- Made in-house, topped with Monterey Jack 15

**Old Fashioned Cheeseburger**
- With Tillamook cheddar served all the way 21

**French Dip**
- Sliced Prime Rib, baguette and horseradish served au jus 21

**Hyde Park**
- Grilled chicken breast topped with Monterey Jack 16

**Country Club**
- Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 16

**Fresh Fish Sandwich**
- Cut fresh daily with french fries 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 ordered “medium well” or above.**

**Steak ’N’ Fries**
- A French Brasserie style steak with garlic, served with french fries 29

**New York Strip**
- Aged beef with NYO mac & cheese 42

**Filet Mignon with Béarnaise**
- Center cut. Served with smashed potatoes 42

**Prime Rib Sandwich**
- Served with french fries, au jus 27

**Slow Roasted Prime Rib**
- Aged and roasted on the bone, served au jus with smashed potatoes 35

### SPECIALTIES

**Ahi Tuna Filet**
- With wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 30

**Today’s Featured Fish**
- We offer a wide selection of fresh panéed or hardwood grilled seafood everyday.

**Crystal Coast Shrimp**
- Battered and fried North Carolina coast shrimp served with french fries and cole slaw 26

**Grilled Salmon**
- Fresh cold water salmon. Served with orzo & wild rice 28

**Mr. Jack’s Crispy Chicken Platter**
- South Carolina low country recipe with french fries and Southern cole slaw 21

**Rotisserie Chicken**
- One-half chicken seasoned with our special herb blend, with smashed potatoes and chicken demi-glace pan sauce 21

**Barbecue Baby Back Ribs**
- Served with Plum Creek bbq sauce, french fries and Southern cole slaw 29

**Alex’s or Caesar Salad to Accompany Your Entrée** 7

### SIDE ITEMS

- French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes
- Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

### HOUSEMADE DESSERTS

Suggested tableside by server.

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*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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS
THREE RIVERS – Columbia Valley 13/42
JOSEPH CARR – Napa Valley 16/52
FOLEY JOHNSON ESTATE – Napa Valley 17/56
ROTH “HERITAGE” – Sonoma County 44
STARMONT – Napa Valley 48
ROTH ESTATE – Alexander Valley 50
LIONS DE BATAILLE PAUILLAC – Bordeaux, France 65
HONIG – Napa Valley 65
NEYERS NEYERS RANCH – Napa Valley 100
CHALK HILL ESTATE RED – Chalk Hill AVA 105
KULETO ESTATE – Napa Valley 110
LANCASTER ESTATE – Alexander Valley 130
LEWIS CELLARS – Napa Valley 150
ALTYS – Coombsville, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 165
PAUL HOBBS – Napa Valley 200
CHATEAU MONTELENA – Napa Valley 205
SILVER OAK – Napa Valley 230
MERUS – Napa Valley 275
DIAMOND CREEK VOLCANIC HILL – Napa Valley 275

MERLOT

THE VELVET DEVIL – Washington State 11/35
FERRARI-CARANO – Sonoma County 12/39
TEXTBOOK – Napa Valley 40
DUCKHORN – Napa Valley 70

PINOT NOIR

ANGELS INK – Monterey, California 11/35
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 15/49
JOSEPH FAIVLEY – Burgundy, France 16/52
THE FOUR GRACES – Wilamette Valley 47
CHALONE ESTATE – Chalone AVA 70
LUCIA – Santa Lucia Highlands 75
FLOWERS – Sonoma Coast 65
BIG TABLE FARM – Willamette Valley 95
JOSEPH FAIVLEY – Gevrey-Chambertin – Burgundy, France 110
ROCHIOLEI ESTATE – Russian River Valley 120

ZINFANDEL

NOVY – Russian River Valley 15/49
FROG’S LEAP – Rutherford, Napa Valley 16/52
GIARD “OLD VINE” – Napa Valley 40
GREEN AND RED TIP TOP VINEYARD – Napa Valley 50
RIDGE LYTON SPRINGS – Dry Creek Valley 60

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 11/35
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
INDIA INK BY KULETO – Napa County 14/46
8 YEARS IN THE DESERT BY GRIN SWIFT – California 56
MOLLY DOOKER “BLUE EYED BOY” SHIRAZ – Australia 85

WHITES

CHAMPAGNE & SPARKLING
GRUET BRUT NV – New Mexico 11/35
SCHARRHENBERGER BRUT ROSE – Anderson Valley 12/39
LOUIS ROEDERER BRUT PREMIER – France 80
DUVAL-LEROY BRUT – Vertus, France 85
POL ROGER RESERVE – Epernay, France 110

CHARDONNAY

CHALK HILL – Sonoma Coast 13/42
NEWTON “SKYSIDE” – North Coast 14/46
FRANK FAMILY – Carneros 15/49
ROMBAUER – Carneros 16/52
WENTE “MORNING FOG” – San Francisco Bay 35
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 38
CHALONE ESTATE – Chalone AVA 42
FERRARI-CARANO – Sonoma County 45
GARY FARRELL – Russian River Valley 60
ZD – Carneros 65
CAKEBREAD CELLARS – Napa Valley 65
PATZ & HALL DUTCH RANCH – Russian River Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 78
FLOWERS – Sonoma Coast 80
LEWIS CELLARS – Napa Valley 85
PINE RIDGE CARDEWS COLLINES VINEYARD – Napa Valley 90
RAMEY – Russian River Valley 95
PLUMJACK RESERVE – Napa Valley 100
KISTLER SONOMA MOUNTAIN – Sonoma County 105

SAUVIGNON BLANC

ELIZABETH SPENCER “SPECIAL CUVEE” – Mendocino 12/39
CRAGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 13/42
HONIG – Napa Valley 35
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSE – Willamette Valley 12/39
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 11/35
PICCINI PINOT GRIGIO – IGT delle Venezie 10/32
VOLRATZ RIESLING – Rheingau, Germany 36
THE FOUR GRACES PINOT GRIS – Willamette Valley 36
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 42

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/26

Tastings of our wines by the glass are available. Please ask your server. To expedite service, we open wine at the pub, unless otherwise requested.

HANDCRAFTED MARTINIS $14

PEAR MARTINI – Grey Goose La Poire Vodka
HAVANA – Myer’s Dark Rum & Malibu Rum
‘21’ MANHATTAN – Bulleit Rye Whiskey
MANDARIN BLOSSOM – Hangar 1 Mandarin Blossom Vodka
THE DUKE – Bombay Sapphire Gin or Belvedere Vodka
FLEUR-DE-LIS – Rain Vodka
RED-HEADED RITA – El Mayor Tequila
CINDY’S LEMON DROP – Ketel One Citron Vodka
ENGLISH MARTINI – Plymouth English Gin

HANDCRAFTED COCKTAILS

THE “CAPONE” – Bulleit Rye Whiskey 12
ELDERFLOWER MOJITO – Bacardi Rum 10
THE (919) – Maker’s Mark Whiskey 12
ELITE MARGARITA – El Mayor Blanco Tequila 12
KNIKERBOCKER – Knob Creek Bourbon 12
KENTUCKY OLD FASHIONED – Angel’s Envy Bourbon 12
DOPPELGANGER – Maker’s Mark Bourbon 12
MOSCOW MULE – Tito’s Vodka 10

Owls and Candied Cherries by Filthy Food.