

STARTERS

TODAY'S FEATURED SOUP 8

DEVILED EGGS Sugar-cured bacon, homemade pickle relish 13

SPINACH CON QUESO Pico de gallo, tortilla chips 15

FIRE-GRILLED ARTICHOKE Rémoulade 16

AVOCADO BOMB Hand-cut Hawaiian tuna, crab salad, unagi sauce, Sriracha 19

SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 16

HONG KONG SHRIMP Signature spicy cream sauce 18

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 Seasoned croutons, grated Reggiano 13

KALE SALAD Bacon, peanuts, roasted chicken, Parmesan cheese, vinaigrette 17

SOUTHERN SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread, ranch dressing 19

THAI KAI SALAD Artisan greens, roasted chicken, chopped peanuts, cilantro vinaigrette, Thai peanut sauce 18

SHRIMP LOUIE SALAD Jumbo gulf shrimp, crisp iceberg lettuce, avocado, tomato, Kiawah Island dressing 20

ASIAN AHI TUNA SALAD* Seared rare, field greens, wasabi, cilantro vinaigrette 23

BURGERS & SANDWICHES

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

VEGGIE BURGER In-house recipe, Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Served all the way, Tillamook cheddar 18

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 18

FRENCH DIP* Thinly sliced, baguette, horseradish 23

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

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

STEAKS & PRIME RIB

OUR STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER. ALL OF OUR STEAKS ARE CUT IN-HOUSE, SEASONED AND GRILLED IN A 1,600° MONTAGUE BROILER.
WE DO NOT RECOMMEND, AND WILL RESPECTFULLY NOT GUARANTEE, ANY MEAT ORDERED "MEDIUM WELL" OR ABOVE.

STEAK 'N' FRIES* French Brasserie style steak, maître d' butter 32

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 46

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

STEAK MAUI* Marinated ribeye, smashed red potatoes 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 39

HOUSE FAVORITES

TODAY'S FRESH SEAFOOD SELECTION* MKT

GRILLED TROUT* Louisiana rice, Southern cole slaw 31

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries. (limited availability) MKT

PAN-ROASTED SALMON* White wine butter sauce, smashed red potatoes, broccoli 32

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

MERUS GRILL® BRASSERIE CHICKEN Panko-crust, parmesan cheese, lemon caper sauce, smashed red potatoes, broccoli 25

ROTISSERIE CHICKEN Signature crushed herbs, smashed red potatoes 24

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

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

Alex's or Caesar salad to accompany your entrée 8

SIDES

French Fries | Lemon & Reggiano Broccoli | Orzo & Wild Rice | Loaded Baked Potato | Couscous

Smashed Red Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable | Southern Cole Slaw

HOUSEMADE DESSERTS & FRENCH PRESS COFFEE

Suggested tableside by server.

WINES WE LOVE TO DRINK

NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT CHAMPAGNE –
Chouilly, France 16/62

MER SOLEIL “SILVER” CHARDONNAY – Monterey County 15/56

HONIG SAUVIGNON BLANC – Napa Valley 14/54

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54

ROMBAUER CHARDONNAY – Carneros 70

AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 16/78 (*liter bottle*)

BELLE GLOS “BALADE” PINOT NOIR – Santa Rita Hills 15/58

THE PRISONER RED BLEND – California 17/66

PAPILLON *BY ORIN SWIFT* CABERNET SAUVIGNON – Napa Valley 110

ETUDE *GRACE BENOIST RANCH* PINOT NOIR – Carneros 65

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO – Prosecco, DOC 12/46

GRUET – New Mexico 12/46

LUCIEN ALBRECHT ROSÉ – AOC Crémant d’Alsace 13/50

NICOLAS FEUILLATTE RÉSERVE EXCLUSIVE BRUT – Chouilly, France 16/62

MOËT & CHANDON NECTAR IMPERIAL ROSÉ – France 100

VEUVE CLICQUOT YELLOW LABEL – Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 13/50

CHALK HILL – Sonoma Coast 14/54

MER SOLEIL “SILVER” – Monterey County 15/56

FRANK FAMILY – Carneros 16/62

THE PRISONER – Carneros 55

ZD – Carneros 58

MANNEQUIN *BY ORIN SWIFT* – California 60

ROMBAUER – Carneros 70

FLOWERS – Sonoma Coast 70

PATZ & HALL *DUTTON RANCH* – Russian River Valley 72

CAKEBREAD CELLARS – Napa Valley 75

PLUMPJACK *RESERVE* – Napa Valley 85

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 105

SAUVIGNON BLANC & FUMÉ BLANC

ELIZABETH SPENCER – Mendocino 12/46

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/46

HONIG – Napa Valley 14/54

CRAGGY RANGE – Marlborough, New Zealand 42

CAKEBREAD CELLARS – Napa Valley 58

OTHER WHITES & ROSÉ

JERMANN PINOT GRIGIO – Collio, Italy 12/46

SCHLOSS VOLLRADS REISLING – Rhinegau, Germany 12/46

CHATEAU MINUTY “PRESTIGE” ROSÉ – Côtes de Provence 13/50

CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/54

Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

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

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Pineapple Juice : Mint

BOURBON MULE 15

Buffalo Trace Bourbon : Fever Tree Ginger Beer

CITRUS CRUSH 14

Ten To One White Rum : Wheatley Vodka : Orange & Pineapple Juice

DOPPELGÄNGER 15

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

OCEANSIDE 14

Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Mint

MIDNIGHT MARGARITA 14

Corazón Reposado Tequila : Black Cherry Jam : Pink Himalayan Salt

TEQUILA FACTOR 14

Corazón Reposado Tequila : Fresh Lemon : Angostura Bitters : Sparkling Wine

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

THREE RIVERS – Columbia Valley 13/50

JOSEPH CARR – Paso Robles 14/54

AUSTIN HOPE – Paso Robles 16/78 (*liter bottle*)

CHATEAU BUENA VISTA – Napa Valley 17/66

QUILT – Napa Valley 75

FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 80

ELIZABETH SPENCER – Napa Valley 85

ZD – Napa Valley 85

HONIG – Napa Valley 87

CHALK HILL *ESTATE RED* – Chalk Hill AVA 92

PAPILLON *BY ORIN SWIFT* – Napa Valley 110

GHOST BLOCK *ESTATE* – Oakville, Napa Valley 120

CAYMUS VINEYARDS – Napa Valley 145

NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 172

PAUL HOBBS – Napa Valley 180

CADE *HOWELL MOUNTAIN* – Napa Valley 188

DAOU *SOUL OF A LION* – Paso Robles 215

MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200

SILVER OAK – Napa Valley 240

MERUS – Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46

FROG’S LEAP – Rutherford, Napa Valley 16/62

DUCKHORN VINEYARDS – Napa Valley 90

PLUMPJACK – Napa Valley 110

PINOT NOIR

ANGELS INK – Monterey, California 12/46

ELOUAN – Oregon 13/50

BELLE GLOS “BALADE” – Santa Rita Hills 15/58

ETUDE *GRACE BENOIST RANCH* – Carneros 65

GARY FARRELL – Russian River Valley 75

BELLE GLOS “DAIRYMAN” – Russian River Valley 80

FLOWERS – Sonoma Coast 85

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 100

MERRY EDWARDS – Russian River Valley 105

ROCHIOLI *ESTATE* – Russian River Valley 130

KOSTA BROWNE – Sta. Rita Hills 150

ZINFANDEL

SEGHECIO – Sonoma County 14/54

SALDO – California 15/58

FROG’S LEAP – Napa Valley 60

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 13/50

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/50

THE PRISONER – California 17/66

ABSTRACT *BY ORIN SWIFT* – California 55

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 70

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 92

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

HAVANA MARTINI 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Orange Bitters

OUT OF TIME MANHATTAN 16

Buffalo Trace Single Barrel Bourbon : Black Cherry Jam

Honey Syrup : Angostura Bitters

PEAR MARTINI 16

Grey Goose La Poire Vodka : Domain de Canton Ginger

ENGLISH MARTINI 16

Plymouth Gin : Cucumber : Fresh Mint

RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Ketel One Citroen Vodka : Lemon Juice

HUMMINGBIRD 16

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

FLEUR-DE-LIS 16

Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

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