

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 14

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

TUNA STACK* Hawaiian tuna, crab salad, avocado, Sriracha and unagi sauce, with tortilla chips 18

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan (add roasted chicken +6) 12

THAI KAI SALAD Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

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

ROASTED CHICKEN SALAD Crumbled feta cheese, olives, tomatoes and roasted chicken with white wine vinaigrette 17

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

BURGERS, SANDWICHES & TACOS

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

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar 16

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 16

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

STEAK TACOS* Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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 31

NEW YORK STRIP* Aged beef with NYO mac & cheese 42

STEAK MAUI* Marinated ribeye with smashed potatoes 42

FILET MIGNON* Center cut, baked potato 42

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 36

SPECIALTIES

TODAY'S FEATURED FISH A wide selection of fresh panéed or hardwood-grilled fresh seafood MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

GRILLED SALMON* Fresh cold water salmon 28

PECAN ENCRUSTED TROUT Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 27

ROASTED 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 cole slaw 23

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON – California 11/37

CHATEAU STE. MICHELLE “INDIAN WELLS” – Columbia Valley 12/41

QUILT – Napa Valley 15/51

AUSTIN HOPE – Paso Robles 16/54

STARMONT – North Coast 50

FOLEY JOHNSON *ESTATE* – Napa Valley 52

ELIZABETH SPENCER – Napa Valley 65

HONIG – Napa Valley 72

HALL – Napa Valley 75

FAUST – Napa Valley 90

SEQUOIA GROVE – Napa Valley 90

PAPILLON *BY ORIN SWIFT* – Napa Valley 110

CAYMUS – Napa Valley 130

CADE *ESTATE* – Howell Mountain 150

PAUL HOBBS *NATHAN COOMBS VINEYARD* – Napa Valley 165

SILVER OAK – Alexander Valley 180

SHAFFER “ONE POINT FIVE” – Napa Valley, Stags Leap District 185

MERLOT

THE VELVET DEVIL – Washington State 11/37

FERRARI-CARANO – Sonoma 13/44

MARKHAM – Napa Valley 45

NORTHSTAR – Columbia Valley, Washington 60

DUCKHORN – Napa Valley 80

PINOT NOIR

ANGELS INK – Monterey, California 12/41

ELOUAN – Oregon 13/44

BÖEN – Russian River Valley 14/48

BELLE GLOS “BALADE” – Santa Rita Hills 15/51

ARGYLE – Oregon 45

THE FOUR GRACES – Willamette Valley 48

ETUDE *GRACE BENOIST RANCH* – Carneros 65

SLANDER *BY ORIN SWIFT* – California 70

BELLE GLOS *CLARK AND TELEPHONE* – Russian River Valley 75

PENNER-ASH – Willamette Valley 85

DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 86

FLOWERS – Sonoma Coast 90

BREWER-CLIFTON *MACHADO* – Sta. Rita Hills 95

MERRY EDWARDS – Russian River Valley 98

ZINFANDEL

KLINKER BRICK “OLD VINE” – Lodi 13/44

SEGHEISIO – Sonoma County 14/48

SALDO – California 50

HARTFORD – Russian River Valley 60

RIDGE *LYTTON SPRINGS* – Sonoma County 80

DESSERT SELECTIONS

FONSECA BIN 27 – Portugal 9/~

TAYLOR FLADGATE 10 YR TAWNY PORT – Portugal 10/~

HANDCRAFTED COCKTAILS \$12

THE MATADOR

El Mayor Blanco Tequila : Honey Syrup : Lime Zest : Fresh Lime Juice

THE CONFIDENTIAL

Bulleit Bourbon : Allspice : Regan’s Orange Bitters

Brown Sugar Syrup

DOG DAY AFTERNOON

Tito’s Vodka : Sauvignon Blanc

Grapefruit Juice : Lemon : Mint Flower

DOPPELGÄNGER

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

MODERN MULE

Wheatley Vodka : St~Germain : Fever Tree Ginger Beer

MIDNIGHT MARGARITA

Casamigos Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/44

PIATTELLI *PREMIUM RESERVE* MALBEC – Lujan De Cuyo, Mendoza 14/48

8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/58

THE PRISONER – California 18/62

CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH –
Suisun Valley, California 50

ABSTRACT *BY ORIN SWIFT* – Napa, California 60

SHAFFER TD-9™ – Napa Valley 95

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 10/34

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/41

LUMINORE *BY LA MARCA* PROSECCO – Valdobbiadene, Italy 13/44

MUMM BRUT PRESTIGE – Napa Valley 45

LOUIS ROEDERER BRUT PREMIER – Á Reims, France 80

LAURENT-PERRIER BRUT “LA CUVÉE” – France 95

VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 110

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 11/37

CHALK HILL – Russian River Valley 12/41

FRANK FAMILY – Carneros 15/51

ROMBAUER – Carneros 16/54

ST. FRANCIS – Sonoma County 40

FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 45

THE PRISONER – Carneros 50

GARY FARRELL – Russian River Valley 55

PATZ & HALL *DUTTON RANCH* – Russian River Valley 65

ZD – California 70

FLOWERS – Sonoma Coast 70

PAUL HOBBS – Russian River Valley 80

CAKEBREAD CELLARS – Napa Valley 85

PLUMPJACK – Napa Valley 90

FAR NIENTE *ESTATE BOTTLED* – Napa Valley 95

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37

FERRARI-CARANO FUMÉ BLANC – Sonoma County 12/41

HONIG – Napa Valley 13/44

ELIZABETH SPENCER – Mendocino 35

TWOMEY CELLARS – North Coast, California 40

CAKEBREAD CELLARS – Napa Valley 52

OTHER WHITES & ROSÉ

CHATEAU “M DE MINUTY” ROSÉ – Côtes de Provence 13/44

DR. LOOSEN “DR. L” RIESLING – Germany 11/37

SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 12/41

BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/37

MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44

To expedite service, we open wine at the pub, unless otherwise requested.

HANDCRAFTED MARTINIS \$14

HAVANA

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

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Angostura Bitters

FLEUR-DE-LIS

Tito’s Vodka : St~Germain : Grapefruit : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

OUT OF TIME MANHATTAN

Buffalo Trace Bourbon : Honey Syrup : Angostura Bitters

Black Cherry Jam

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

Olives and Candied Cherries by Filthy Food.