

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

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

SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

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

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

THAI KAI SALAD – Chicken, mixed greens, peanuts 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 & SMALL PLATES

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

VEGGIE BURGER – Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER – *Certified Angus Beef*[®] with Tillamook cheddar 17 Add bacon 1

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

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 22

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

FRESH FISH SANDWICH – Cut fresh daily, served with french fries 19

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 26

NEW YORK STRIP – Aged *Certified Angus Beef*[®] with NYO mac & cheese 40

STEAK MAUI – Marinated ribeye with smashed potatoes 40

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 41

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with smashed potatoes 31
Extra cut 39

SPECIALTIES

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

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day ☉

GRILLED SALMON – Fresh cold water salmon 27

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

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 23

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

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7 / SPLIT-PLATE CHARGE 3

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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

STARMONT – Napa Valley 14/46
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/49*
MT. VEEDER – Napa Valley 15/49
THREE RIVERS – Columbia Valley 35*
JOSEPH CARR – Napa Valley 38
ROTH *ESTATE* – Alexander Valley 44*
SEBASTIANI – Alexander Valley 45*
FRANCISCAN – Napa Valley 48
HONIG – Napa Valley 68
JOSEPH PHELPS *ESTATE GROWN* – Napa Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100*
GROTH – Oakville, Napa Valley 100
ALTVS – Napa Valley 115*
LANCASTER *ESTATE* – Alexander Valley 125*
DUNN VINEYARDS *HOWELL MOUNTAIN* – Napa Valley 200
SILVER OAK – Napa Valley 200

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
CHATEAU STE. MICHELLE – Columbia Valley 32
WENTE “SANDSTONE” – Livermore Valley 35
ROMBAUER – Carneros 70
DUCKHORN – Napa Valley 75

PINOT NOIR

LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
LINCOURT *LINDSAY'S VINEYARD* – Sta. Rita Hills 40*
MEIOMI – California 42
REX HILL – Willamette Valley 44
CHALONE *ESTATE* – Chalone AVA 45*
THE FOUR GRACES – Willamette Valley 45*
GARY FARRELL – Russian River Valley 65
TWO SISTERS *LINDSAY'S VINEYARD* – Sta. Rita Hills 90*
SAINTSBURY *BROWN RANCH* – Carneros 100
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 110

ZINFANDEL

ROSENBLUM CELLARS “VINTNERS CÚVEE” –
Sonoma County 11/35
RAVENSWOOD – Lodi 13/42
RIDGE “THREE VALLEYS CÚVEE” – Sonoma County 40
SEGHEISIO – Sonoma 45
STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 65

OTHER INTERESTING REDS

YANGARRA *ESTATE SHIRAZ* – McLaren Vale, Australia 10/32
TILIA MALBEC~SYRAH – Mendoza, Argentina 10/32
BROQUEL MALBEC – Mendoza, Argentina 11/35
E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) – France 12/39
DON NICANOR “NIETO SENETINER” MALBEC –
Mendoza, Argentina 12/39*
THE PRISONER – California 19/63
MOLLYDOOKER “THE BOXER” SHIRAZ –
McLaren Vale, Australia 40
SKYSIDE RED BLEND – North Coast 48
ROTH “HERITAGE” – Sonoma County 60*
MINER “ORACLE” – Napa Valley 120

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d'Alsace 13/42*
VEUVE CLICQUOT YELLOW LABEL BRUT –
Reims, France 17/56
GLORIA FERRER BLANC DE NOIR – Carneros 45
TAITTINGER BRUT – France 100

CHARDONNAY

CHALK HILL – Sonoma Coast 13/42*
FERRARI-CARANO – Sonoma County 14/46*
ROMBAUER – Carneros 17/56
LINCOURT “STEEL” – Sta. Rita Hills 32*
ST. FRANCIS – Sonoma County 36
CATENA – Mendoza, Argentina 37
SEBASTIANI – North Coast 38*
LINCOURT – Sta. Rita Hills 40*
NEWTON “SKYSIDE” – North Coast 40
CHALONE *ESTATE* – Chalone AVA 45*
CLOS PEGASE *MITSUKO'S VINEYARD* – Napa Valley 45
MER SOLEIL SILVER “UNOAKED” – Santa Lucia 45
CHATEAU STE. MICHELLE *CANOE RIDGE ESTATE* –
Columbia Valley 46
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48*
GARY FARRELL – Russian River Valley 57
PINE RIDGE – Carneros 58
CHATEAU ST. JEAN *RESERVE* – Sonoma 65
TWO SISTERS *COURTNEY'S VINEYARD* – Sta. Rita Hills 65*
CAKEBREAD CELLARS – Napa Valley 68
CHATEAU MONTELENA – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80*

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32*
ROTH *ESTATE* – Alexander Valley 12/39*
HONIG – Napa Valley 12/42
SEBASTIANI – Sonoma County 27*
GIESEN – Marlborough, New Zealand 38
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –
Martinborough, New Zealand 42
CAKEBREAD CELLARS – Napa Valley 45
SILVERADO *MILLER RANCH* – Napa Valley 50

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ –
Willamette Valley 12/39*
PINE RIDGE CHENIN BLANC/VIIGNIER –
California 12/39
CLEAN SLATE RIESLING – Germany 11/35
SCHLOSS VOLLRADS RIESLING – Germany 14/46
THE FOUR GRACES PINOT GRIS –
Willamette Valley 12/39*
CIELO PINOT GRIGIO – Delle Venezie, Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO –
Alto Adige, Italy 50

DESSERT SELECTIONS

FONSECA ‘BIN 27’ 3 OUNCES – Portugal 8/~

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

HANDCRAFTED COCKTAILS

THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9

Prichard's Rum : St~Germain : Fresh Mint

THE (954) 12

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

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

DOPPELGÄNGER 12

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

MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters
Regan's Orange Bitters

HANDCRAFTED MARTINIS \$14

'21' MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

Grey Goose La Poire Vodka : Candied Ginger
Domain de Canton Ginger

THE DUKE

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

FLEUR-DE-LIS

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

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY'S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

POMEGRANATE MARTINI

Ketel One Vodka : Pomegranate Juice : Orange Juice

ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa
Bailey's Irish Cream

FRENCH MARTINI

Grey Goose Vodka : Chambord : Pineapple Juice