

SOUPS & STARTERS

CHICKEN PASTA SOUP 8

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

SMOKED SALMON DIP* – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 18

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter and served with rémoulade 15

SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 17

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

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD – Seared rare with mixed 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 16

OLD FASHIONED CHEESEBURGER* – Certified Angus Beef® with Tillamook cheddar 16

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

HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 21

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES* – A French Brasserie style steak with garlic, served with french fries 31

STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 32

STEAK MAUI* – Marinated ribeye with smashed potatoes 42

NEW YORK STRIP* – Aged Certified Angus Beef® with NYO mac & cheese 41

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 41

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 33

SPECIALTIES

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

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce 31

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 24

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 24

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

*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. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
STARMONT – Napa Valley 13/42
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52*
THREE RIVERS – Columbia Valley 30*
SEBASTIANI – Alexander Valley 45*
FERRARI-CARANO – Alexander Valley 46
ROTH *ESTATE* – Alexander Valley 48*
SILVERADO VINEYARDS – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FAUST – Napa Valley 85
RIDGE *ESTATE* – Santa Cruz 85
GROTH – Oakville, Napa Valley 90
KULETO *ESTATE* – Napa Valley 95*
LANCASTER *ESTATE* – Alexander Valley 95*
RAMEY – Napa Valley 100
KITH & KIN – Napa Valley 105
CHALK HILL *ESTATE RED* – Chalk Hill 110*
CAKEBREAD CELLARS – Napa Valley 115
MINER FAMILY *STAGECOACH VINEYARD* – Napa Valley 115
ALTVS – Napa Valley 130*
NICKEL & NICKEL *SULLENGER VINEYARD* – Napa Valley 145
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
HARTWELL *ESTATE RESERVE* – Stags Leap District 170
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 200
MERUS – Napa Valley 265*

MERLOT

THE VELVET DEVIL – Washington State 10/32
MARKHAM – Napa Valley 14/46
SWANSON – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 60
DUCKHORN VINEYARDS – Napa Valley 90

PINOT NOIR

LUCKY STAR – California 10/32
WILLAMETTE VALLEY “WHOLE CLUSTER” –
Willamette Valley 14/46
SIDURI – Willamette Valley 35
ANGELINE *RESERVE* – Mendocino, Sonoma County 36
ELOUAN – Oregon 42
BALLETO – Russian River Valley 45
CHALONE *ESTATE* – Chalone AVA 45*
MEIOMI – California 45
THE FOUR GRACES – Willamette Valley 48*
TWO SISTERS *LINDSAY’S VINEYARD* – Sta. Rita Hills 50*
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 60*
FRANK FAMILY – Carneros 60
DOMAINE DROUHIN *DUNDEE HILLS* – Oregon 65
GARY FARRELL – Russian River Valley 70
PENNER-ASH – Willamette Valley 70
PAPAPIETRO PERRY – Russian River Valley 85
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEL

ROSENBLUM “VINTNERS CUVÉE” – California 10/32
FROG’S LEAP – Rutherford, Napa Valley 13/42
ARTEZIN – Mendocino City 35
ST. FRANCIS “OLD VINES” – Sonoma County 40
TERRA D’ORO *DEAVER VINEYARD* – Amador County 42
HENDRY *BLOCK 7 & 22* – Napa Valley 55
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 70

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT – Portugal 8/26

RED WINES CONTINUED...

OTHER INTERESTING REDS

SHOOFLY SHIRAZ – South Australia 10/32
BROQUEL MALBEC – Mendoza, Argentina 10/32
SKYSIDE RED BLEND – North Coast 14/46
8 YEARS IN THE DESERT *BY ORIN SWIFT* –
California 70
THE PRISONER – Napa Valley 80
NEWTON “THE PUZZLE” – Napa Valley 150

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON *SPLIT* – California 12/~
VEUVE CLICQUOT YELLOW LABEL – France 16/52
GLORIA FERRER BLANC DE NOIRS – Carneros 40
DELAMOTTE BRUT – France 70
DUVAL-LEROY BRUT – Reims, France 85
TAITTINGER – Reims, France 85
LOUIS ROEDERER BRUT PREMIER – France 90
POL ROGER *RESERVE* – Epernay, France 105

CHARDONNAY

ST. FRANCIS – Sonoma County 11/35
CHALK HILL – Sonoma Coast 13/42*
LINCOURT “STEEL” – Sta. Rita Hills 35*
SEBASTIANI – North Coast 35*
NEWTON “SKYSIDE” – Sonoma County 40
STARMONT – Carneros 40
CHALONE *ESTATE* – Chalone AVA 45*
CHATEAU STE. MICHELLE *CANOE RIDGE* –
Horse Heaven Hills 45
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 45
MER SOLEIL “SILVER” – Monterey County 45
SANFORD – Sta. Rita Hills 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
ROMBAUER – Carneros 56
FRANK FAMILY – Carneros 60
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 60*
ZD – California 60
CHATEAU ST. JEAN – North Coast 65
PINE RIDGE “DIJON CLONES” – Carneros 65
FLOWERS – Sonoma Coast 70
PATZ & HALL – Sonoma Coast 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75*
FAR NIENTE – Napa Valley 95
JOSEPH DROUHIN *PULIGNY-MONTRACHET* –
Cote de Beaune 105
KISTLER *LES NOISETIERS* – Sonoma Coast 105

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – Marlborough, New Zealand 9/28*
NOBILO – Marlborough, New Zealand 10/32
FERRARI-CARANO FUMÉ BLANC –
Sonoma County 36
GROTH – Napa Valley 40
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –
Martinborough, New Zealand 42
HONIG – Napa Valley 45
CAKEBREAD – Napa Valley 55

OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – Côtes de Provence 11/35
CLEAN SLATE RIESLING – Mosel, Germany 10/32
CAPOSALDO PINOT GRIGIO – Italy 10/32
FOUR GRACES PINOT GRIS –
Willamette Valley 12/39*
JERMANN PINOT GRIGIO – Venezia Giulia, Italy 28
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 40

HANDCRAFTED COCKTAILS

THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9

Mount Gay Rum : St~Germain : Fresh Mint

THE (734) 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
Luxardo Cherry

THE SPARKLING ROSE 12

Corzo Tequila : Grapefruit Bitters
Sparkling Wine

DOPPELGÄNGER 12

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

MOSCOW MULE 9

Tito's Vodka : Fever Tree Ginger Beer

HANDCRAFTED MARTINIS \$14

HALF PAST THREE

Wheatley Vodka : Green Tea : Clover Honey Syrup

'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