

SOUPS & STARTERS

CHEF'S DAILY SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 11

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 16

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade (LA) 14

CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 16

HUEVOS ROLLS – Southwestern-style egg rolls, served with sour cream and pico de gallo 12

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, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD – Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS & SANDWICHES

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

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

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 17

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

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 17

TACO PLATTERS

STEAK* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 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 ‘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 39

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 39

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 33 / 16 oz. Extra Cut 39

SPECIALTIES

GRILLED SALMON* – Fresh cold water salmon 26

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

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

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 21

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 22

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 20

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 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Smashed Potatoes

Not Your Ordinary Mac & Cheese ~ Black Beans and Rice

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.

RC/PR DUN

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON - California 11/35
JOSEPH CARR - Napa Valley 15/49
FOLEY JOHNSON *ESTATE* - Rutherford 16/52*
FRANCISCAN - Napa Valley 40
ROTH *ESTATE* - Alexander Valley 40*
STARMONT - Napa Valley 44
SEBASTIANI - Alexander Valley 46*
HEITZ - Napa Valley 58
HONIG - Napa Valley 80
CHALK HILL *ESTATE RED* - Chalk Hill 85*
KULETO *ESTATE* - Napa Valley 95*
GRGICH HILLS - Napa Valley 107
LEWIS CELLARS - Napa Valley 110
MINER FAMILY "EMILY'S CUVÉE" - Napa Valley 112
ALTVS - Napa Valley 120*
CAYMUS - Napa Valley 128
PAUL HOBBS - Napa Valley 130
REVANA - Napa Valley 182
MERCURY HEAD *BY ORIN SWIFT* - Napa Valley 200
DIAMOND CREEK "RED ROCK TERRACE" - Napa Valley 210
MERUS - Napa Valley 250*

MERLOT

THE VELVET DEVIL - Washington State 11/35
MARKHAM - Napa Valley 15/49
MINER *STAGECOACH VINEYARD* - Napa Valley 65
NEWTON "UNFILTERED" - Napa Valley 85
PRIDE MOUNTAIN - Napa/Sonoma 100

PINOT NOIR

LUCKY STAR - California 10/32
ELOUAN - Oregon 13/42
FLOWERS - Sonoma Coast 17/56
LINCOURT *RANCHO SANTA ROSA* - Sta. Rita Hills 35*
MEIOMI - California 42
CHALONE *ESTATE* - Chalone AVA 47*
ARGYLE - Willamette, Oregon 50
THE FOUR GRACES - Willamette Valley 50*
FOLEY *RANCHO SANTA ROSA* - Sta. Rita Hills 60*
GARY FARRELL - Russian River Valley 65
DOMAINE SERENE "YAMHILL CUVÉE" - Willamette Valley 85
MERRY EDWARDS - Russian River Valley 95
ARGYLE "NUTHOUSE" - Oregon 105
SHEA WINE CELLARS *HOMER* - Willamette Valley 115
ROCHIOLI *ESTATE* - Russian River 120

ZINFANDEL

BRAZIN - Lodi 11/35
ROSENBLUM "VINTNER'S CUVÉE" - California 30
SEGHEISIO - Sonoma 34
RIDGE *LYTTON SPRINGS* - Dry Creek Valley 47
8 YEARS IN THE DESERT - California 52

OTHER INTERESTING REDS

DON NICANOR "NIETO SENETINER" MALBEC -
Argentina 11/35*
THE FOOTBOLT *SHIRAZ* - McLaren Vale, Australia 12/39
MATCHBOOK SYRAH - Dunnigan Hills 32
SHOOFLY SHIRAZ - South Australia 35
VILLA ANTINORI "TOSCANA" - Tuscany, Italy 39
STAGS' LEAP PETITE SIRAH - Napa Valley 55
THE PRISONER - Napa Valley 70

HANDCRAFTED COCKTAILS

THE "CAPONE" - Bulleit Rye Whiskey 12
KENTUCKY OLD FASHIONED - Bulleit Whiskey 12
THE (770) - Bulleit Rye Whiskey 12
THAI MARGARITA - Avion Tequila 13
KNICKERBOCKER - Angel's Envy Bourbon 12
THE SPARKLING ROSE - Corzo Tequila 12
DOPPELGÄNGER - Angel's Envy Bourbon 12
MOSCOW MULE - Tito's Vodka 9

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT - New Mexico 11/35
VEUVE CLICQUOT YELLOW LABEL -
Reims, France 16/52
GLORIA FERRER BLANC DE NOIRS -
Carneros 40
DUVAL-LEROY BRUT - Reims, France 65
LAURENT PERRIER ULTRA BRUT - Reims, France 85

CHARDONNAY

CATENA *APPELLATION TUPUNGATO* -
Mendoza, Argentina 12/39
CHALK HILL - Sonoma Coast 13/42*
ROMBAUER - Carneros, Napa Valley 16/52
NEWTON "SKYSIDE" - Napa County 35
CLOS PEGASE *MITSUKO'S VINEYARD* - Napa Valley 40
SEBASTIANI - North Coast 40*
MER SOLEIL SILVER "UNOAKED" - California 42
CHALONE *ESTATE* - Chalone AVA 45*
LINCOURT *COURTNEY'S* - Sta. Rita Hills 45*
FOLEY *RANCHO SANTA ROSA* - Sta. Rita Hills 50*
ZD - California 50
CHATEAU MONTELENA - Napa Valley 55
GARY FARRELL - Russian River Valley 55
TWO SISTERS *COURTNEY'S VINEYARD* - Sta. Rita Hills 55*
FERRARI-CARANO *RESERVE* - Carneros, Napa Valley 60
WALTER HANSEL *ESTATE* - Russian River Valley 60
CHALK HILL *ESTATE BOTTLED* - Chalk Hill 70*
PATZ & HALL *DUTTON RANCH* - Russian River Valley 75
CAKEBREAD CELLARS - Napa Valley 80
PALMAZ - Napa Valley 80
FLOWERS - Sonoma Coast 85
ZD *RESERVE* - Carneros 110

SAUVIGNON BLANC

CLIFFORD BAY - New Zealand 10/32*
HONIG - Napa Valley 13/42
PASCAL JOLIVET - Sancerre, France 14/46
CRAGGY RANGE *TE MUNA ROAD VINEYARD* -
Martinborough, New Zealand 42
CAKEBREAD CELLARS - Napa Valley 55
MERRY EDWARDS - Russian River Valley 65

OTHER WHITES & ROSÉ

CLEAN SLATE RIESLING - Germany 10/32
CAPOSALDO PINOT GRIGIO - Italy 10/32
THE FOUR GRACES ROSÉ - Willamette Valley 11/35*
MARCO FELLUGA PINOT GRIGIO -
Collio, Italy 12/39
THE FOUR GRACES PINOT GRIS -
Willamette Valley 13/42*
CONUNDRUM WHITE TABLE WINE - California 40
SANTA MARGHERITA PINOT GRIGIO -
Alto Adige, Italy 50

DESSERT SELECTIONS

DOW'S 10 YEAR TAWNY PORT - Portugal 9/~
GRAHAM'S 'SIX GRAPES' PORT - Portugal 9/~

To expedite service, we open our wine at the pub, unless otherwise requested.
Some wines may contain sulfites. * CWC

HANDCRAFTED MARTINIS

HALF PAST THREE - Wheatley Vodka 14
'21' MANHATTAN - Bulleit Rye Whiskey 14
POMEGRANATE MARTINI - Ketel One Vodka 14
THE DUKE - Bombay Sapphire Gin
or Belvedere Vodka 14
FLEUR-DE-LIS - Square One Vodka 14
RED-HEADED RITA - Avion Tequila 14
CINDY'S LEMON DROP - Ketel One Citroen 14
ENGLISH MARTINI - Plymouth English Gin 14