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) Q

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 \sim Southern Cole Slaw \sim Broccoli \sim Orzo & Wild Rice \sim Smashed Potatoes Not Your Ordinary Mac & Cheese \sim Black Beans and Rice

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3.5 per person

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 CUVEE" - Napa Valley 112

ALTVS - Napa Valley 120*

CAYMUS - Napa Valley 128

PAUL HOBBS - Napa Valley 130

LANCASTER ESTATE - Alexander Valley 160*

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 CUVEE" - 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 CÚVEE" - California 30

SEGHESIO - 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*

DON DAVID MALBEC - El Esteco-Calchaquí Valley 12/39

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 - 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*

PINE RIDGE "DIJON CLONES" - Carneros 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 Adije, 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