

STARTERS

CHICKEN PASTA 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

SMOKED SALMON DIP Smoked in-house 15

FIRE-GRILLED ARTICHOKE Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

STEAK ROLLS With Chimichurri sauce and spicy Ranch dressing 19

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD 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

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

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER* Toasted egg washed bun served all the way with Tillamook cheddar 17

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar 18

FRENCH DIP* Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 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 33

FILET KABOB* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 36

STEAK MAUI* Marinated ribeye with smashed potatoes 43

NEW YORK STRIP* Aged beef with NYO mac & cheese 43

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 43

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SPECIALTIES

TODAY'S FEATURED FISH We offer a wide selection of fresh paneed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon MKT

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

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 22

GRILLED PORK TENDERLOIN* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

ROASTED PORK CHOP* Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 28

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

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 22

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

SIDE ITEMS

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32
JOSEPH CARR – Paso Robles 14/46
THREE RIVERS – Columbia Valley 15/49
SEBASTIANI – Alexander Valley 45
ROTH ESTATE – Alexander Valley 48
STARMONT – Napa Valley 48
AUSTIN HOPE – Paso Robles 50
SEQUOIA GROVE – Napa Valley 54
SILVERADO – Napa Valley 60
HONIG – Napa Valley 62
CLOS PEGASE – Napa Valley 65
THE PRISONER – Napa Valley 68
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 70
HEITZ – Napa Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100
CAYMUS – Napa Valley 120
ALTAMURA – Napa Valley 150
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

GREYSTONE – California 10/32
THE VELVET DEVIL – Washington State 11/35
RUTHERFORD HILL – Napa Valley 40
MARKHAM – Napa Valley 45
FERRARI-CARANO – Sonoma County 52

PINOT NOIR

ANGELS INK – Monterey, California 10/32
ELOUAN – Oregon 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 14/46
ARGYLE – Willamette Valley 40
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 45
REX HILL – Willamette Valley 52
TALLEY ESTATE – Arroyo Grande Valley 55
GARY FARRELL – Russian River Valley 65
BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 75
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 110

ZINFANDEL

JOEL GOTT – California 11/35
SALDO – California 15/49
ST. FRANCIS “OLD VINES” – Sonoma County 40
RIDGE GEYSERVILLE – Sonoma County 70

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

HANDCRAFTED MARTINIS \$ 14

HAVANA MARTINI

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

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

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

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

APPLETINI

Absolut Vodka : Sour Apple Liqueur

FLEUR-DE-LIS

Prairie Organic 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

MARTINI AU CHOCOLAT

Grey Goose Vodka : French Vanilla : Godiva White Chocolate Liqueur

THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Juice : Sparkling Wine

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

TILIA MALBEC SYRAH – Mendoza, Argentina 10/32
THE SEEKER MALBEC – Mendoza, Argentina 11/35
UNSHACKLED RED BLEND – California 12/39
SEBASTIANI “GRAVEL BED RED” – Sonoma County 40
CATENA MALBEC – Mendoza, Argentina 45
ROTH “HERITAGE” – Sonoma County 45
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
THE PRISONER – California 65

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT NV – California 11/35
RUFFINO PROSECCO – DOC, Italy 11/35
GLORIA FERRER BLANC DE NOIR – Sonoma 40
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 78

CHARDONNAY

CHALK HILL – Russian River Valley 10/32
WENTE – Livermore Valley 11/35
J. LOHR “ARROYO VISTA” – Monterey 13/42
STARMONT – Carneros 36
CATENA – Mendoza, Argentina 37
CHALONE ESTATE – Chalone AVA 37
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 40
SILVERADO – Napa Valley 40
MER SOLEIL SILVER “UNOAKED” – Monterey 45
GARY FARRELL – Russian River Valley 50
MATANZAS CREEK – Sonoma Valley 50
MER SOLEIL – Santa Lucia Highlands 68
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85

SAUVIGNON BLANC & FUMÉ BLANC

ELIZABETH SPENCER – North Coast 10/32
HONIG – Napa Valley 12/39
SILVERADO MILLER RANCH – Napa Valley 35
FERRARI-CARANO FUMÉ BLANC – Sonoma County 37
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSE

CAPOSALDO PINOT GRIGIO – Vento, Italy 10/32
FLEUR DE MER ROSÉ – Côtes de Provence 11/35
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/39
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/42
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 30
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 44

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

HANDCRAFTED COCKTAILS

THE OUTLIER 12

Buffalo Trace Single Barrel Whiskey : Sugar Cubes : Peychaud’s & Lemon Bitters

ELDERFLOWER MOJITO 10

Bacardi Light Rum : St~Germain : Fresh Mint

THE (614) 12

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

ELITE MARGARITA 12

El Mayor Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

APEROL SPRITZER 9

Ruffino Prosecco : Aperol : Fever Tree Club Soda

LEMON DROP MOJITO 10

Tito’s Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 12

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

NEGRONI 12

Beefeater Gin : Campari

THE CONFIDENTIAL 12

Belle Meade Bourbon : Allspice : Regan’s Orange Bitters : Brown Sugar Syrup

TRUE GRIT 12

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Knob Creek Whiskey : Angostura Bitters : Regan’s Orange Bitters