

## SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 13

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 19

## SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

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

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

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

ASIAN AHI TUNA SALAD Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 23

## 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 18 Add bacon 1

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

FRENCH DIP Sliced Prime Rib, baguette and horseradish, served au jus 23

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

FRESH FISH SANDWICH Cut fresh daily, served with french fries 20

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 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 French Brasserie style steak with garlic, served with french fries 31

NEW YORK STRIP Aged Certified Angus Beef® with NYO mac & cheese 44

STEAK MAUI Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE Center cut, baked potato 44

SLOW ROASTED PRIME RIB Aged Mid-Western beef served au jus with smashed potatoes 38

## SPECIALTIES

AHI TUNA FILET With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes MKT

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

GRILLED SALMON Fresh cold water salmon MKT

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 29

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 25

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

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 30

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8 / 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

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 11/35

ELOUAN – Oregon 13/42

FLOWERS – Sonoma Coast 16/52

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

SLANDER *BY ORIN SWIFT* – California 80

SAINTSBURY *BROWN RANCH* – Carneros 100

FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 110

## ZINFANDEL

ROSENBLUM CELLARS “VINTNERS CÚVEE” – Sonoma County 12/39

RAVENSWOOD – Lodi 13/42

RIDGE “THREE VALLEYS CÚVEE” – Sonoma County 40

SEGHESIO – Sonoma 45

STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 65

## OTHER INTERESTING REDS

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

TORBRECK *WOODCUTTER’S SHIRAZ* – Barossa Valley, Australia 14/46

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

# HANDCRAFTED MARTINIS \$14

## ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

## THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

## HAVANA MARTINI

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

# WHITES

## CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/35

LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/42

SCHRAMSBERG BLANCS DE BLANC – North Coast 14/46

VEUVE CLICQUOT YELLOW LABEL BRUT – Á Reims, France 17/56

GLORIA FERRER BLANC DE NOIR – Carneros 45

TAITTINGER BRUT – Á Reims, France 100

## CHARDONNAY

CHALK HILL – Sonoma Coast 13/42

FERRARI-CARANO – Sonoma County 14/46

ROMBAUER – Carneros 17/56

ST. FRANCIS – Sonoma County 36

CATENA – Mendoza, Argentina 37

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

GARY FARRELL – Russian River Valley 57

PINE RIDGE – Carneros 58

SIMI – Alexander Valley 65

CAKEBREAD CELLARS – Napa Valley 68

CHATEAU MONTELENA – Napa Valley 75

CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80

FAR NIENTE – Napa Valley 85

## SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 11/35

VAVASOUR – Marlborough, New Zealand 11/35

HONIG – Napa Valley 12/42

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

FLEURS DE PRAIRIE ROSÉ – Côtes de Provence, France 12/39

PINE RIDGE CHENIN BLANC/VIIGNIER – California 12/39

CLEAN SLATE RIESLING – Germany 11/35

SCHLOSS VOLLRADS RIESLING – Germany 14/46

BARONE “FINI” PINOT GRIGIO – Valdadige, 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/~

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

*Some wines may contain sulfites.*

# HANDCRAFTED COCKTAILS

TRUE GRIT 11

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE MATADOR 12

Corazón Reposado Tequila : Honey Syrup : Lime Juice

ELDERFLOWER MOJITO 10

Prichard’s Rum : St~Germain : Fresh Mint

GIN & GINGER 12

Hendrick’s Gin : Domain de Canton Ginger : Sparkling Wine

THE (954) 12

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

THAI MARGARITA 12

El Mayor Blanco Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12

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

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Regans’ Orange Bitters

ELITE MARGARITA 12

El Mayor Blanco Tequila : Grand Marnier : Orange Juice : Lime Juice : Salt

*Olives and Candied Cherries by Filthy Food.*