

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

MR. JACK'S CHICKEN FINGERS Hand-breaded and served with french fries 16

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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 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, tortilla strips, 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, artisan 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 22

BURGERS, SANDWICHES & TACOS

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 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

SHRIMP TACOS Crispy shrimp, lettuce, pico de gallo, jalapeño ranch 17

FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 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

STEAK MAUI* Marinated ribeye with smashed potatoes 42

NEW YORK STRIP* Aged beef with NYO mac & cheese 41

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 42

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 panéed or hardwood grilled seafood everyday MKT

GRILLED SALMON* Fresh cold water salmon 30

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 32

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 25

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) MKT

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 22

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

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara with creamy ricotta, mozzarella and parmesan cheese 21

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

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

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

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
ST. FRANCIS – Sonoma County 14/46
FOLEY JOHNSON *ESTATE* – Napa Valley 16/52
FRANCISCAN – Napa County 44
JOSEPH CARR – Napa Valley 50
STARMONT – Napa Valley 50
MT. VEEDER – Napa Valley 55
SILVERADO – Napa Valley 58
CLOS PEGASE – Napa Valley 65
CHALK HILL *ESTATE RED* – Chalk Hill 80
GROTH – Oakville, Napa Valley 80
KULETO *ESTATE* – Napa Valley 80
LANCASTER *ESTATE* – Alexander Valley 100
GRGICH HILLS *ESTATE* – Napa Valley 110
CAYMUS – Napa Valley 115
BLUEPRINT *LAIL VINEYARDS* – Napa Valley 130
MINER FAMILY – Oakville, Napa Valley 130
MERCURY HEAD *BY ORIN SWIFT* – Napa Valley 170
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 170
SILVER OAK – Napa Valley 175
MERUS – Napa Valley 245

MERLOT

THE VELVET DEVIL – Washington State 11/35
DUCKHORN – Napa Valley 15/49
MARKHAM – Napa Valley 45
FROG’S LEAP – Rutherford, Napa Valley 65
PRIDE MOUNTAIN – Napa Valley 110

PINOT NOIR

ANGELS INK – Monterey, California 12/39
ELOUAN – Oregon 13/42
ARGYLE – Willamette Valley 15/49
THE FOUR GRACES – Willamette Valley 40
MEIOMI – California 42
REX HILL – Willamette Valley 42
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42
CHALONE *ESTATE* – Chalone AVA 44
FOLEY – Sta. Rita Hills 48
FLOWERS – Sonoma Coast 65
DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 70
SAINTSBURY *BROWN RANCH* – Carneros 75
ARGYLE “NUTHOUSE” – Willamette Valley 75

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/35
ROSENBULM VINTNERS CÚVEE” – California 28
RAVENSWOOD – Sonoma 35
RIDGE *THREE VALLEYS* – Sonoma County 46
CHATEAU MONTELENA – Napa Valley 58
RIDGE *LYTTON SPRINGS* – Sonoma County 67

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 3 OZ. – Portugal 6/~

HANDCRAFTED COCKTAILS

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

THE (225) 12

Bulleit Rye Whiskey : Bittermens Bitters : Fever Tree Ginger Beer

ELITE MARGARITA 12

El Mayor Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 11

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

TRUE GRIT 12

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

DOPPELGÄNGER 12

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

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Argentina 12/39
SHINAS *ESTATE* “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
THE PRISONER – Napa Valley 18/60
E. GUIGAL CÔTES-DU-RHÔNE – France 34
SKYSIDE RED BLEND – North Coast 35
STAGS’ LEAP WINERY PETITE SYRAH – Napa Valley 56
NEWTON “THE PUZZLE” – Napa Valley 145
QUINTESSA RED TABLE WINE – Rutherford 195

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 11/35
GLORIA FERRER BLANC DE NOIRS – Carneros 45
SCHRAMSBERG BLANC DE BLANC – Napa Valley 58
TAITTINGER “BRUT LA FRANCAISE” – Reims, France 75

CHARDONNAY

WENTE – San Francisco Bay 11/35
STARMONT – Napa Valley 13/42
ROMBAUER – Carneros 16/52
CATENA – Argentina 40
J. LOHR *ARROYO VISTA VINEYARD* – Monterey 40
CHALONE *ESTATE* – Chalone AVA 42
NEWTON “SKYSIDE” – Sonoma County 42
CLOS PEGASE *MITSUOKO’S VINEYARD* – Napa Valley 44
MER SOLEIL “SILVER” – Monterey, California 45
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 50
GARY FARRELL – Russian River Valley 50
CAKEBREAD CELLARS – Napa Valley 65
FLOWERS – Sonoma Coast 65
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65
ZD – Carneros 65
GRGICH HILLS *ESTATE* – Napa Valley 69
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
FAR NIENTE – Napa Valley 100
PAUL HOBBS – Sonoma County 100

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32
HONIG – Napa Valley 13/42
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 38
CAKEBREAD CELLARS – Napa Valley 48

OTHER WHITES & ROSÉ

STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 10/32
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/32
SCHLOSS VOLLRADS RIESLING – Germany 11/35
MARCO FELLUGA PINOT GRIGIO – Italy 13/42
CLEAN SLATE RIESLING – Germany 30
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

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

HANDCRAFTED MARTINIS \$14

HAVANA

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

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

THE SPARKLING ROSE

El Mayor Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI

Absolut Pears 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

Absolut Citron : Lemon Juice

ENGLISH MARTINI

Martin Miller’s Gin : Cucumber : Fresh Mint