

## 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

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

AVOCADO BOMB Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 21

## 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 18

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

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

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg lettuce and Kiawah Island dressing 23

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 With Tillamook cheddar 18

FRENCH DIP Sliced Prime Rib, baguette and horseradish, served au jus 24

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 17

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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 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

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

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

GRILLED SALMON Fresh cold water salmon MKT

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 25

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

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31

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 8 / SPLIT-PLATE CHARGE 6

## 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

JOSEPH CARR – Paso Robles 13/42  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 14/46  
ROTH *ESTATE* – Alexander Valley 15/49  
MT. VEEDER – Napa Valley 16/52  
THREE RIVERS – Columbia Valley 35  
STARMONT – Napa Valley 45  
FRANCISCAN – Napa County 48  
HONIG – Napa Valley 68  
SEQUOIA GROVE – Rutherford, Napa Valley 80  
KULETO *ESTATE* – Napa Valley 90  
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 90  
CHALK HILL *ESTATE RED* – Chalk Hill 100  
GROTH – Oakville, Napa Valley 100  
CAKEBREAD CELLARS – Napa Valley 115  
HEITZ CELLARS – Napa Valley 122  
LANCASTER *ESTATE* – Alexander Valley 125  
CADE *HOWELL MOUNTAIN* – Napa Valley 160  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160  
GRGICH HILLS *ESTATE* – Napa Valley 165  
DUNN VINEYARDS – Napa Valley 200  
SILVER OAK – Napa Valley 200  
PLUMPJACK – Napa Valley 220  
MERUS – Napa Valley 225

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
MARKHAM – Napa Valley 13/42  
CHATEAU STE. MICHELLE – Columbia Valley 40  
KEENAN – Napa Valley 68  
ROMBAUER – Carneros 70

## PINOT NOIR

ANGELS INK – Monterey, California 11/35  
ELOUAN – Oregon 13/42  
CHALK HILL – Sonoma Coast 14/46  
FLOWERS – Sonoma Coast 16/52  
BELLE GLOS *CLARK & TELEPHONE* – Santa Barbara County 17/56  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 40  
THE FOUR GRACES – Willamette Valley 42  
CHALONE *ESTATE* – Chalone AVA 46  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 65  
GARY FARRELL – Russian River Valley 65  
ARGYLE “NUTHOUSE” – Eola–Amity Hills, Oregon 75  
CLOUDY BAY – New Zealand 80  
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 120  
KOSTA BROWNE – Santa Lucia Highlands 130  
ROCHIOLI *ESTATE* – Russian River Valley 145

## ZINFANDEL

FROG’S LEAP – Napa Valley 14/46  
SEGHEISIO – Sonoma County 15/49  
STORYBOOK *MOUNTAIN VINEYARDS* – Napa Estate, Mayacams Range 65

## DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 3 OZ. *POUR* – Portugal 8/~

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

# HANDCRAFTED MARTINIS \$14

## ‘21’ MANHATTAN

Knob Creek Rye Bourbon : Sweet Vermouth : Bitters

## PEAR MARTINI

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

## THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

## THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

## FLEUR-DE-LIS

Tito’s 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

## ESPRESSO MARTINI

Stolichnaya Vanil Vodka : Espresso : Kahlúa : Bailey’s Irish Cream

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35  
TROUBLEMAKER RED BLEND – Central Coast 11/35  
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/39  
E. GUIGAL CÔTES DU RHÔNE SYRAH BLEND – France 12/39  
THE PRISONER – California 18/60  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 50  
STAGS’ LEAP PETITE SYRAH – Napa Valley 54  
ROTH “HERITAGE” – Sonoma County 60

# WHITES

## CHAMPAGNE & SPARKLING

RUFFINO PROSECCO – DOC, Italy 10/32  
GRUET BRUT – New Mexico 10/32  
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 12/39  
VEUVE CLICQUOT YELLOW LABEL – Reims, France 16/52  
GLORIA FERRER BLANC DE NOIR – Carneros 45  
POL ROGER RESERVE – Epernay, France 95  
TAITTINGER BRUT NV – Reims, France 100

## CHARDONNAY

ST. FRANCIS – Sonoma County 12/39  
CHALK HILL – Sonoma Coast 13/42  
FRANK FAMILY – Carneros 16/52  
CATENA – Mendoza, Argentina 37  
CHATEAU STE. MICHELLE – Columbia Valley 40  
SKYSIDE – North Coast 40  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
MER SOLEIL SILVER “UNOAKED” – Monterey County 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48  
MATANZAS CREEK – Alexander Valley 48  
GARY FARRELL – Russian River Valley 57  
PINE RIDGE “DIJON CLONES” – Carneros, Napa Valley 58  
ZD – California 60  
RAMEY – Russian River Valley 65  
CAKEBREAD CELLARS – Napa Valley 68  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 75  
FLOWERS – Sonoma Coast 75  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 85  
LEWIS CELLARS – Napa Valley 90  
PAUL HOBBS – Russian River Valley 95

## SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/35  
HONIG – Napa Valley 12/39  
VAVASOUR – Awatere Valley, New Zealand 14/46  
SEBASTIANI – North Coast 30  
ROTH *ESTATE* – Sonoma County 35  
SILVERADO *MILLER RANCH* – Napa Valley 50  
CAKEBREAD CELLARS – Napa Valley 45

## OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – Willamette Valley 11/35  
FIRESTONE RIESLING – Santa Barbara County 11/35  
SCHLOSS VOLLARDS RIESLING – Germany 13/42  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/32  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42  
KING ESTATE PINOT GRIS – Willamette Valley 35  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 40

# HANDCRAFTED COCKTAILS

## TRUE GRIT 11

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

## LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

## KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

## DOPPELGÄNGER 12

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

## VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

## KENTUCKY OLD FASHIONED 12

Knob Creek Bourbon : Angostura Bitters : Regans’ Orange Bitters

## THE MATADOR 12

Corazón Reposado Tequila : Honey Syrup : Lime Juice

*Olives and Candied Cherries by Filthy Food.*