

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

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

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 13

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 13

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

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

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 24

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

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 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

GRILLED SALMON Fresh cold water salmon MKT

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

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

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 28

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

WILD MUSHROOM MEATLOAF Madeira sauce, smashed potatoes and broccoli 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 7

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
MT. VEEDER – Napa Valley 15/49
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/49
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 18/60
CHAPPELLET “MOUNTAIN CUVÉE” – Napa Valley 45
MONTES ALPHA – Colchagua Valley 45
FRANCISCAN – Napa Valley 48
STARMONT – Napa Valley 50
AUSTIN HOPE – Paso Robles 55
HONIG – Napa Valley 68
KULETO *ESTATE* – Napa Valley 90
LANCASTER *ESTATE* – Alexander Valley 90
GROTH – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill 100
NICKEL & NICKEL *C.C. RANCH* – Rutherford, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160
DUNN VINEYARDS – Napa Valley 200
MERUS – Napa Valley 225
DIAMOND CREEK *VOLCANIC HILL* – Napa Valley 260

MERLOT

THE VELVET DEVIL – Washington State 12/39
FERRARI-CARANO – Sonoma County 14/46
SANTA EMA *RESERVE* – Maipo Valley, Chile 35
ROMBAUER – Carneros 70
DUCKHORN – Napa Valley 80
PRIDE MOUNTAIN – Napa Valley 105

PINOT NOIR

ANGELS INK – Monterey, California 12/39
ELOUAN – Oregon 13/42
MER SOLEIL *RESERVE* – Santa Lucia Highlands 15/49
FLOWERS – Sonoma Coast 17/56
ANGELINE *RESERVE* – Mendocino County 32
WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 40
THE FOUR GRACES – Willamette Valley 45
ARGYLE – Willamette Valley 48
MORGAN “CLONE 12” – Santa Lucia Highlands 58
SAINTSBURY – Carneros 60
GARY FARRELL – Russian River Valley 65
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 105

ZINFANDEL

FOUR VINES “OLD VINE CUVÉE” – California 11/35
RIDGE “THREE VALLEYS CUVÉE” – Sonoma County 40
SEGHESSIO “OLD VINES” – Sonoma 45
FROG’S LEAP – Napa Valley 46

DESSERT SELECTIONS

DOWS VINTAGE PORT *375 ML BOTTLE* – Portugal 13/42

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

HANDCRAFTED MARTINIS \$14

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

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

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

Oxley Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

MANDARIN BLOSSOM

Hangar 1 Mandarin Blossom Vodka : Triple Sec : Fresh Squeezed Orange Juice

ESPRESSO MARTINI

Absolut Vanilia : Espresso : Kahlúa : Bailey’s Irish Cream

MARTINI AU CHOCOLAT

Grey Goose Vodka : Godiva White Chocolate Liqueur : French Vanilla

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/35
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/39
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/56
THE PRISONER – California 18/60
SKYSIDE RED BLEND – North Coast 42
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 85
MINER “ORACLE” – Napa Valley 120

WHITES

CHAMPAGNE & SPARKLING

FRANCOIS MONTAND BLANC DE BLANC – France 11/35
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/39
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/42
VEUVE CLICQUOT YELLOW LABEL – France 16/52
GLORIA FERRER BLANC DE NOIR – Carneros 42
TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY

NEWTON “SKYSIDE” – North Coast 12/39
CHALK HILL – Russian River Valley 13/42
FRANK FAMILY – Carneros 15/49
WENTE *ESTATE GROWN* – San Francisco Bay 30
CATENA – Mendoza, Argentina 37
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 44
CLOS PEGASE *MITSUOKO’S VINEYARD* – Napa Valley 45
THE PRISONER – Carneros 55
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros 58
HOLLYWOOD & VINE “2480” – Napa Valley 60
ROMBAUER – Napa Valley 60
PATZ & HALL *DUTTON RANCH* – Russian River Valley 65
CAKEBREAD – Napa Valley 68
ZD – California 70
CHATEAU MONTELENA – Napa Valley 75
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/35
HONIG – Napa Valley 13/42
CRAGGY RANGE *TE MUNA ROAD* – New Zealand 14/46
PETER MICHAEL *L’APRÈS-MIDI ESTATE* – Knights Valley, Sonoma County 85

OTHER WHITES & ROSÉ

AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 12/39
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/46
CLEAN SLATE RIESLING – Germany 11/35
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/39
FERRARI-CARANO PINOT GRIGIO – Sonoma County 11/35
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
SCHLOSS VOLLRADS RIESLING – Germany 42
CONUNDRUM WHITE TABLE WINE – California 48
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

HANDCRAFTED COCKTAILS

JALAPENO WINK 12

Corazón Reposado : Jalapeños : Strawberry : Agave : Fever Tree Club Soda

APEROL SPRITZER 12

Luminore by La Marca Prosecco : Aperol : Fever Tree Club Soda

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 10

Owney’s Rum : St~Germain : Fresh Mint

THE (561) 12

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

THAI MARGARITA 12

El Mayor Blanco Tequila : St~Germain : Fresh Basil

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 : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

TRUE GRIT 12

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry