SOUPS & STARTERS

CHICKEN PASTA SOUP 8

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 15

CALAMARI – Seasoned and deep fried. Served with marinara sauce 18

STEAK ROLLS – With Chimichurri sauce and spicy ranch dressing 19

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

REDWOOD SALAD – Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

GRILLED CHICKEN SALAD – Tortilla chips, Feta cheese, olives, tomatoes with a white wine vinaigrette 17

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

ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS

VEGGIE BURGER – Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER – Certified Angus Beef® with Tillamook cheddar 16

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast with Monterey Jack 16

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 29

STEAK MAUI – Marinated ribeye with mashed potatoes 42

NEW YORK STRIP – Aged Certified Angus Beef® with NYO mac & cheese 42

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 42

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with mashed potatoes 35

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day 0

AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 31

CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 0

GRILLED SALMON – Fresh cold water salmon 27

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

MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 23

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Heirloom Beets ~ Orzo & Wild Rice
Daily Vegetable ~ Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.
REDs

CABERNET SAUVIGNON & CABERNET BLENDS
GraYoN CELLARS  - California  11/35
Foley JOhNSon ESTATE  - Rutherford, Napa Valley  16/52*
HALl ViNeyArDS  - Napa Valley  17/56
SEBASTIANI  - North Coast  35*
THREE RIVERS  - Columbia Valley  38*
GUEnOC  - Lake County  39*
ROTh “HERITAGE”  - Sonoma County  55*
FERRARI-CARANO  - Alexander Valley  60
SILvERADO ViNeyARDS  - Napa Valley  68
CLOS PEGASE  - Napa Valley  75
CAKEBREAD CELLARS  - Napa Valley  110
CHALK HILL ESTATE RED  - Chalk Hill  110*
MiNer fAmiLy STAgeCOACH ViNeyARD  - Napa Valley  122
CAYMUS  - Napa Valley  125
GROTh  - Oakville, Napa Valley  125
LANcASTER ESTATE  - Alexander Valley  125*
ALTvs  - Napa Valley  140*
SILvER OAK  - Napa Valley  210
MERUS  - Napa Valley  250*

MERLOT
THEx VElET DEVIL  - Washington State  10/32
GENesiS  - Columbia Valley  42
MARKHaM  - Napa Valley  46
FERRARI-CARANO  - Sonoma County  50
PRiDE MOUNTAiN  - Napa Valley  95
DUCkHORN  - Napa Valley  100

PINOT NOIR
LUCKY STAR  - California  10/32
ELoUAn  - Oregon  13/42
FLOWERS  - Sonoma Coast  17/56
CHALONE ESTATE  - Chalone AVA  42*
A TO Z  - Oregon  45
MiEOMI  - California  45
REX HILL  - Willamette Valley  45
ARGrYLE  - Willamette Valley  59
BELLE GLOS CLArk & TELEPHONE  - Santa Maria Valley  70
PApAPiETRO PERRY LERAS FAMILY ViNeyARD  - Russian River Valley  70
SIDuri  - Willamette Valley  75
GARY FARREll  - Russian River Valley  78
TWO SISTERS LINDAy’S ViNeyARD  - Sta. Rita Hills  80*

ZiNFANDEL
FOUR ViNES “OLD ViNES” CUVEE  - California  10/32
RiDGE GEYSERViLLE  - Sonoma County  16/52
ARtEZiN  - Mendocino County  35
SEGHESiO  - Sonoma County  38
DUCkHORN PARADUXX  - Napa Valley  60
ROBertiBIALE “BLACK CHICKEN”  - Napa Valley  65

OtHeR iNTERESTiNG REDS
TilIA MAlBEc/SYRAH  - Mendoza, Argentina  10/32
BOQUEL MAlBEc  - Argentina  11/35
THEX PRiSONER  - Napa Valley  17/56
BECKMEn “CUVEE LE BEC” RhÔNE BLEND  - Santa Ynez Valley  36

MAKeRiYY  - McLaren Vale, South Australia  32
SKYsiDE RED BLEND  - North Coast  42
8 YEARS iN THe DEsiRT  - Oregon Swift  - California  70
SEBASTIANI “GrAVEiL BED”  - Sonoma County  59*
Mi SUENo “EL LLANO” RED WiNE  - Napa Valley  70
DELiLE CELLARS “D2” RED WiNE  - Columbia Valley  80
LEWiLS CELLARS “ALE’S BLEND”  - Napa Valley  95
MOLLYDooKER “CARNIVAL OF LOVE” SHIRAZ  - McLaren Vale, South Australia  145

WHiTES

CHAMPAGNE & SPARKLING
GRUET BRUT NV  - New Mexico  11/35
DOMAIIfE CHANDON SPUiT  - California  12/~
VEUVE CLiCuQuOT YEllOW LABEL  - Reims, France  18/60
DOMAIIfE CHANDON BRUT  - California  35
MUMM “BRUT PRESTiGiTE”  - Napa Valley  45
TAlITiNG  - Reims, France  100
LOUiS ROEDErER BRUT PRiMiER  - France  110

CHADDoNNAY
CATENa  - Mendoza, Argentina  12/39
CHALK HILL  - Sonoma  13/42*
ROMBAuer  - Carneros  17/56
SEBASTIANI  - North Coast  35*
LiNCoutuR “STEEL” UNOAKED  - Sta. Rita Hills  37*
CHALONE ESTATE  - Chalone AVA  40*
N EWToN “SKYsiDE”  - Sonoma  40
CLOS PEGASE MiTSUKO’S ViNeyARD  - Carneros  42
STARMONT  - Carneros  42
CHATEAU ST. MiCHELLE  - Columbia Valley  44
FOLEY RANChO SAntA ROSA  - Sta. Rita Hills  45*
M ER SOLEiL SiLVER “UNOAKED”  - Monterey County, California  45
FRANCiSCAaN  - Napa/Monterey County  50
TWO SiSTERS COURTiNEY’S ViNeyARD  - Sta. Rita Hills  52*
GARY FARREll  - Russian River Valley  55
PiNE RiDiGE “DiJon CLONES”  - Carneros  55
FERRARI-CARANO  - Sonoma  60
M ER SOLEiL  - Santa Lucia Highlands  65
PATZ & HALL  - Sonoma Coast  70
CHALK HILL ESTATE BOTTLED  - Chalk Hill  75*
LEWiS CELLARS  - Sonoma  80
PAUL HOBBS RiCHARD DiNER ViNeyARD  - Sonoma Mountain  90
FAR NiENTE  - Napa Valley  115

SAUVIGNON BLANC
CLiFFORD BAy  - Marlborough, New Zealand  10/32*
HONiG  - Napa Valley  12/39
CRAgGY RiNGE TE MUNA ROAD  - Martinborough, New Zealand  14/46
ROTh ESTATE  - Alexander Valley, Sonoma County  40*
KiM CRAWFORD  - Marlborough, New Zealand  40
GROTh  - Napa Valley  49
CAKEBREAD CELLARS  - Napa Valley  55

OtHeR WiTHiTS & ROsÉ
CHATEAU MiNiTY M ROsÉ  - Côtes de Provence  10/32
SAINT M RiSliNG  - Pfalz, Germany  10/32
CAPOSAldo PiNTo PiGRiO  - Italy  10/32
MARCO FEllUGA PiNTo PiGRiO  - Collio, Italy  14/46
PiNE RiDiGE CHeR NiN BLA CiViGNiER  - California  30
SANTA MARGHERiTA PiNTo PiGRiO  - Alto Adige, Italy  50

DESSERT SELECTIONS
FONSECA BiN 27  - Portugal  6/~
HANDCRAFTED COCKTAILS

ELDERFLOWER MOJITO  9
Denizen Rum : St~Germain : Fresh Mint

THE (312)  12
Koval Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

TAI MARGARITA  12
El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER  12
Angel’s Envy Bourbon : Angostura Bitters
Luxardo Cherry

THE SPARKLING ROSE  12
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

LEMON DROP MOJITO  9
Tito’s Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER  12
Angel’s Envy Bourbon : Disaronno
Luxardo Cherry : Fever Tree Ginger Ale

MOSCOW MULE  9
Tito’s Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED  12
Bulleit Whiskey : Angostura Bitters
Regan’s Orange Bitters

VANILLA SKY  9
Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

MARTINIS $14

HALF PAST THREE
Wheatley Vodka : Green Tea : Clover Honey Syrup

‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : 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 : “Pom” Wonderful Pomegranate Juice