SOUPS & STARTERS

CHICKEN PASTA SOUP - 7

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

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

SALADS

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

ORIGINAL CAESAR SALAD - Croutons and Reggiano Parmesan - 11

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

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

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 - 22

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 - 17 Add bacon - 1

STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing - 16

FRENCH DIP - Sliced Prime Rib, baguette and horseradish - 22

HYDE PARK - Grilled chicken breast topped with Monterey Jack - 16

FRESH FISH SANDWICH - Cut fresh daily, served with french fries - 19

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 - 26

NEW YORK STRIP - Aged Certified Angus Beef® with NYO mac & cheese - 40

STEAK MAUI - Marinated ribeye with smashed potatoes - 40

FILET MIGNON WITH BÉARNAISE - Center cut, baked potato - 41

SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with smashed potatoes - 31

Extra cut - 39

SPECIALTIES

AHI TUNA FILET - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce - 23

TODAY’S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day - 27

GRILLED SALMON - Fresh cold water salmon - 27

CAROLINA CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) - 23

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes - 23

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

ROASTED PORK CHOP - Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli - 29

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE - 7 / 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*
- **SEBASTIANI** – Alexander Valley 45*
- **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
- **ALTUS** – 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 10/32
- **ELOUAN** – Oregon 13/42
- **FLOWERS** – Sonoma Coast 16/52
- **LINCOURT LINDSAY’S VINEYARD** – Sta. Rita Hills 40*
- **MEOMI** – Monterey County 42
- **REX HILL** – Willamette Valley 44
- **CHALONE ESTATE** – Chalone AVA 45*
- **THE FOUR GRACES** – Willamette Valley 45*
- **GARY FARRELL** – Russian River Valley 65
- **TWO SISTERS** LINDSAY’S VINEYARD – Sta. Rita Hills 90*
- **SAINTSBURY BROWN RANCH** – Carneros 100
- **FLOWERS SEA VIEW RIDGE** – Sonoma Coast 110

**ZINFANDEL**
- **ROSENBLUM CELLARS “VINTNERS CÚVEE”** – Sonoma County 11/35
- **RAVENSWOOD** – Lodi 13/42
- **RIDGE “THREE VALLEY’S CÚVEE”** – Sonoma County 40
- **SEGHEISIO** – Sonoma 45
- **STORYBOOK MOUNTAIN VINEYARDS** – Napa Valley 65

**OTHER INTERESTING REDS**
- **YANGARRA ESTATE SHIRAZ** – McLaren Vale, Australia 10/32
- **TILIA MALBEC–SYRAH** – Mendoza, Argentina 10/32
- **BROQUEL MALBEC** – Mendoza, Argentina 11/35
- **E. GIUGAL CÔTES DU RHÔNE (SYRAH BLEND)** – France 12/39
- **DON NICANOR “NIETO SENETINER” MALBEC** – Mendoza, Argentina 12/39*
- **THE PRISONER** – Napa Valley 19/63
- **MOLLYBOOKER “THE BOXER” SHIRAZ** – McLaren Vale, Australia 40
- **SKYSIDE RED BLEND** – North Coast 48
- **ROTHER HERITAGE** – Sonoma County 60*
- **MINER “ORACLE”** – Napa Valley 120

**WHITES**

**CHAMPAGNE & SPARKLING**
- **GRUET BRUT NV** – New Mexico 11/35
- **LUCIEN ALBRECHT BRUT ROSE’** – AOC Crémant d’Alsace 13/42*
- **VEUVE CLICQUOT YELLOW LABEL BRUT** – Reims, France 17/56
- **GLORIA FERRER BLANC DE NOIR** – Carneros 45
- **TAITTINGER BRUT** – France 100

**CHARDONNAY**
- **CHALK HILL** – Sonoma Coast 13/42*
- **FERRARI-CARANO** – Sonoma County 14/46*
- **ROMBAUER** – Carneros 17/56
- **LINCOURT “STEEL”** – Sta. Rita Hills 32*
- **ST. FRANCIS** – Sonoma County 36
- **CATENA** – Mendoza, Argentina 37
- **SEBASTIANI** – North Coast 38*
- **LINCOURT** – Sta. Rita Hills 40*
- **NEWTON “SKYSIDE”** – North Coast 40
- **CHALONE ESTATE** – Chalone AVA 45*
- **CLOS PEGASE MITSUKO’S VINEYARD** – Napa Valley 45
- **MER SOEIL SILVER “UNOAKED”** – Santa Lucia 45
- **CHATEAU STE. MICHELLE CANOE RIDGE ESTATE** – Columbia Valley 46
- **FOLEY RANCHO SANTA ROSA** – Sta. Rita Hills 48*
- **GARY FARRELL** – Russian River Valley 57
- **PINE RIDGE** – Carneros 58
- **CHATEAU ST. JEAN RESERVE** – Sonoma 65
- **TWO SISTERS COURTNEY’S VINEYARD** – Sta. Rita Hills 65*
- **CAKEBREAD CELLARS** – Napa Valley 68
- **CHATEAU MONTELENA** – Napa Valley 75
- **CHALK HILL ESTATE BOTTLED** – Chalk Hill 80*

**SAUVIGNON BLANC**
- **CLIFFORD BAY** – New Zealand 10/32*
- **ROTH ESTATE** – Alexander Valley 12/39*
- **HONIG** – Napa Valley 12/42
- **SEBASTIANI** – Sonoma County 27*
- **GIENESI** – 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**
- **THE FOUR GRACES ROSE’** – Willamette Valley 12/39*
- **PINE RIDGE CHENIN BLANC/VIognier** – Sonoma County 27*
- **CLEAN SLATE RIESLING** – Germany 11/35
- **SCHLOSS VOLLRADS RIESLING** – Germany 14/46
- **THE FOUR GRACES PINOT GRIS** – Willamette Valley 12/39*
- **CIELO PINOT GRIGIO** – Delle Venezie, Italy 10/32
- **MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 13/42
- **CONUNDRUM WHITE TABLE WINE** – California 48
- **SANTA MARGHERITA PINOT GRIGIO** – Sonoma County 45

**DESSERT SELECTIONS**
- **FONSECA ‘BIN 27’** 3 OUNCES – Portugal 8/~

* 3 OZ.
To expedite service, we open wine at the pub, unless otherwise requested.
HANDCRAFTED COCKTAILS

THE “CAPONE” 12
Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO 9
Prichard’s Rum : St~Germain : Fresh Mint

THE (954) 12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

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

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

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

DOPPELGÄNGER 12
Angel’s Envy Bourbon : Disaronno
Candied 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

HANDCRAFTED MARTINIS $14

‘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 Vodka : Pomegranate Juice : Orange Juice

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

FRENCH MARTINI
Grey Goose Vodka : Chambord : Pineapple Juice