SOUPS & STARTERS

CHICKEN PASTA SOUP – Hand-breaded tenders, served with french fries 15

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 15

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 17

SMOKED SALMON DIP* – Smoked in-house 16

BURGERS & SANDWICHES

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

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

PRIME RIB SANDWICH* – Served with french fries, au jus 20

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 16

TACO PLATTERS

STEAK* (OR CHICKEN) – Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 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* – A French Brasserie style steak with garlic, served with french fries 28

NEW YORK STRIP* – Aged Certified Angus Beef® with NYO mac & cheese 38

STEAK MAUI* – Marinated ribeye with smashed potatoes 38

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 39

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 33

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled seafood daily 22

GRILLED SALMON* – Fresh cold water salmon 26

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 24

ASIAN AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and Cajun spices, served with cole slaw 25

CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 20

ROTISserie CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 19

MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 21

RATTLENSNAKE PASTA – Southwestern spices, peppers and chicken 19

GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 24

BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 30

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Black Beans & Rice ~ Orzo & Wild Rice

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

*THERE Items CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

RN/PRI CHAT
REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32
JOSEPH CARR – Paso Robles 14/46
STARMONT – Napa Valley 15/49
HEDGES – Columbia Valley 42
ROTH ESTATE – Alexander Valley 42*
SEBASTIANI – Alexander Valley 48*
FOLEY JOHNSON ESTATE – Napa Valley 50*
HONIG – Napa Valley 60
SEQUOIA GROVE – Napa Valley 65
FREEMARK ABBEY – Napa Valley 78
JORDAN – Alexander Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100*
ALTVS – Napa Valley 120*
CAMYS – Napa Valley 120
SILVER OAK – Alexander Valley 125
PAUL HOBB – Napa Valley 160
LEWIS CELLARS – Napa Valley 170
CAMYS SPECIAL SELECTION – Napa Valley 280

MULLER-THURGAU

THE VELVET DEVIL – Washington State 10/32
MARKHAM – Napa Valley 14/46
WENTE SANDSTONE – Livermore Valley, San Francisco 30
CHATEAU STE. MICHELLE – Columbia Valley 34
NEWTON “UNFILTERED” – Napa Valley 78
DUCKHORN – Napa Valley 105

PINOT NOIR

LUCKY STAR – California 9/28
ELOUAN – Oregon 13/42
CHALK HILL – Sonoma Coast 14/46*
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 45*
LINCOURT LINDOSY’S – Sta. Rita Hills 45*
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 45
THE FOUR GRACES – Willamette Valley 48*
ROCHIOLI – Russian River Valley 49
SLANDER BY ORIN SWIFT – California 55
SIDURI – Willamette Valley 65
GARY FARRELL – Russian River Valley 72
DOMAINE SERENE “YAMHILLE CUVÉE” – Willamette Valley 75
FLOWERS – Sonoma Coast 77
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 80*

ZINFANDEL

JOEL GOTT – California 12/39
FROG’S LEAP – Napa Valley 15/49
SEGHESIO – Sonoma 40
SALDO – California 42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60

OTHER INTERESTING REDS

CLINE “CASHMERE” – California 11/35
CATENA MALBEC – Argentina 12/39
YANGARRA SHIRAZ – McLaren Vale 12/39
TREANA MERITAGE – Paso Robles 48
THE PRISONER – Napa Valley 60
ABSTRACT BY ORIN SWIFT – California 65
INDIA INK BY KULETO – Napa Valley 65*
MOLLYDOOKE “BLUE EYED BOY” SHIRAZ – McLaren Vale, Australia 80
MOLLYDOOKE “ENCHANTED PATH” SHIRAZ – McLaren Vale, Australia 120

HANDCRAFTED COCKTIALS

THE “CAPONE” – Buillet Rye Whiskey 12
ELDERFLOWER MOJITO – Prichard’s Rum 9
THE (423) – Buillet Rye Whiskey 12
THAI MARGARITA – El Mayor Tequila 12
KNICKERBOCKER – Angel’s Envy Bourbon 12
THE SPARKLING ROSE – Corzo Tequila 12
DOPPELGÄNGER – Angel’s Envy Bourbon 12
MOSCOW MULE – Titos Vodka 9

WHITES

CHAMPAGNE & SPARKLING

GRIEU BRUT – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSE’ – AOC Crémant d’Alsace 13/42
GLORIA FERRER BLANC DE NOIRS – Carneros 38
TAITTINGER – Reims, France 85
VEUVE CLICQUOT YELLOW LABEL – Reims, France 105

CHARDONNAY

ST FRANCIS – Sonoma County 11/35
CHALK HILL – Sonoma Coast 14/46*
ROMBAUER – Carneros, Napa Valley 16/52
LINCOURT “STEEL” – St. Rita Hills 30*
CATENA – Mendoza, Argentina 35
WENTE – Livermore Valley, San Francisco Bay 35
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 38
CHATEAU STE. MICHELLE CANOE RIDGE ESTATE – Horse Heaven Hills 40
LINCOURT COURTYARD’S – Sta. Rita Hills 40*
NEWTON “SKYSIDE” – Sonoma County 40
SEBASTIANI – North Coast 40*
ZD – Carneros 42
CHALONE ESTATE – Chalone AVA 45*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48*
FERRARI-CARANO RESERVE – Napa Valley 50
TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 50*
SHEA WINE CELLARS ESTATE – Williamette Valley 55
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros 60
WALTER HANSEL CAHILL LANE VINEYARD – Russian River Valley 65
CAKEBREAD CELLARS – Napa Valley 70
MER SOLEIL – Santa Lucia Highlands 75
PATZ & HALL DUTTON RANCH – Russian River Valley 75
LEWIS CELLARS – Napa Valley 80
CHALK HILL ESTATE BOTTLED – Chalk Hill 85*
FLOWERS – Sonoma Coast 85

SAUVIGNON BLANC / FUMÉ BLANC

CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 13/42
CRAIGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 35
FERRARI-CARANO FUMÉ BLANC – Sonoma County 42
CAKEBREAD CELLARS – Napa Valley 48
CHALK HILL – Sonoma County 65*

OTHER WHITES & ROSÉ

FLEUR DE MER – Côtes de Provence 12/39
SCHLOSS VOLLLADE RIESLING – Germany 12/39
CIELO PINOT GRIGIO – Vento, Italy 9/28
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
THE FOUR GRACES PINOT GRIS – Willamette Valley 38*
ERICA MICHELLE LOUSEN RIESLING – Columbia Valley 40
SANTA MARGHERITA PINOT GRIGIO – Carneros, Napa Valley 40
CATENA MALBEC – Argentina 12/39

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

HANDCRAFTED MARTINIS

HALF PAST THREE – Wheatley Vodka 14
‘21 MANHATTAN – Bulleit Rye Whiskey 14
PEAR MARTINI – Grey Goose La Poire 14
THE DUKE – Bombay Sapphire Gin or Belvedere Vodka 14
FLEUR-DE-LIS – Rain Handcrafted Vodka 14
RED–HEADED RITA – El Mayor Tequila 14
CINDY’S LEMON DROP – Ketel One Citroen 14
ENGLISH MARTINI – Plymouth English Gin 14