SOUPS & STARTERS

CHICKEN PASTA SOUP  8

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

SMOKED SALMON DIP – Smoked in-house  14

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

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter and served with rémoulade  15

SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  11

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

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  20

THAI KAI SALAD – Chicken, mixed greens, peanuts tossed 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

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES

VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack  15

OLD FASHIONED CHEESEBURGER* – Toasted egg washed bun served all the way with Tillamook cheddar  16

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

FRENCH DIP* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish  21

HYDE PARK – Grilled chicken breast topped with Monterey Jack  16

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

WE DO NOT RECOMMEND ANY MEAT ORDERED ‘MEDIUM WELL’ OR ABOVE.

STEAK ‘N’ FRIES* – A French Brasserie style steak with garlic, served with french fries  30

STEAK MAUI* – Marinated ribeye with smashed potatoes  42

NEW YORK STRIP* – Aged beef with NYO mac & cheese  41

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato  41

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

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood every day  9

GRILLED SALMON* – Fresh cold water salmon  27

AHl TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  31

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  9

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

ROTISERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  25

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw  34

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  7  SPLIT PLATE CHARGE  4

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Daily Vegetable Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

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

CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON CELLARS – California 11/35
STARMONT – Napa Valley 14/46
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 16/52*
THREE RIVERS – Columbia Valley 30*
JOSEPH CARR – Napa Valley 45
SEBASTIANI – Alexander Valley 45*
FERRARI–CARANO – Alexander Valley 46
ROTH ESTATE – Alexander Valley/Sonoma County 48*
SILVERADO VINEYARDS ESTATE GROWN – Napa Valley 65
ELIZABETH SPENCER – Napa Valley 70
HONIG – Napa Valley 70
FRANK FAMILY – Napa Valley 80
FAUST – Napa Valley 85
RIDGE ESTATE – Santa Cruz Mountains 85
GROTH – Oakville, Napa Valley 90
KULETO ESTATE – Napa Valley 95*
LANCASTER ESTATE – Alexander Valley 95*
CAYMUS – Napa Valley 100
RAMEY – Napa Valley 100
ROUND POND – Rutherford, Napa Valley 105
CHALK HILL ESTATE RED – Chalk Hill 110*
MINER FAMILY STEAGEcoach VINEYARDS – Napa Valley 115
ALTIVS – Napa Valley 130*
NICKEL & NICKEL SULLenger VINEYARD – Napa Valley 145
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
HARTWELL ESTATE RESERVE – Stags Leap District 170
MERCURY HEAD BY ORIN SWIFT – Napa Valley 200
MERUS – Napa Valley 265*

MEROt

THE VELvET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 15/49
GENESIS – Columbia Valley 45
SWANSON – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 60
DuckHorn VINEYARDS – Napa Valley 90

PINOt NOIR

Lucky Star – California 10/32
ELOuAN – Oregon 13/42
WILLAMETTE VALLEY “WHOLE CLUStER” – Willamette Valley 15/49
SIDURI – Willamette Valley 35
ANGELINE – California 36
BALLETo – Russian River Valley 45
MEGOMI – Monterey/Santa Barbara/Sonoma County 45
THE FOUR GRACES – Willamette Valley 48*
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 50*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60*
FRANK FAMILY – Carneros 60
GARY FARRELL – Russian River Valley 70
PENNER–ASH – Willamette Valley 70
SAINtSBURY – Carneros 70
FLOWERS – Sonoma Coast 85
PAPAPIETRO PERRY – Russian River 85
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 100

ZINFANDEl

ROSEnBLUM “VINtNERS CUVEE” – California 11/35
FROG’S LEAP – Rutherford, Napa Valley 13/42
ARtEZIN “OLD VINES” – Mendocino 36
ST. FRANCIS “OLD VINES” – Sonoma County 40
HENDRy BLOCK 7 & 22 – Napa Valley 55
SaLDo – California 55
RIDGE GEyERSVilLe – Alexander Valley 65

DESSERT SELECTIONS

FONSECA “BIN 27” PORT 375 ML BOTTLE – Portugal 8/26

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

RED WINES CONTINUED...

OTHER INTERESTING REDS

YANGARRA ESTATE SHIRAZ – McLaren Vale 11/35
TRAPICHE BROQUEL MALBEC – Argentina 11/35
NEWTON “SKYSIDE” CLARET – North Coast 15/49
SHOOFLY SHIRAZ – South Australia 35
8 YEARS IN THE DESERT BY ORIN SWIFT – California 70
THE PRISONER – Napa Valley 80
NEWTON “THE JUKEBOX” – North Coast 110
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, Australia 140

WHITEs

CHAMPAGNE & SPARKLING

DomaIne CHANDON split – California 12~/–
VEUVE CLICqUOT yellow laBEl – France 17/56
GlorIA FERRER BLANC DE NOirs – Carneros 40
DELaMONTte BRUt – France 70
DUVAUL–LEROY BRUt – Reims, France 85
TAllTINGER – Reims, France 85
LOUIS ROEDERER BRUt PREMIER – Reims, France 90
POL ROGER RESERVE – Epernay, France 105

CHARDONNAY

St. Francis – Sonoma County 10/32
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros 17/56
LINCourt “STEEL” – Sta. Rita Hills 35*
SEBASTIANI – North Coast 35*
WENTE – Livermore Valley 35
STARMONT – Carneros 40
NEWTON “SKYSIDE” – North Coast 42
CHALONE ESTATE – Chalone AVA 45*
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 45
MER SOLEIL “SILVER” – Monterey County 45
SANFORD – Sta. Rita Hills 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
ZD – California 60
FRANK FAMILY – Carneros 60
TWO SISTERS COURTNEY’S – Sta. Rita Hills 60*
PINE RIDGE “DJION CLONES” – Carneros 65
FLOWERS – Sonoma Coast 70
PATZ & HALL DUTTON RANCH – Russian River Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
LEWIS CELLARS – Sonoma County 90
FAR NIENTE – Napa Valley 95
JOSEPH DROUHIN PILGRIM MONTRACHET – Cote de Beaune 105
KISTLER LES NOISTERS – Sonoma Coast 105
SEA SMOKE – Sta. Rita Hills 110

SAUVIGNON BLANC & FUMÉ BLANC

CIIFFORD BAY – New Zealand 10/32*
NOBILO – Marlborough, New Zealand 10/32
HONIG – Napa Valley 13/42
FERRARI–CARANO FUMÉ BLANC – Sonoma 36
GROTH – Napa Valley 40
CRAGGy RANGE TE MUNA ROAD – New Zealand 42
CAKEBREAD – Napa Valley 55

OTHER WHITES & ROSE

CAPOSALDO PINOT GRIGIO – Italy 10/32
MINUTY HATE 2018 – Côtes de Provence 11/35
CLEAN SLATE RIESLING – Mosel, Germany 11/35
JERMANN PINOT GRIGIO – Italy 28
MARCO FELLUGA PINOT GRIGIO – Italy 40
FOUR GRACES PINOT GRIS – Willamette Valley 45*

HANDCRAFTED COCKTAILS

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

ELDERFLOWER MOJITO 9
Bacardi Light Rum : St~Germain : Fresh Mint

THE (248) 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
Luxardo Cherry

THE SPARKLING ROSE 12
Corzo Tequila : Grapefruit Bitters
Sparkling Wine

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

HANDCRAFTED 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
Prairie Organic 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