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
CALAMARI – Seasoned, breaded and deep fried with marinara sauce  18
AVOCADO BOMB – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 18

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11
GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette 18
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18
THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17
SHRIMP LOUIE SALAD – Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 19
ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

VEGGIE BURGER – Made in-house, topped with Monterey Jack 15
OLD FASHIONED CHEESEBURGER – With Tillamook cheddar 17
FRENCH DIP – Sliced Prime Rib, baguette and horseradish 22
HYDE PARK – Grilled chicken breast topped with Monterey Jack 16

STEAKS & PRIME RIB

STEAK ‘N’ FRIES – A French Brasserie style steak with garlic, served with french fries 26
STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 31
NEW YORK STRIP – Aged 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 and roasted on the bone, served au jus with smashed potatoes 39

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q
AHI TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce Q
GRILLED SALMON – Fresh cold water salmon 27
CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
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
ROASTED PORK CHOP – Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and brocoli 29
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 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.

We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above. Please make us aware of any food allergies.

Proper dress required. Gentlemen, please remove hats and caps.
REDS

CABERNET SAUVIGNON & CABERNET BLENDS
JOSEPH CARR – Paso Robles 13/42
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 14/46
MT. VEEDER – Napa Valley 15/49
ROTH ESTATE – Alexander Valley 15/49*
THREE RIVERS – Columbia Valley 35*
SEBASTIANI – Alexander Valley 45*
STARMONT – Napa Valley 45
FRANCISCAN – Napa County 48
HONIG – Napa Valley 68
SEQUOIA GROVE – Rutherford, Napa Valley 80
KULETO ESTATE – Napa Valley 90*
LANCASTER WINEMAKER’S CUVÉE – Alexander Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100*
GROTH – Oakville, Napa Valley 100
CAKEBREAD CELLARS – Napa Valley 115
HEITZ CELLARS – Napa Valley 122
LANCASTER ESTATE – Alexander Valley 125*
ALTYS – Napa Valley 145*
CADE HOLLOW MOUNTAIN – Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160*
GRIGIO HILLS ESTATE – Napa Valley 165
DUNN VINEYARDS – Napa Valley 200
SILVER OAK – Napa Valley 200
MERUS – Napa Valley 225*

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 13/42
CHATEAU STE. MICHELLE – Columbia Valley 40
KEENAN – Napa Valley 68
ROMBAUER – Carneros 70

PINOT NOIR
LUCKY STAR – California 10/32
ELOJAN – Oregon 13/42
CHALK HILL – Sonoma Coast 13/42*
FLOWERS – Sonoma Coast 16/52
BELLE GLOS CLARK & TELEPHONE – Santa Barbara County 17/56
LINGCOURT RANCHO SANTA ROSA – Sta. Rita Hills 40*
THE FOUR GRACES – Willamette Valley 42*
CHALONE ESTATE – Chalone AVA 46*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65*
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 75
CLOUDY BAY – New Zealand 80
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 90*
FLOWERS SEA VIEW RIDGE – Sonoma Coast 120
KOSTA BROWNE – Santa Lucia Highlands 130
ROCHIOLI ESTATE – Russian River Valley 145

ZINFANDEL
FROG’S LEAP – Napa Valley 14/46
SEGBESIO – Sonoma County 15/49
STORYBOOK MOUNTAIN VINEYARDS – Napa Estate, Mayacamas Range 65

OTHER INTERESTING REDS
YANGARRA ESTATE SHIRAZ – McLaren Vale, South Australia 10/32
BOQUEL MALBEC – Mendoza, Argentina 10/32
DON NICANOR “NETO SENETINER” MALBEC – Mendoza, Argentina 11/35*
E. GUIGAL CôTES DU RHÔNE SYRAH BLEND – France 11/35
THR PRISONER – Napa Valley 18/60
SKYSIDE RED BLEND – North Coast 48
8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
STAGS’ LEAP PETITE SYRAH – Napa Valley 54
ROTH “HERITAGE” – Sonoma County 60*

WHITES

CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 10/32
LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 12/39*
VEUVE CLICQUOT “YELLOW LABEL” – Reims, France 16/52
GLORIA FERRER BLANC DE NOIR – Carneros 45
POL ROGER RESERVE – Epernay, France 95
TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY
ST. FRANCIS – Sonoma County 12/39
CHALK HILL – Sonoma Coast 13/42*
FRANK FAMILY – Carneros 16/52
CATENA – Mendoza, Argentina 37
CHATEAU STE. MICHELLE – Columbia Valley 40
SKYSIDE – North Coast 40
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
MER SOLEIL SILVER “UNOAKED” – Monterey County 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48*
MATANZAS CREEK – Alexander Valley 48
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros, Napa Valley 58
WALTER HANSEL CAHILL LANE – Russian River Valley 58
ZD – California 60
RAMEY – Russian River Valley 65
TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 65*
CAKEBREAD CELLARS – Napa Valley 68
SHEA WINE CELLARS – Williamette Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
FLOWERS – Sonoma Coast 75
PATZ & HALL DJUTTON RANCH – Russian River Valley 85
LEWIS CELLARS – Napa Valley 90
PAUL HOBS – Russian River Valley 95

SAUVIGNON BLANC
CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 12/39
CRAGGY RANGE TE MUNA ROAD – Marlborough, New Zealand 14/46
SEBASTIANI – North Coast 30*
ROTH ESTATE – Sonoma County 35*
GIESEN – Marlborough, New Zealand 38
SILVERADO MILLER RANCH – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 45

OTHER WHITES & ROSÉ
THE FOUR GRACES ROSE – Willamette Valley 11/35*
FIRESTONE RIESLING – Santa Barbara County 10/32*
SCHLOSS VOLLRADS RIESLING – Qualitatswein, Germany 13/42
CIELO PINOT GRIGIO – Delle Venezie, Italy 9/28
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
THE FOUR GRACES PINOT GRIS – Willamette Valley 12/39*
KING ESTATE PINOT GRIS – Willamette Valley 35

DESSERT SELECTIONS
FONSECA ‘BIN 27’ PORT 3 OZ. POUR – Portugal 8/–
HANDCRAFTED COCKTAILS

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

THE (561) 12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

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

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