

## STARTERS

CHICKEN PASTA SOUP 8

DEVILED EGGS *Finished with sugar-cured bacon and homemade pickle relish* 12

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

FIRE-GRILLED ARTICHOKE *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 16

EMERALD COAST SHRIMP *Battered and fried Gulf shrimp* 18

AVOCADO BOMB *Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips* 19

## SALADS

*In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.*

ALEX'S SALAD *Bacon, cheese, tomatoes, cucumbers and croutons* 13

ORIGINAL CAESAR SALAD *Croutons and Reggiano Parmesan (add chicken +6)* 13

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

CYPRESS SALAD *Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing* 19

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* 23

## BURGERS & SANDWICHES

*We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches are served with French Fries, unless otherwise noted.*

VEGGIE BURGER *Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice* 17

OLD FASHIONED CHEESEBURGER\* *Certified Angus Beef® with aged Tillamook cheddar served all the way* 18

STEAK BURGER *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 18

FRENCH DIP\* *Sliced Prime Rib, fresh baguette and creamy horseradish* 22

HYDE PARK *Grilled chicken breast topped with Monterey Jack* 17

NASHVILLE HOT CHICKEN SANDWICH *Southern slaw, kosher dill pickles, and ranch dressing* 17

## SEAFOOD

TODAY'S FEATURED FISH *We offer a wide selection of fresh panéed or hardwood grilled seafood everyday* MKT

GRILLED SALMON\* *Fresh cold water salmon served with orzo and wild rice* MKT

CILANTRO SHRIMP *Tiger shrimp with cilantro oil and cajun spices, served with cole slaw* 27

PECAN ENCRUSTED TROUT *Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw* 28

AHI TUNA FILET\* *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce* 32

## ENTRÉES

*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* 34

NEW YORK STRIP\* *Aged Certified Angus Beef® with Not Your Ordinary mac & cheese* 45

STEAK MAUI\* *Marinated ribeye with smashed potatoes* 46

FILET MIGNON WITH BÉARNAISE\* *Center cut, one-pound baked potato* 45

SLOW ROASTED PRIME RIB\* *Aged Mid-Western beef served au jus with smashed potatoes* 39

ROTISSERIE CHICKEN *One-half fresh chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 24

MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and Southern cole slaw* 24

BARBECUE BABY BACK RIBS\* *Served with Plum Creek bbq sauce, french fries and Southern cole slaw* 35

Alex's or Caesar salad to accompany your entrée 8

## SIDES

*French Fries | Southern Cole Slaw | Lemon & Reggiano Broccoli | Orzo & Wild Rice*

*Smashed Potatoes | Not Your Ordinary Mac & Cheese | One Pound Loaded Baked Potato*

## HOUSEMADE DESSERTS

*Suggested tableside by server.*

FRENCH PRESS COFFEE 3.5 per person

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – *California* 12/41  
STARMONT – *Napa Valley* 14/48  
FOLEY JOHNSON ESTATE – *Napa Valley* 16/54  
THREE RIVERS – *Columbia Valley* 30  
SEBASTIANI – *Alexander Valle*  
FERRARI-CARANO – *Alexander Valley* 50  
ROTH ESTATE – *Alexander Valley* 55  
ELIZABETH SPENCER – *Napa Valley* 70  
HONIG – *Napa Valley* 75  
FRANK FAMILY – *Napa Valley* 85  
FAUST – *Napa Valley* 90  
ALTUS – *Napa Valley* 90  
AUSTIN HOPE – *Paso Robles* 92  
GROTH – *Oakville, Napa Valley* 95  
KULETO ESTATE – *Napa Valley* 95  
RIDGE MONTE BELLO – *Santa Cruz Mountains* 97  
LANCASTER ESTATE – *Alexander Valley* 100  
RAMEY – *Napa Valley* 100  
ROUND POND – *Rutherford, Napa Valley* 105  
CHALK HILL ESTATE RED – *Chalk Hill* 110  
JOSEPH PHELPS – *Napa Valley* 110  
CAKEBREAD CELLARS – *Napa Valley* 115  
MINER FAMILY – *Napa Valley* 115  
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

### MERLOT

J. LOHR “LOS OSOS” – *Paso Robles* 11/37  
MARKHAM – *Napa Valley* 13/44  
GENESIS – *Columbia Valley* 43  
SWANSON – *Napa Valley* 50  
DUCKHORN VINEYARDS – *Napa Valley* 90

### PINOT NOIR

LUCKY STAR – *California* 10/34  
ANGELS INK 2018 – *Monterey, California* 12/41  
ELOUAN – *Oregon* 13/44  
WILLAMETTE VALLEY “WHOLE CLUSTER” – *Willamette Valley* 15/51  
CHALONE ESTATE – *Chalone AVA* 35  
BALLETO – *Russian River Valley* 45  
MEIOMI – *California* 50  
THE FOUR GRACES – *Willamette Valley* 52  
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 60  
FRANK FAMILY – *Carneros* 65  
DOMAINE DROUHIN DUNDEE HILLS – *Oregon* 70  
GARY FARRELL – *Russian River Valley* 75  
PENNER-ASH – *Willamette Valley* 78  
PAPAPIETRO PERRY – *Russian River* 90  
ARGYLE “NUTHOUSE” – *Eola-Amity Hills, Oregon* 100

### ZINFANDEL

KLINKER BRICK “OLD VINE” – *Lodi* 13/44  
ROSENBLUM “VINTNERS CUVÉE” – *California* 32  
ARTEZIN – *Mendocino* 35  
ST. FRANCIS “OLD VINES” – *Sonoma County* 40  
HENDRY BLOCK 7 & 22 – *Napa Valley* 55  
SALDO – *California* 55  
ROBERT BIALE “BLACK CHICKEN” – *Napa Valley* 70

### DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – *Portugal* 8/26

## HANDCRAFTED MARTINIS \$15

### GIN GARDEN

*Hendrick’s Gin : St~Germain : Fresh Arugula*

### HAVANA MARTINI

*Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters*

### ENGLISH

*Plymouth Gin : Cucumber : Fresh Mint*

### LAST CALL

*Knob Creek Bourbon : Fever Tree Ginger Beer : Solerno Blood Orange Liqueur*

### THE VINTAGE

*Bulleit Rye Bourbon : Herbsaint : Angostura Bitters : Chocolate Bitters*

### THE SPARKLING ROSE

*Corzo Tequila : Grapefruit Bitters : Sparkling Wine*

### PEAR MARTINI

*Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger*

### FLEUR-DE-LIS

*Prairie Organic Vodka : St~Germain : Grapefruit Juice : Sparkling Wine*

### PRICKLY PEAR MARGARITA

*El Mayor Blanco Tequila : Desert Pear : Made-In-House Sweet & Sour*

*Olives and Candied Cherries by Filthy Food.*

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

SHOOFLY SHIRAZ – *South Australia* 10/34  
BROQUEL MALBEC – *Mendoza, Argentina* 11/37  
FOUR SISTERS SHIRAZ – *Australia* 40  
YANGARRA ESTATE SHIRAZ – *McLaren Vale* 40  
NEWTON CLARET “SKYSIDE” – *North Coast* 42  
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 70  
THE PRISONER – *California* 80

## WHITES

### CHAMPAGNE & SPARKLING

DOMAINE CHANDON SPLIT – *California* 13/~  
VEUVE CLICQUOT YELLOW LABEL – *Á Reims, France* 18/62  
GLORIA FERRER BLANC DE NOIRS – *Carneros* 40  
DUVAL-LEROY BRUT – *Á Reims, France* 85  
TAITTINGER – *Á Reims, France* 85  
LOUIS ROEDERER BRUT PREMIER – *Á Reims, France* 90  
POL ROGER RESERVE – *Epernay, France* 105

### CHARDONNAY

ST. FRANCIS – *Sonoma County* 12/41  
CHALK HILL – *Sonoma Coast* 13/44  
ROMBAUER – *Carneros* 17/58  
LINCOURT “STEEL” – *Sta. Rita Hills* 35  
WENTE ESTATE GROWN – *Livermore Valley* 40  
NEWTON “SKYSIDE” – *Sonoma County* 40  
STARMONT – *Carneros* 45  
CHALONE ESTATE – *Chalone AVA* 45  
CHATEAU STE. MICHELLE CANOE RIDGE – *Horse Heaven Hills* 45  
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 50  
CLOS PEGASE MITSUKO’S VINEYARD – *Carneros* 50  
SANFORD – *Sta. Rita Hills* 52  
MER SOLEIL “SILVER” – *Monterey County* 56  
GARY FARRELL – *Russian River Valley* 60  
FRANK FAMILY – *Carneros* 65  
PINE RIDGE “DIJON CLONES” – *Carneros* 65  
ZD – *California* 68  
FLOWERS – *Sonoma Coast* 75  
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 75  
PATZ & HALL DUTTON RANCH – *Russian River Valley* 78  
LEWIS CELLARS – *Sonoma County* 95  
FAR NIENTE – *Napa Valley* 100  
KISTLER LES NOISETIERS – *Sonoma Coast* 105

### SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – *Marlborough, New Zealand* 11/37  
FERRARI-CARANO FUMÉ BLANC – *Sonoma County* 11/37  
HONIG – *Napa Valley* 13/44  
NOBILO – *Marlborough, New Zealand* 32  
GROTH – *Napa Valley* 40  
CRAGGY RANGE TE MUNA ROAD VINEYARD –  
*Martinborough, New Zealand* 48  
CAKEBREAD CELLARS – *Napa Valley* 55

### OTHER WHITES & ROSÉ

MINUTY M ROSÉ 2018 – *Côtes de Provence* 11/37  
CLEAN SLATE RIESLING – *Germany* 10/34  
BARONE “FINI” PINOT GRIGIO – *Valdadige, Italy* 11/37  
MARCO FELLUGA PINOT GRIGIO – *Italy* 14/51  
JERMANN PINOT GRIGIO – *Italy* 46

## HANDCRAFTED COCKTAILS

### WHALE FLOWER 12

*Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda*

### THE “CAPONE” 13

*Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters*

### ELDERFLOWER MOJITO 11

*Prichard’s Rum : St~Germain : Fresh Mint*

### THE (248) 13

*Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer*

### DOG DAY AFTERNOON 12

*Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower*

### KNICKERBOCKER 13

*Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry*

### VODKA MULE 11

*Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer*

### DOPPELGÄNGER 13

*Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale*

### SPICY MARGARITA 13

*Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar*

### KENTUCKY OLD FASHIONED 13

*Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters*