

## SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

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

SMOKED SALMON DIP Smoked in-house 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

## SALADS

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

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

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

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 & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* with Tillamook cheddar 17

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

FRENCH DIP\* Sliced Prime Rib, baguette and horseradish 21

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher pickle and ranch dressing 16

FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 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 'MEDIUM WELL' OR ABOVE.

STEAK 'N' FRIES\* French Brasserie style steak with garlic, served with french fries 32

NEW YORK STRIP\* Aged beef with NYO mac & cheese 43

STEAK MAUI\* Marinated ribeye with smashed potatoes 42

FILET MIGNON WITH BÉARNAISE\* Center cut, baked potato 43

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with smashed potatoes 38

## SPECIALTIES

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

GRILLED SALMON\* Fresh cold water salmon MKT

AHI TUNA FILET\* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 32

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 23

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 23

GRILLED PORK TENDERLOIN\* Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 26

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8

## SIDE ITEMS

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

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37  
OBERON – Napa County 14/48  
AUSTIN HOPE – Paso Robles 15/51  
JOSEPH CARR – Napa Valley 50  
STARMONT – Napa Valley 55  
FOLEY JOHNSON *ESTATE* – Rutherford 56  
HONIG – Napa Valley 85  
CHALK HILL *ESTATE RED* – Chalk Hill 85  
HEITZ – Napa Valley 95  
KULETO *ESTATE* – Napa Valley 95  
FAUST – Napa Valley 98  
GRGICH HILLS – Napa Valley 107  
CAYMUS – Napa Valley 135  
ALTVS – Napa Valley 140  
SILVER OAK – Napa Valley 200  
MERUS – Napa Valley 250  
DIAMOND CREEK – Napa Valley 295

## MERLOT

H3 – Horse Heaven Hills 11/37  
MARKHAM – Napa Valley 15/51  
WENTE “SANDSTONE” – San Francisco Bay 35  
OSSO ANNA – North Coast 40  
DUCKHORN – Napa Valley 95  
PRIDE MOUNTAIN – Napa/Sonoma 100

## PINOT NOIR

NOBLE VINES 667 – Monterey, California 11/37  
ELOUAN – Oregon 13/44  
ANGELS INK – Monterey, California 14/48  
MEIOMI – California 50  
CHALONE *ESTATE* – Chalone AVA 46  
ARGYLE – Willamette, Oregon 55  
THE FOUR GRACES – Willamette Valley 50  
FLOWERS – Sonoma Coast 62  
GARY FARRELL – Russian River Valley 65  
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 90  
MERRY EDWARDS – Russian River Valley 100  
ARGYLE “NUTHOUSE” – Oregon 105  
ROCHIOLI *ESTATE* – Russian River Valley 120

## ZINFANDEL

ROSENBLUM “VINTNER’S CÚVEE” – California 11/35  
RAVENSWOOD – Lodi 36  
HOOK & LADDER – Russian River Valley 48  
8 YEARS IN THE DESERT – California 52  
SEGHESIO *CORTINA* – Dry Creek Valley 62

# HANDCRAFTED COCKTAILS

THE REIMAGINED OLD FASHIONED 13  
Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube  
SPICY MARGARITA 13  
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar  
KENTUCKY OLD FASHIONED 13  
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters  
DOG DAY AFTERNOON 12  
Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice  
CITRUS CRUSH 13  
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice  
CENTENNIAL KIR ROYALE 11  
Sparkling Wine : Chambord Raspberry Liqueur  
WHALE FLOWER 12  
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda  
THE (770) 13  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
ELITE MARGARITA 12  
Avión Silver Tequila : Grand Marnier : Orange Juice : Lime Juice : Salt  
DOPPELGÄNGER 13  
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale  
VODKA MULE 11  
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

*Olives and Candied Cherries by Filthy Food*

# RED WINES CONTINUED...

## OTHER INTERESTING REDS

TROUBLEMAKER RED WINE – Central Coast 11/37  
DON DAVID MALBEC – El Esteco-Calchaquí Valley 12/41  
THE PRISONER – Napa Valley 75  
DISCIPLES RED BLEND – Napa Valley 90  
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – South Australia 135  
BLACK BART SYRAH *STAGECOACH VINEYARDS* – Napa Valley 140  
NEWTON “THE PUZZLE” – Napa Valley 160

# WHITES

## CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 11/37  
GRUET BRUT – New Mexico 11/37  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 16/54  
GLORIA FERRER BLANC DE NOIRS – Carneros 40  
TAITTINGER – Á Reims, France 90  
MOËT & CHANDON IMPERIAL – Epernay, France 100

## CHARDONNAY

CHATEAU STE. MICHELLE “MIMI” – Horse Heaven Hills 11/37  
CHALK HILL – Russian River Valley 14/48  
ZD – California 16/54  
SEBASTIANI – North Coast 35  
MER SOLEIL SILVER “UNOAKED” – Monterey County 45  
CHALONE *ESTATE* – Chalone AVA 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 52  
THE PRISONER – Carneros 55  
GARY FARRELL – Russian River Valley 55  
CATENA ALTA – Mendoza, Argentina 60  
FERRARI-CARANO *RESERVE* – Carneros 65  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 70  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75  
PAUL HOBBS – Russian River Valley 85  
LEWIS CELLARS – Sonoma / Napa Valley 90  
PLUMPJACK *RESERVE* – Napa Valley 95  
SHAFER *RED SHOULDER RANCH* – Napa Valley 98

## SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/37  
HONIG – Napa Valley 13/44  
CAKEBREAD CELLARS – Napa Valley 55

## OTHER WHITES & ROSÉ

FLEURS DE PRAIRIE ROSÉ – Languedoc, France 11/37  
CLEAN SLATE RIESLING – Germany 11/37  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/37  
EROICA RIESLING – Columbia Valley 42  
CONUNDRUM WHITE TABLE WINE – California 48  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 50  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

# HANDCRAFTED MARTINIS \$15

MANDARIN BLOSSOM  
Hangar 1 Mandarin Blossom Vodka : Triple Sec : Fresh Squeezed Orange Juice  
‘21’ MANHATTAN  
Bulleit Rye Whiskey : Sweet Vermouth : Bitters  
THE PEAR  
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  
Avión Silver Tequila : Pomegranate Juice  
CINDY’S LEMON DROP  
Ketel One Citroen Vodka : Lemon Juice  
ENGLISH  
Plymouth Gin : Cucumber : Fresh Mint  
POMEGRANATE MARTINI  
Ketel One Vodka : “POM Wonderful” Pomegranate Juice : Orange Juice  
MARTINI AU CHOCOLAT  
Grey Goose Vodka : Godiva Dark Chocolate Liqueur  
APPLETINI  
Absolut Vodka : Apple Liqueur