

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

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

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 16

FIRE-GRILLED ARTICHOKE Seasoned with herb butter. With rémoulade 16

AVOCADO BOMB Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 21

SALADS

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 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 18

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

ASIAN AHI TUNA SALAD Seared rare with artisan greens, wasabi, in a cilantro vinaigrette 23

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER Made in-house, topped with Monterey Jack 16

OLD FASHIONED CHEESEBURGER With Tillamook cheddar 18

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

FRENCH DIP Sliced Prime Rib, baguette and horseradish, served au jus 24

HYDE PARK Grilled chicken breast topped with Monterey Jack 17

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 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 French Brasserie style steak with garlic, served with french fries 31

NEW YORK STRIP Aged beef with NYO mac & cheese 44

STEAK MAUI Marinated ribeye with smashed potatoes 44

FILET MIGNON WITH BÉARNAISE Center cut, baked potato 44

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 MKT

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

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 28

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

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

WILD MUSHROOM MEATLOAF Madeira sauce, smashed potatoes and broccoli 25

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 31

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 8 / SPLIT-PLATE CHARGE 7

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.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – Paso Robles 13/44
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 15/51
AUSTIN HOPE – Paso Robles 16/54
CHAPPELLET “MOUNTAIN CUVÉE” – Napa Valley 18/62
MONTES ALPHA – Colchagua Valley 45
FRANCISCAN – California 50
STARMONT – North Coast 55
LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 60
HONIG – Napa Valley 75
KULETO *ESTATE* – Napa Valley 90
LANCASTER *ESTATE* – Alexander Valley 95
CHALK HILL *ESTATE RED* – Chalk Hill 100
GROTH – Napa Valley 105
NICKEL & NICKEL C.C. *RANCH* – Rutherford, Napa Valley 160
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 160
DUNN VINEYARDS – Napa Valley 200
CAYMUS “SPECIAL SELECTION” – Napa Valley 250

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
FERRARI-CARANO – Sonoma County 14/48
SANTA EMA *RESERVE* – Maipo Valley, Chile 35
ROMBAUER – Napa Valley 70
DUCKHORN – Napa Valley 80
PRIDE MOUNTAIN – Napa Valley 105

PINOT NOIR

ANGELS INK – Monterey, California 12/41
ELOUAN – Oregon 13/44
MER SOLEIL *RESERVE* – Santa Lucia Highlands 15/51
FLOWERS – Sonoma Coast 17/58
ANGELINE *RESERVE* – Mendocino County 45
WILLAMETTE “WHOLE CLUSTER” – Willamette Valley 45
THE FOUR GRACES – Willamette Valley 50
ARGYLE – Willamette Valley 58
MORGAN “CLONE 12” – Santa Lucia Highlands 58
SAINTSBURY – Carneros 65
GARY FARRELL – Russian River Valley 70
FLOWERS *SEA VIEW RIDGE* – Sonoma Coast 105

ZINFANDEL

FOUR VINES “OLD VINE CUVÉE” – California 11/37
RIDGE “THREE VALLEYS CUVÉE” – Sonoma County 40
SEGHESIO “OLD VINES” – Sonoma 45
FROG’S LEAP – Napa Valley 52

DESSERT SELECTIONS

DOWS VINTAGE PORT *375 ML BOTTLE* – Portugal 13/42

Some wines may contain sulfites.

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

THE OUTLIER 13
Buffalo Trace Single Barrel : Lemon Bitters : Peychaud’s Bitters : Sugar Cube

APEROL SPRITZER 12
Luminore by La Marca Prosecco : Aperol : Fever Tree Club Soda

WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

MIDNIGHT MARGARITA 13
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt

CITRUS CRUSH 13
Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

THE (561) 13
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

LEMON DROP MOJITO 11
Wheatley Vodka : St~Germain : Mint : Pineapple Juice

KNICKERBOCKER 13
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

JALAPENO WINK 13
Corazón Reposado Tequila : Jalapeños : Strawberry : Agave : Fever Tree Club Soda

VODKA MULE 11
Wheatley Vodka : Fever Tree Ginger Beer

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 11/37
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/41
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 17/58
THE PRISONER – California 18/62
SKYSIDE RED BLEND – North Coast 42
MOLLYDOOKER “BLUE EYED BOY” SHIRAZ – McLaren Vale, South Australia 92
MINER “ORACLE” – Napa Valley 120

WHITES

CHAMPAGNE & SPARKLING

FRANCOIS MONTAND BLANC DE BLANC – France 11/37
LUMINORE *BY LA MARCA PROSECCO* – Valdobbiadene, Italy 12/41
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/44
VEUVE CLICQUOT YELLOW LABEL – France 16/54
GLORIA FERRER BLANC DE NOIR – Carneros 42
TAITTINGER BRUT NV – Reims, France 100

CHARDONNAY

CHALK HILL – Russian River Valley 12/41
THE PRISONER – Carneros 13/44
FRANK FAMILY – Carneros 15/51
WENTE *ESTATE GROWN* – Central Coast 35
CATENA – Mendoza, Argentina 40
NEWTON “SKYSIDE” – North Coast 42
CHATEAU STE. MICHELLE *CANOE RIDGE* – Horse Heaven Hills 46
CLOS PEGASE *MITSUOKO’S VINEYARD* – Napa Valley 50
GARY FARRELL – Russian River Valley 57
PINE RIDGE “DIJON CLONES” – Carneros 60
HOLLYWOOD & VINE “2480” – Napa Valley 65
ROMBAUER – Napa Valley 68
PATZ & HALL *DUTTON RANCH* – Russian River Valley 70
CAKEBREAD – Napa Valley 75
ZD – California 78
CHATEAU MONTELENA – Napa Valley 80
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
CRAGGY RANGE *TE MUNA ROAD* – Martinborough, New Zealand 14/48
PETER MICHAEL *L’APRÈS-MIDI ESTATE* – Knights Valley, Sonoma County 85

OTHER WHITES & ROSÉ

AIX ROSÉ – AOP Coteaux d’Aix-en-Provence 12/41
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 14/48
CLEAN SLATE RIESLING – Germany 11/37
LUCIEN ALBRECHT *RESERVE RIESLING* – Alsace, France 12/41
FERRARI-CARANO PINOT GRIGIO – Sonoma County 11/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
SCHLOSS VOLLRADS RIESLING – Germany 50
CONUNDRUM WHITE TABLE WINE – California 50
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

HANDCRAFTED MARTINIS \$15

THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PRICKLY PEAR MARGARITA
One with Life Tequila : Cointreau : Dessert Pear Syrup

PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger

FLEUR-DE-LIS
Tito’s 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
Oxley Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE
Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

ESPRESSO MARTINI
Absolut Vanilia : Espresso : Kahlúa : Bailey’s Irish Cream

MARTINI AU CHOCOLAT
Grey Goose Vodka : Dorda Double Chocolate : French Vanilla