

STARTERS

- CHEF'S DAILY SOUP 9
- GRILLED FOCACCIA BREAD Noble Bakery, marcona almonds, marinated olives, parmesan 9
- HONG KONG SHRIMP Crispy shrimp, creamy spicy sauce, scallions, red peppers 19
- SPINACH CON QUESO Pico de gallo, tortilla chips 17
- FIRE-GRILLED ARTICHOKES Rémoulade (limited availability) 18
- CRISPY CALAMARI Point Judith, RI, classic marinara 21
- DEVILED EGGS Sugar-cured bacon, homemade pickle relish 14

SUSHI

- CHEF'S SUSHI SELECTION\* A combination of our Spicy Tuna, Veggie, and California rolls 21
- AVOCADO BOMB\* Hand-cut Ahi tuna, crab salad, crispy wontons 22
- NIGIRI PLATE\* Filets of cold water salmon & Ahi tuna, seasoned rice 17
- CALIFORNIA ROLL Crab salad, asparagus, red pepper, avocado 15
- VEGGIE ROLL Red peppers, carrots, cucumbers, marinated mushrooms, rémoulade 12
- RAINBOW ROLL\* California roll topped with Ahi tuna and jumbo shrimp 18
- CRUNCHY SHRIMP ROLL Jumbo shrimp, chives, red pepper 17
- SPICY TUNA ROLL\* Ahi tuna, jicama, cucumber, avocado 17
- SCORPION ROLL\* Jumbo shrimp, asparagus, avocado, topped with spicy crab meat 22
- FIRECRACKER ROLL\* Seared Ahi tuna, jicama, avocado, topped with spicy tuna 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- ALEX’S SALAD Bacon, cheddar cheese, tomatoes, carrots, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey dijon, bleu cheese, ranch, vinaigrette, cilantro vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 20
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch dressing 20
- GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 20
- ASIAN AHI TUNA SALAD\* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. WE PROUDLY SERVE NOBLE BAKERY BREAD FROM THE VALLEY. ALL SERVED WITH FRENCH FRIES
- VEGGIE BURGER In-house recipe, brioche bun, Monterey Jack, served all the way 17
- OLD FASHIONED CHEESEBURGER\* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 21
- SALMON BURGER\* House made, panko seared, dill tartar, arugula, brioche bun (limited availability) 21
- FRENCH DIP\* Thinly sliced, baguette, horseradish 26
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
- NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19
- CALIFORNIA CLUB Chilled roasted chicken, Tillamook cheddar, bacon, avocado, cucumber, lettuce, tomato, mayonnaise, toasted multigrain 20

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
- STEAK ‘N’ FRIES\* Sliced hanger steak, crispy shallots, béarnaise 36
- STEAK MAUI\* Marinated ribeye, pineapple, soy, ginger, smashed potatoes 50
- FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 52
- NEW YORK STRIP\* Aged Certified Angus Beef®, NYO mac & cheese 50
- SLOW ROASTED PRIME RIB\* Aged Mid-Western beef, au jus, smashed potatoes 45



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION MKT
- AHI TUNA POKE BOWL\* Sushi rice, edamame, avocado, pickled red onions, cucumbers, Sriracha mayo 28
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- PECAN ENCRUSTED TROUT\* Sautéed, mustard beurre blanc, Southern coleslaw, Louisiana rice 31
- GRILLED SALMON Fresh cold water salmon, chilled orzo & wild rice 35 (lunch cut available until 4PM)
- PALERMO CHICKEN Sautéed, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 29
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 26
- ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 27
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 33

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10

SIDES

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice
- Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous | Smashed Potatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

# HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 15

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

WHALE FLOWER 14

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

THE MATADOR 14

Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

VODKA MULE 13

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

DOPPELGÄNGER 15

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

SPARKLING PALOMA 13

Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit

FRENCH 75 14

Sparkling Wine : Tanqueray Ten : Lemon Juice

Olives and Candied Cherries by Filthy Food.

## WINES “WE” LOVE & DRINK

- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
- CHALK HILL CHARDONNAY – Russian River Valley 13/50
- HONIG SAUVIGNON BLANC – Napa Valley 15/58
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
- VEUVE CLICQUOT YELLOW LABEL – France 150
- AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles (liter bottle) 20/98
- BÖEN PINOT NOIR – California 13/50
- DARIOUSH ‘SIGNATURE’ CABERNET SAUVIGNON – Napa Valley 165
- ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 80
- GREEN & RED CHILES CANYON ESTATE RED ZINFANDEL – Napa Valley 65

## WHITES

### CHAMPAGNE & SPARKLING

- GRUET BRUT – New Mexico 13/50
- LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
- LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 14/54
- DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 145
- VEUVE CLICQUOT YELLOW LABEL – Champagne, France 150
- LAURENT–PERRIER, CUVÉE ROSÉ – Champagne, France 175

### CHARDONNAY

- CHALK HILL – Russian River Valley 13/50
- FRANK FAMILY – Carneros 16/62
- ROMBAUER – Carneros, Napa Valley 21/82
- MER SOLEIL SILVER “UNOAKED” – Monterey 40
- FLOWERS – Sonoma Coast 62
- BREWER–CLIFTON – Sta. Rita Hills 50
- LA CHABLISIENNE ‘LE FINAGE’ CHABLIS – Burgundy, France 65
- JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 80
- ZD – California 80
- GRGICH HILLS ESTATE – Napa Valley 85
- FAR NIENTE – Napa Valley 110
- KISTLER – Sonoma Mountain 130

### SAUVIGNON BLANC

- DASHWOOD – Marlborough, New Zealand 13/50
- HONIG – Napa Valley 15/58
- CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 50
- CAKEBREAD CELLARS – North Coast 65

### OTHER WHITES & ROSÉ

- CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 14/54
- CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
- LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50
- BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 13/50
- JERMANN PINOT GRIGIO – Friuli Venezia, Italy 40
- SCHLOSS VOLLRADS RIESLING – Germany 60

### DESSERT SELECTIONS

- GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 15/~
- WARRE’S OTIMA 10 YR. TAWNY – Portugal 16/~

We proudly pour a 7 ounce glass of wine in Riedel stemware for the perfect wine experience.

## HANDCRAFTED MARTINIS

- THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin
- ‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey
- ENGLISH 16

Plymouth Gin : Cucumber : Fresh Mint
- FLEUR–DE–LIS 16

Wheatley Vodka : St~Germain : Grapefruit Juice : Sparkling Wine
- RED–HEADED RITA MARTINI 16

Corazón Blanco Tequila : Pomegranate Juice
- PEAR MARTINI 16

Grey Goose La Poire Vodka : Candied Ginger : Domaine de Canton Ginger
- ESPRESSO MARTINI 16

Stoli Vanilla : Espresso : Kahlúa : Bailey’s Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

## ZERO PROOF

- BLOOD ORANGE SPRITZ 13

Lyre’s Italian Orange : Blood Orange Purée : Fever Tree Club Soda
- LYRE’S PASSION STAR MARTINI 13

Lyre’s Dry London Spirit : Lyre’s Classico : Passion Fruit Purée : Vanilla : Lime Juice
- LYRE’S PINEAPPLE MARGARITA...ASK TO MAKE IT SPICY 13

Lyre’s Agave Blanco Spirit : Pineapple Juice : Orange Juice : Agave : Lime Juice
- LYRE’S MOJITO...ASK TO ADD PASSION FRUIT 13

Lyre’s White Cane Spirit : Simple Syrup : Lime Juice : Mint : Fever Tree Club Soda

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

- DAOU – Paso Robles 15/58
- QUILT – Napa Valley 18/70
- AUSTIN HOPE – Paso Robles (liter bottle) 20/98
- FAUST – Napa Valley 75
- HONIG – Napa Valley 82
- SEQUOIA GROVE – Napa Valley 100
- PAPILLON BY ORIN SWIFT – Napa Valley 120
- CAYMUS VINEYARDS – Napa Valley 160
- DARIOUSH ‘SIGNATURE’ – Napa Valley 165
- PLUMPJACK ESTATE – Oakville, Napa Valley 200
- MERCURY HEAD BY ORIN SWIFT – Napa Valley 230
- CADE HOWELL MOUNTAIN – Napa Valley 240

### MERLOT

- J. LOHR “LOS OSOS” – Paso Robles 13/50
- FROG’S LEAP – Rutherford, Napa Valley 16/62
- MARKHAM – Napa Valley 58
- DUCKHORN – Napa Valley 92

### PINOT NOIR

- BÖEN – California 13/50
- ARGYLE ‘BLOOMHOUSE’ – Willamette Valley 14/54
- FLOWERS – Sonoma Coast 19/74
- BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley, California 52
- SANFORD – Santa Rita Hills 60
- ETUDE GRACE BENOIST RANCH – Carneros 80
- PENNER–ASH – Willamette Valley 85
- DOMAINE SERENE ‘YAMHILL CUVÉE’ – Willamette Valley 115
- PAUL HOBBS – Russian River Valley 135
- ROCHIOLI ESTATE – Russian River Valley 155

### ZINFANDEL

- SEGHECIO – Sonoma County 15/58
- SALDO – Dry Creek, Lodi 42
- GREEN & RED CHILES CANYON ESTATE – Napa Valley 65

### OTHER INTERESTING REDS

- ALTA VISTA ‘VIVE’ MALBEC – Mendoza, Argentina 13/50
- CAYMUS–SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 18/70
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 19/74
- THE PRISONER RED BLEND – Napa Valley 60
- BLUE EYED BOY BY MOLLY DOOKER SHIRAZ – McLaren Vale, Australia 85