

STRAIGHTFORWARD
AMERICAN FOOD®

SOUPS

CHEF'S DAILY SOUP5

CHICKEN PASTA.....5

SIDES, ETC.

ALL4

ORZO & WILD RICE

MAYTAG BLEU CHEESE
COLE SLAW (MBC)

SMASHED POTATOES

TEQUILA BEANS*

ONE LB. LOADED
BAKED POTATO

FRENCH FRIES

BROCCOLI

ISRAELI COUSCOUS

DAILY VEGETABLE

IRON SKILLET
CORNBREAD

NOT YOUR ORDINARY
MAC & CHEESE

DESSERTS

ALL MADE IN THIS RESTAURANT

CARROT CAKE
TOPPED WITH CREAM
CHEESE ICING6

**VERY BEST CHOCOLATE
CAKE** – VANILLA ICE
CREAM AND HOT FUDGE7

CRÈME BRÛLÉE
FINISHED WITH
MARSCAPONE CHEESE
AND FRESH FRUIT7

**WHITE CHOCOLATE
CHEESECAKE**
SERVED WITH A
RASPBERRY SAUCE7

ESPRESSO 1

CAPPUCCINO.....2

CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELL-
FISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

AN 18% GRATUITY WILL BE ADDED TO
PARTIES OF SIX OR MORE ADULTS.

PLEASE NO SMOKING.

PLEASE NO CELL PHONES
IN THE DINING ROOM.

* CERTAIN ITEMS ON OUR MENU
CONTAIN ALCOHOL.

WE SINCERELY APPRECIATE YOUR
BUSINESS.



STARTERS

COLOSSAL BUTTERMILK ONION RINGS.....7
HUEVOS ROLLS – SOUTHWESTERN SPICES, CHICKEN AND MONTEREY JACK CHEESE8
MR. JACK'S CHICKEN FINGERS – HAND-BREADED WITH FRENCH FRIES.....9
MEXICO CITY SPINACH CON QUESO – SERVED WITH TORTILLA CHIPS9
SMOKED NORWEGIAN SALMON – SMOKED IN-HOUSE.....12

SALADS

OUR IN-HOUSE MADE SALAD DRESSINGS INCLUDE: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH,
KIAWAH ISLAND, FRESH HERB VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD – WITH BACON, CHEESE, GRAPE TOMATOES,
CUCUMBERS AND CROUTONS9
ORIGINAL CAESAR SALAD – WITH CROUTONS AND REGGIANO PARMESAN9
PALM BEACH SALAD – MIXED GREENS, BACON, BLEU CHEESE, EGG,
CROUTONS WITH CREAMY BLEU CHEESE DRESSING10
ALEX'S OR CAESAR SALAD WITH SOUP11
CYPRESS SALAD – CHOPPED CHICKEN FINGERS, TOMATOES,
CUCUMBERS, BACON AND CHEESE12
GRILLED CHICKEN SALAD – MAYTAG BLEU CHEESE, TORTILLA STRIPS,
TOMATOES WITH CILANTRO VINAIGRETTE12
THAI KAI SALAD – CHICKEN, MIXED GREENS, PEANUTS
TOSSED IN A CILANTRO VINAIGRETTE WITH THAI PEANUT SAUCE14
ROTISSERIE CHICKEN COBB SALAD – WITH BACON, BLEU CHEESE,
TOMATOES, EGG, AVOCADO AND CLASSIC RANCH DRESSING.....15
ASIAN AHI TUNA SALAD – SEARED, RARE WITH FIELD GREENS IN A
WASABI CILANTRO VINAIGRETTE.....16

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS ARE SERVED WITH LETTUCE, TOMATOES,
RED ONIONS, PICKLE, MAYONNAISE AND MUSTARD. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER – MADE IN-HOUSE WITH MONTEREY JACK9
OLD FASHIONED CHEESEBURGER – WITH TILLAMOOK CHEDDAR10
BACON SWISS BURGER – TOPPED WITH SWISS CHEESE AND BACON.....11
CHICKEN SALAD – OPEN FACE ON CIABATTA BREAD WITH ORZO & WILD RICE12
VEGETABLE PLATE – DAILY FRESH SELECTIONS. PLEASE ASK YOUR SERVER.....12
ROTI CHICKEN DIP – "PULLED" ROTISSERIE CHICKEN, BAGUETTE
WITH CHICKEN JUS FOR DIPPING12
HYDE PARK – GRILLED CHICKEN BREAST WITH MONTEREY JACK11
COUNTRY CLUB – HAM, TURKEY, TWO CHEESES, BACON AND MAYONNAISE12
CRISPY FISH SANDWICH – GROUPER CUT FRESH DAILY WITH PICKLES,
LETTUCE AND KIAWAH ISLAND DRESSING14
FRENCH DIP – SLICED PRIME RIB, BAGUETTE AND HORSERADISH16

STEAKS & PRIME RIB

WE FINISH OUR STEAKS WITH MAÎTRE D' BUTTER. ALL STEAKS ARE GRILLED OVER A LIVE HARDWOOD FIRE.
WE ONLY SERVE *Certified Angus Beef*® FOR OUR STEAKS AND PRIME RIB. HOMEMADE WORCESTERSHIRE
SAUCE AVAILABLE UPON REQUEST.

STEAK 'N' FRIES – 10 OZ. STRIP STEAK, FRIES, MAÎTRE D' BUTTER WITH GARLIC....19
STEAK BRAZZO* – MARINATED PIECES OF FILET MIGNON IN A WILD
MUSHROOM MADEIRA SAUCE WITH "SMASHED POTATOES".....25
STEAK MAUI – 12 OZ. MARINATED RIBEYE, "SMASHED POTATOES"23
NEW YORK STRIP – 16 OZ. AGED BEEF WITH NYO MAC & CHEESE27
FILET MIGNON WITH BÉARNAISE – 10 OZ. CENTER CUT, BAKED POTATO27
PRIME RIB SANDWICH – 8 OZ. WITH FRENCH FRIES, AU JUS16
SLOW ROASTED PRIME RIB – 12 OZ. AGED MIDWESTERN BEEF SERVED
AU JUS WITH "SMASHED POTATOES"21
EXTRA THICK 16 OZ. CUT...24

FRESH FISH & SEAFOOD

AHI TUNA FILET – GINGER-MUSTARD GLAZE WITH "SMASHED POTATOES"
AND SEASONAL VEGETABLE.....24
CILANTRO SHRIMP – BLACK TIGER SHRIMP WITH CILANTRO OIL AND
CAJUN SPICES, SERVED WITH MBC COLE SLAW17
CAROLINA CRAB CAKES – COASTAL RECIPE, JUMBO LUMP CRABMEAT,
CHILI MAYONNAISE AND MUSTARD SAUCE. WITH FRENCH FRIES.....23
GRILLED SALMON – FRESH COLD WATER SALMON.....22
LUNCH CUT SERVED UNTIL 4PM...15
TODAY'S FRESH FISH – WE OFFER A WIDE SELECTION OF FRESH PANEEED
OR HARDWOOD GRILLED SEAFOOD EVERY DAYQ

OTHER SPECIALTIES

ROTISSERIE CHICKEN – ONE-HALF SEASONED CHICKEN SERVED
WITH PAN JUICES AND "SMASHED POTATOES"14
MR. JACK'S CHICKEN FINGER PLATTER – SOUTH CAROLINA LOW
COUNTRY RECIPE WITH FRENCH FRIES AND MBC COLE SLAW13
RATTLESNAKE PASTA – SOUTHWESTERN SPICES, PEPPERS AND CHICKEN14
GRILLED PORK TENDERLOIN – CURED IN-HOUSE SERVED WITH A
THAI "BANG BANG" SAUCE AND "SMASHED POTATOES"19
BARBECUE DANISH BABY BACK RIBS – SERVED WITH PLUM CREEK
BBQ SAUCE, TEQUILA BEANS AND MBC COLE SLAW.....22

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ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE...4
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PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

GREAT WINES BY THE GLASS / BOTTLE

WE PROUDLY SERVE A 7 OZ. POUR IN RIEDEL CRYSTAL.

CHAMPAGNE AND SPARKLING

GRUET BRUT NV – NEW MEXICO 8 / 28
GLORIA FERRER BLANC DE NOIRS – CARNEROS 35
SCHRAMSBERG BLANC DE BLANCS – NAPA VALLEY 65
TAITTINGER BRUT LA FRANCAISE – REIMS, FRANCE 70
ROEDERER BRUT PREMIER – REIMS, FRANCE 90

CHARDONNAY

WENTE “MORNING FOG” – SAN FRANCISCO BAY 6 / 22
CATENA – MENDOZA, ARGENTINA 8 / 28
HESS SU'SKOL VINEYARD – NAPA VALLEY 9 / 32
NEWTON RED LABEL – NAPA/SONOMA VALLEY 10 / 35
PINE RIDGE “DIJON CLONES” – CARNEROS, NAPA VALLEY 11 / 39
SAINTSBURY UNFILTERED – CARNEROS, NAPA VALLEY 35
MERRYVALE “STARMONT” – NAPA VALLEY 36
CLOS PEGASE MITSUKO'S VINEYARD – NAPA VALLEY 38
J. LOHR ARROYO VISTA VINEYARD – MONTEREY COUNTY 40
PATZ & HALL – NAPA VALLEY 57
ROMBAUER – CARNEROS, NAPA VALLEY 58
FERRARI-CARANO RESERVE – CARNEROS, NAPA VALLEY 60
PAHLMAYER – NAPA VALLEY 60
CAKEBREAD – NAPA VALLEY 62
TANDEM SANGIACOMO VINEYARD – SONOMA COAST 65
HOLLYWOOD AND VINE “2480” – NAPA VALLEY 75

SAUVIGNON BLANC

NOBILO – MARLBOROUGH, NEW ZEALAND 7 / 26
HONIG – NAPA VALLEY 9 / 32
CRAGGY RANGE TE MUNA ROAD VINEYARD – MARTINBOROUGH, NEW ZEALAND 40
LONGBOARD – RUSSIAN RIVER 40
CAKEBREAD – NAPA VALLEY 45

PINOT GRIGIO / PINOT GRIS

CAPOSALDO PINOT GRIGIO – VENETO, ITALY 6 / 22
MARCO FELLUGA PINOT GRIGIO – COLLIO, ITALY 8 / 28
SANTA MARGHERITA PINOT GRIGIO – ALTO ADIGE, ITALY 10 / 35
FOUR GRACES PINOT GRIS – WILLAMETTE VALLEY 30

OTHER WHITES

DR. LOOSEN “DR. L” RIESLING – MOSEL, GERMANY 6 / 22
PINE RIDGE CHENIN BLANC / VIOGNIER – CALIFORNIA 7 / 26
SCHLOSS VOLLRADS RIESLING – RHEINGAU, GERMANY 9 / 32
CONUNDRUM “WHITE BLEND” – CALIFORNIA 40

CABERNET SAUVIGNON

337 – LODI 7 / 26
ESTANCIA KEYES CANYON RANCHES – PASO ROBLES 8 / 28
JOSEPH CARR – NAPA VALLEY 9 / 32
75 WINE CO. BECKSTOFFER AMBER KNOLLS VINEYARD – RED HILLS 10 / 35
CLOS PEGASE – NAPA VALLEY 48
BENNETT LANE “MAXIMUS” – NAPA VALLEY 50
SEQUOIA GROVE – NAPA VALLEY 56
SILVERADO VINEYARDS – NAPA VALLEY 60
GRGICH HILLS ESTATE – NAPA VALLEY 60
GROTH – OAKVILLE, NAPA VALLEY 85
CHATEAU GLORIA – ST. JULIEN, BORDEAUX 88
MINER FAMILY – OAKVILLE, NAPA VALLEY 100
CAYMUS – NAPA VALLEY 100
ALTAMURA – NAPA VALLEY 105
RUBICON ESTATE “CASK” – NAPA VALLEY 110
DUNN VINEYARDS – HOWELL MOUNTAIN, NAPA VALLEY 170

MERLOT

SANTA EMA RESERVE – MAIPO VALLEY, CHILE 6 / 22
STEVENOT – SIERRA FOOTHILLS 8 / 28
PARCEL 41 – NAPA VALLEY 9 / 32
HAVENS – NAPA VALLEY 38
ROBERT SINSKEY – LOS CARNEROS, NAPA VALLEY 44
TURNBULL – OAKVILLE, NAPA VALLEY 45
SHAFER – NAPA VALLEY 72

PINOT NOIR

ANGELINE – SONOMA COUNTY 8 / 28
BOUCHAINE ESTATE VINEYARD – CARNEROS, NAPA VALLEY 9 / 32
ELK COVE – WILLAMETTE VALLEY, OREGON 11 / 39
VILLA MT. EDEN GRAND RESERVE BIEN NACIDO VINEYARD – SANTA MARIA VALLEY 34
MORGAN DOUBLE L VINEYARD – SANTA LUCIA HIGHLANDS 48
SAINTSBURY STANLY RANCH – CARNEROS, NAPA VALLEY 65
LOUIS LATOUR “POMMARD” – COTE DU BEAUNE 65
SIDURI VAN DER KAMP – SONOMA MOUNTAIN 80
BELLE GLOS LAS ALTURAS VINEYARD – SANTA LUCIA HIGHLANDS 85
FLOWERS “ANDREEN-GALE” – SONOMA COAST 85
SEA SMOKE TEN – SANTA RITA HILLS 125

ZINFANDEL

FOUR VINES “OLD VINE CUVÉE” – CALIFORNIA 8 / 28
ARTEZIN – MENDOCINO 9 / 32
SEGHEIO – SONOMA COUNTY 40
MARIAH – MENDOCINO RIDGE 44
RIDGE “GEYSERVILLE” – SONOMA COUNTY 60

OTHER REDS

TILIA MALBEC / SYRAH – MENDOZA, ARGENTINA 6 / 22
TEN MILE “THE BROKEN ROAD” FIELD BLEND – CALIFORNIA 8 / 28
TINTARA SHIRAZ – MCLAREN VALE, AUSTRALIA 9 / 32
MATCHBOOK SYRAH – DUNNIGAN HILLS 9 / 32
PENFOLDS “BIN 389” CABERNET / SHIRAZ – SOUTH AUSTRALIA 42
GIRARD “ARTISTRY” RED BLEND – NAPA VALLEY 55
L'AVENTURE “OPTIMUS” – PASO ROBLES 85
MINER FAMILY “ORACLE” RED BLEND – NAPA VALLEY 118
TURLEY CELLARS PETITE SIRAH HAYNE VINEYARD – NAPA VALLEY 120
PAHLMAYER RED BLEND – NAPA VALLEY 170
QUINTESSA RED BLEND – RUTHERFORD, NAPA VALLEY 200

AFTER DINNER SELECTIONS

3 OZ. POUR OR A 375 ML. BOTTLE.

FONSECA ‘BIN 27’ PORT – PORTUGAL 6 / 22
EOS, TEARS OF DEW, LATE HARVEST MOSCATO – PASO ROBLES 9 / 32

TO EXPEDITE SERVICE, WE OPEN OUR WINE AT THE PUB, UNLESS OTHERWISE REQUESTED.

HANDCRAFTED PREMIUM MARTINIS

ALL DRINKS LISTED BELOW
ARE \$10 AND SERVED
WITH A SIDECAR.

MANDARIN BLOSSOM

FRUIT AND FLOWER INFUSED
HANGAR ONE MANDARIN
BLOSSOM VODKA WITH FRESH
SQUEEZED ORANGE JUICE.

‘21’ MANHATTAN

SAZERAC 6 YR. RYE
AND SWEET VERMOUTH
FINISHED WITH A CHERRY.

MARTINI AU CHOCOLAT

DECADENT BLEND OF GODIVA
DARK CHOCOLATE LIQUEUR,
GREY GOOSE VODKA, AND A
SPLASH OF FRENCH VANILLA.

POMEGRANATE MARTINI

EXOTIC CONCOCTION OF
PEARL POMEGRANATE VODKA,
POMEGRANATE JUICE, AND
FRESH SQUEEZED LEMON
AND ORANGE.

CINDY'S LEMON DROP

SWEET AND SOUR BLEND OF
KETEL ONE CITROEN VODKA AND
FRESH-SQUEEZED LEMON JUICE.

THE PINNACLE

COSMOPOLITAN

LUXURIOUS LIBATION OF
ABSOLUT MANDRIN VODKA
CRANBERRY JUICE, COINTREAU
AND A SQUEEZE OF LIME.

MARIE HINDS

GENERAL MANAGER

JASON WATERS

EXECUTIVE CHEF

KEVIN SUMMERS

MANAGER IN CHARGE
OF SERVICE

PROVIDING OUTSTANDING
SERVICE AND THE HIGHEST FOOD
QUALITY IS OUR OBJECTIVE.

A FEW OF THE THINGS WE DO:

MAKE ALL OF OUR SOUPS
FROM SCRATCH.

WE SERVE U.S.D.A. CHOICE OR
HIGHER AGED CERTIFIED ANGUS
BEEF® BRAND.

USE ONLY THE FRESHEST
AVAILABLE FISH HAND CUT DAILY
IN OUR KITCHENS.

MAKE ALL OUR SALAD DRESSINGS.

HAND CUT AND TRIM ALL OF
OUR STEAKS IN HOUSE.

MAKE ALL OF OUR SAUCES AND
STOCKS FROM SCRATCH DAILY.

MAKE ALL OF OUR DESSERTS
IN OUR KITCHEN.

POUR ONLY PREMIUM LIQUORS
AS HOUSE BRANDS.