

SOUPS & STARTERS

DAILY FEATURED SOUP 8

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 15

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 16

SMOKED SALMON DIP Smoked in-house 16

FIRE-GRILLED ARTICHOKES Seasoned with herb butter and served with rémoulade 15

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

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

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 12

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 20

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

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 19

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

BURGERS & SANDWICHES

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 served all the way 17

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

PRIME RIB SANDWICH* Served with french fries, au jus 24

FRENCH DIP* Sliced Prime Rib, baguette and horseradish, served au jus 21

HYDE PARK Grilled chicken breast topped with Monterey Jack 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* A French Brasserie style steak with garlic, served with french fries 32

KANSAS CITY STRIP* Aged Certified Angus Beef® with NYO macaroni and cheese 43

STEAK MAUI* Marinated ribeye with smashed potatoes 43

FILET MIGNON* Center cut, baked potato 44

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes 37

SPECIALTIES

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

GRILLED SALMON* Fresh cold water salmon MKT

CILANTRO SHRIMP* Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

ROTISSERIE CHICKEN Seasoned with our special herb blend with smashed potatoes and a chicken demi-gloss pan sauce 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 22

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a blend of cheeses 21

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 24

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 7

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Black Beans & Rice ~ Orzo & Wild Rice

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

HOUSEMADE DESSERTS

Suggested tableside by server.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32

JOSEPH CARR – Paso Robles 13/42

THE TROUBLEMAKER RED BLEND – Central Coast 14/46

THREE RIVERS – Columbia Valley 14/46

QUILT – Napa Valley 16/52

FRANCISCAN – Napa Valley 50

HONIG – Napa Valley 65

CONN CREEK – Napa Valley 67

CHATEAU MONTELENA – Napa Valley 90

GROTH – Oakville, Napa Valley 95

CAYMUS – Napa Valley 130

PAUL HOBBS – Napa Valley 180

SILVER OAK – Napa Valley 210

CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

THE VELVET DEVIL – Washington State 11/35

FERRARI-CARANO – Sonoma County 14/46

MARKHAM – Napa Valley 42

FROG'S LEAP – Rutherford, Napa Valley 65

DUCKHORN VINEYARDS – Napa Valley 80

PINOT NOIR

LUCKY STAR – California 11/35

ELOUAN – Oregon 13/42

ANGELS INK – Monterey, California 14/46

BELLE GLOS "BALADE" – Santa Barbara County 16/52

CHALONE ESTATE – Chalone AVA 43

SIDURI – Willamette Valley 49

THE FOUR GRACES – Willamette Valley 55

ARGYLE RESERVE – Willamette Valley 67

DOMAINE SERENE "YAMHILL CUVÉE" – Willamette Valley 88

ZINFANDEL

ARTEZIN – Mendocino 11/35

PREDATOR "OLD VINE" – Lodi 13/42

JOEL GOTT – California 14/46

ST. FRANCIS "OLD VINES" – Sonoma 44

RIDGE LYTTON SPRINGS – Sonoma 79

OTHER INTERESTING REDS

FINCA EL ORIGEN RESERVE MALBEC – Argentina 14/46

THREE RIVERS RED BLEND – Columbia Valley 13/42

ESTANCIA MERITAGE – Paso Robles 55

FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 75

THE PRISONER – California 90

MOLLYDOOKER "ENCHANTED PATH" –

McLaren Vale, South Australia 130

To expedite service, we open our wine at the pub, unless otherwise requested.

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/39

PIPER SONOMA BRUT NV – Sonoma County 12/39

TAITTINGER – Reims, France 75

VEUVE CLICQUOT YELLOW LABEL – Reims, France 90

CHARDONNAY

ST FRANCIS – Sonoma 12/39

CHALK HILL – Sonoma Coast 14/46

ROMBAUER – Carneros 15/49

NEWTON "SKYSIDE" – North Coast 40

LINCOURT "STEEL" – St. Rita Hills 42

FERRARI-CARANO RESERVE – Napa Valley 46

CAKEBREAD CELLARS – Napa Valley 80

SAUVIGNON BLANC

CLIFFORD BAY – Marlborough, New Zealand 10/32

ROTH – Sonoma 12/39

HONIG – Napa Valley 40

CAKEBREAD CELLARS – Napa Valley 57

OTHER WHITES & ROSÉ

AIX ROSÉ – Côteaux d'Aix-en-Provence, France 13/42

CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/32

SAINT M RIESLING – Pfalz, Germany 11/35

CAPOSALDO PINOT GRIGIO – Italy 10/32

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 49

HANDCRAFTED COCKTAILS

THE "CAPONE" – Bulleit Rye Whiskey 12

ELDERFLOWER MOJITO – Bacardi Rum 10

THE (913) – Bulleit Rye Whiskey 12

KNICKERBOCKER – Bulleit Bourbon 12

LEMON DROP MOJITO – Wheatley Vodka 11

DOPPELGÄNGER – Bulleit Bourbon 12

VODKA MULE – Tito's Vodka 10

HANDCRAFTED MARTINIS \$14

THE SPARKLING ROSE – Corzo Tequila

'21' MANHATTAN – Bulleit Rye Whiskey

POMEGRANATE MARTINI – Ketel One Vodka

PEAR MARTINI – Grey Goose La Poire Vodka

THE DUKE – Bombay Sapphire Gin or Tito's Vodka

FLEUR-DE-LIS – Tito's Vodka

RED-HEADED RITA – El Mayor Tequila

CINDY'S LEMON DROP – Ketel One Citroen Vodka

ENGLISH MARTINI – Martin Miller's Gin

Olives and Candied Cherries by Filthy Food.