SOUPS & STARTERS

CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP  7
MEXICO CITY SPINACH CON QUESO  Served with warm tortilla chips  14
FIRE-GRILLED ARTICHOKE  Seasoned with herb butter. With rémoulade  15

ARTISAN PIZZAS

MARGHERITA  Tomato sauce, fresh mozzarella and fresh basil  14
SAUSAGE  In-house made fennel sausage, panna, caramelized onions and scallions  16
BBQ  Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese  15
ITALIAN MEATS  Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni  17

SALADS

ALEX’S SALAD  Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD  Croutons and Reggiano Parmesan  11
FAUCON SALAD  Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing  14
THAI KAI SALAD  Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce  17
CYPRRESS SALAD  Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  18
GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with champagne vinaigrette  17
ASIAN AHI TUNA SALAD  Seared rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS, SANDWICHES & SMALL PLATES

VEGGIE BURGER  House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack  15
OLD FASHIONED CHEESEBURGER*  With Tillamook cheddar  16
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish  20
HYDE PARK  Grilled chicken breast topped with Monterey Jack  15

STEAKS & PRIME RIB

STEAK ‘N’ FRIES*  A French Brasserie style steak with garlic, served with french fries  27
FILET KABOB*  Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  33
NEW YORK STRIP*  Aged beef with NYO mac & cheese  38
STEAK MAUI*  Marinated ribeye with smashed potatoes  38
FILET MIGNON WITH BÉARNAISE*  Center cut, baked potato  40
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef served au jus with smashed potatoes  33 16 oz. Extra cut  38

SPECIALTIES

AHI TUNA FILET*  Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  30
TODAY’S FEATURED FISH  A wide selection of fresh panéed or hardwood-grilled fresh seafood  26
GRILLED SALMON*  Fresh cold water salmon  26
ROTISERIE CHICKEN  One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  20
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and cole slaw  22
GRILLED PORK TENDERLOIN*  Cured in-house with Thai “Bang Bang” sauce and smashed potatoes  23
RAFFAELE’S OLD WORLD LASAGNA  Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  19
BARBECUE BABY BACK RIBS*  Served with Plum Creek bbq sauce, french fries and cole slaw  29
ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE  3.5 per person

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
**REDS**

**CABERNET SAUVIGNON & BLENDS**

GRAYSON 2018 – California 10/32

CHATEAU ST. MICHELLE “INDIAN WELLS” 2017 – Columbia Valley 13/42

JOSEPH CARP 2017 – Paso Robles 14/46

FOLEY JOHNSON ESTATE 2018 – Napa Valley 16/52*

LANCASTER ESTATE WINEMAKER’S CUVEÉ 2017 – Alexander Valley 17/56*

THREE RIVERS 2017 – Columbia Valley 35*

FRANCISCAN 2018 – Napa Valley 46

SEVENTH SENSE SYRAH 2017

MATCHBOOK SYRAH 2015

HENDRY BLOCK

CALIFORNIA

MARIETTA CELLARS “OLD VINE RED” 2015 – Sonoma County 95

8 YEARS IN THE DESERT

JOEL GOTT 2018

PREDATOR “OLD VINE” 2019

ZINFANDEL

KOSTA BROWNE 2017 – Willamette Valley 55

FRANK FAMILY 2017 – Carneros 56

PINE RIDGE “DIJON CLONES” 2014 – Carneros 58

SHEA WINE CELLARS ESTATE 2015 – Willamette Valley 55

THE PRISONER 2019 – Carneros 55

FOLEY RANCHO SANTA ROSA 2013 – Sta. Rita Hills 55*

SHEA WINE CELLARS ESTATE 2015 – Willamette Valley 55

**OTHER INTERESTING REDS**

TILIA MALBEC 2018 – Mendoza, Argentina 9/28

YANGARRA SHIRAZ 2019 – McLaren Vale, South 10/32

THE SEEKER MALBEC 2019 – Mendoza, Argentina 11/35

THE PRISONER 2018 – Napa Valley 18/60

MATCHBOOK SYRAH 2015 – Dunigan Hills 32

SIXTH SENSE SYRAH 2017 – Lodi 37

DOMAINE RASPAIL 2016 – Ay Gigondas, Rhone 50

ABSTRACT BY ORIN SWIFT 2018 – Napa, California 60

ROTH ESTATE “HERITAGE” 2016 – Sonoma County 60*

SHAFER TO-DRY 2014 – Napa Valley 95

QUILCEDA CREEK “CVR” 2014 – Columbia Valley 110

**WHITES**

**CHAMPAGNE & SPARKLING**

GRUET BRUT NV – New Mexico 11/35

LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/42*

VEUVE CLICQUOT YELLOW LABEL – France 18/60

LOUIS FERRER BLANC DE NOIRS – Carneros 35

LOUIS ROEDERER BRUT PREMIER – Á Reims, France 80

TAITTINGER – Á Reims, France 95

DOM PÉRIGNON 2008 – France 200

**CHARDONNAY**

STEPHEN VINCENT 2018 – California 10/32

ST. FRANCIS 2018 – Sonoma County 11/35

CHALK HILL 2018 – Sonoma Coast 13/42*

CHALONE ESTATE 2016 – Chalone AVA 14/46*

ROMBBAUER 2019 – Carneros 17/56

CATENA 2018 – Mendoza, Argentina 35

WENTE RIVA RANCH 2018 – Arroyo Seco, Monterey 35


NEWTON “SKYSIDE” 2018 – Sonoma County 45

ZD 2017 – California 45

TWO SISTERS COURTYRE’S 2015 – Sta. Rita Hills 50*

THE PRISONER 2019 – Carneros 55

FOLEY RANCHO SANTA ROSA 2013 – Sta. Rita Hills 55*

SHEA WINE CELLARS ESTATE 2015 – Willamette Valley 55

**OTHER WHITES & ROSÉ**

RANCHO SANTA ROSA ESTATE

RED SHOULDER RANCH 2018 – Napa Valley 85

RAMEY HYDE VINEYARD 2015 – Napa Valley 100

JOSEPH DROUHIN PULIGNY–MONTRACHET 2016 – France 105

KOSTA BROWNE “ONE SIXTEEN” 2016 – Russian River Valley 110

CHALK HILL “CAROL ANN” 2014 – Chalk Hill 130*

**SAUVIGNON BLANC**

CLIFFORD BAY 2019 – Marlborough, New Zealand 9/28*

FERRARI–CARANO FUMÉ BLANC 2019 – Napa Valley 65

DOMENICO “ARROYO VISTA” 2017 – Sonoma County 45

DONUM 2016 – Carneros 85

SHAFER RED SHOULDER RANCH 2018 – Napa Valley 85

STEPHEN VINCENT 2018 – Carneros 45

**DESSERT SELECTIONS**

FONSECA BIN 27

DESSERT SELECTIONS

*Notes: *Meaningful ratings are indicated by numerical values appended to the name(s) of wines. The asterisk (*) indicates a particularly high rating or value.
**HANDCRAFTED COCKTAILS**

**THE “CAPONE”**  12
Sazerac Rye Whiskey : Fernet Branca
Angostura Bitters

**ELDERFLOWER MOJITO**  9
Prichard’s Rum : St~Germain : Fresh Mint

**THE (615)**  12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

**DOG DAY AFTERNOON**  11
Tito’s Vodka : Clifford Bay Sauvignon Blanc

**KNICKERBOCKER**  12
Angel’s Envy Bourbon : Angostura Bitters
Candied Cherry

**DOPPELGÄNGER**  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

**MOSCOW MULE**  9
Wheatley Vodka : Fever Tree Ginger Beer

**MODERN MULE**  9
Wheatley Vodka : St~Germain
Fever Tree Ginger Beer

**GIN & GINGER**  9
Hendrick’s Gin : Domain de Canton Ginger
Sparkling Wine

**THE FINAL WALK**  12
Weller Antique 107 Single Barrel Bourbon
Grand Marnier

**SILENT CRUSHER**  12
1792 Single Barrel Bourbon : Cynar
Maple Syrup : Lemon Juice

**KENTUCKY OLD FASHIONED**  12
Bulleit Whiskey : Angostura Bitters
Regan’s Orange Bitters

**HANDCRAFTED MARTINIS $14**

**HALF PAST THREE**
Wheatley Vodka : Green Tea : Clover Honey Syrup

**HUMMINGBIRD**
Cathead Honeysuckle Vodka : Honey Syrup
Fresh Basil : Jalapeños

**HAVANA**
Myer’s Dark Rum : Malibu Rum : Honey Syrup
Indian Orange Bitters

**THE EDEN**
Square One Basil Vodka : St~Germain : Pear Liqueur

**HONKY TONK**
Buffalo Trace Bourbon : Sweet Tea
Fever Tree Ginger Beer

**LAST CALL**
Knob Creek Bourbon : Solerno Blood Orange
Liqueur : Fever Tree Ginger Beer

**THE VINTAGE**
Bulleit Rye Bourbon : Angostura Bitterb
Chocolate Bitters : Herbsaint

**SPARKLING ROSE**
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

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

**FLEUR-DE-LIS**
Square One Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

**RED-HEADED RITA**
El Mayor Blanco Tequila : Pomegranate Juice

**OUT OF TIME**
Buffalo Trace Single Barrel : Black Cherry Jam
Honey Syrup : Angostura Bitters