DAILY FEATURED SOUP  7
SPINACH CON QUESO  Served with warm tortilla chips  15
SMOKED SALMON DIP*  Smoked in-house  16
MR. JACK'S CRISPY CHICKEN  Hand-breaded tenders, served with french fries  15
CALAMARI  Seasoned and deep fried. Served with marinara sauce  17

SIGNATURE SALAD  With bacon, cheddar cheese, tomatoes, cucumbers and seasoned croutons  11
ORIGINAL CAESAR SALAD  With seasoned croutons and Reggiano Parmesan  11
SIGNATURE OR CAESAR SALAD WITH SOUP  15
SOUTHERN SALAD  Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  20
GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with white wine vinaigrette  18
THAI KAI SALAD  Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette  19
ASIAN AHI TUNA SALAD*  Seared rare, with field greens, wasabi in a cilantro vinaigrette  21

VEGGIE BURGER  Made in house. Topped with Monterey Jack  15
OLD FASHIONED CHEESEBURGER*  Certified Angus Beef® with Tillamook cheddar  16
STEAK BURGER*  Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled white onions and Kiawah Island dressing  17
PRIME RIB SANDWICH*  Served with french fries, au jus  23
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish, served au jus  20
WEST END  Grilled chicken breast topped with Monterey Jack  15

STEAK 'N' FRIES*  French Brasserie style steak with garlic, served with french fries  30
KANSAS CITY STRIP*  Aged Certified Angus Beef® with NYO macaroni and cheese  39
STEAK MAUI*  Marinated ribeye with smashed potatoes  39
FILET MIGNON*  Center cut, baked potato  40
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef served au jus with smashed potatoes  33
AHI TUNA STEAK  Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  31

MR. JACK'S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and cole slaw  23
RATTLESNAKE PASTA  Southwestern spices, peppers and chicken  19
RAFFAELE'S OLD WORLD LASAGNA  Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  19
GRILLED PORK TENDERLOIN  Cured in-house with Thai “Bang Bang” sauce and smashed potatoes  22
BARBECUE BABY BACK RIBS  Served with Plum Creek bbq sauce, french fries and cole slaw  30

French Fries | Cole Slaw | Broccoli | Black Beans & Rice | Orzo & Wild Rice
Smashed Potatoes | Not Your Ordinary Macaroni Cheese | Loaded Baked Potato | Daily Vegetable

Desserts are suggested tablesde by server.

*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. Please make us aware of any food allergies.
**REDS**

**CABERNET SAUVIGNON & CABERNET BLENDS**
- GRAYSON CELLARS – California 10/32
- JOSEPH CARR – Paso Robles 13/42
- SKY SIDE RED BLEND – North Coast 14/46
- THREE RIVERS – Columbia Valley 14/46
- MT. VEEDER – Napa Valley 16/52
- FRANCISCA N – 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 HOBB S – Napa Valley 180
- PLUMPJACK ESTATE – Napa Valley 195
- SILVER OAK – Napa Valley 210
- CAYMUS SPECIAL SELECTION – Napa Valley 225

**MERLOT**
- SEBASTIANI – North Coast 13/42
- MARKHAM – Napa Valley 42
- FROG’S LEAP – Rutherford, Napa Valley 65
- DUCKHORN VINEYARDS – Napa Valley 65

**PINOT NOIR**
- LUCKY STAR – California 10/32
- ELOUAN – Oregon 13/42
- ARGYLE – Willamette Valley 15/49
- FLOWERS – Sonoma Coast 16/52
- CHALONE ESTATE – Chalone AVA 43
- SIDURI – Willamette Valley 49
- THE FOUR GRACES – Willamette Valley 55
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65
- ARGYLE RESERVE – Willamette Valley 67
- DOMAINE SERENE “YAMHILLE CUVEE” – 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 – Napa Valley 90
- MOLLYDOOKER “BLUE EYED” BOY SHIRAZ – McLaren Vale, South Australia 95

**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
- DOM PERIGNON – Reims, France 210

**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
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 44
- FERRARI-CARANO RESERVE – Napa Valley 46
- CAKEBREAD CELLARS – Napa Valley 80

**SAUVIGNON BLANC**
- CLIFFORD BAY – New Zealand 9/28
- ROTH – Sonoma 12/39
- HONIG – Napa Valley 40
- CAKEBREAD CELLARS – Napa Valley 57

**OTHER WHITES & ROSÉ**
- TRIENNES ROSÉ – Nans-Les-Pins, France 13/42
- CHATEAU STE. MICHELLE RIESLING – Columbia Valley 9/28
- SAINT M RIESLING – Pfalz, Germany 11/35
- CAPOSALDO PINOT GRIGIO – Italy 9/28
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 49

**HANDCRAFTED COCKTAILS**
- THE “CAPONE” – Bulleit Rye Whiskey 12
- ELDERFLOWER MOJITO – Mount Gay Rum 9
- THE (913) – Bulleit Rye Whiskey 12
- THAI MARGARITA – El Mayor Tequila 12
- KNICKERBOCKER – Bulleit Bourbon 12
- THE SPARKLING ROSE – Corzo Tequila 12
- DOPPELGÄNGER – Bulleit Bourbon 12
- MOSCOW MULE – Tito’s Vodka 9

**HANDCRAFTED MARTINIS**
- HALF PAST THREE – Wheatley Vodka 14
- ‘21 MANHATTAN – Bulleit Rye Whiskey 14
- PEAR MARTINI – Grey Goose La Poire 14
- THE DUKE – Bombay Sapphire Gin or Tito’s Vodka 14
- FLEUR-DE-LIS – Prairie Organic Vodka 14
- RED-HEADED RITA – El Mayor Tequila 14
- CINDY’S LEMON DROP – Ketel One Citroen 14
- ENGLISH MARTINI – Plymouth English Gin 14

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