SOUPS & Starters

CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP  7
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish  10
MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with french fries  16
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  14
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade  16
SMOKED SALMON DIP – Smoked in-house  16

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  11
GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  18
CYPRUS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  19
THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  18
ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette  21

BURGERS, SANDWICHES & TACOS

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  16
STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish  19
HYDE PARK – Grilled chicken breast topped with Monterey Jack  16
FRESH FISH SANDWICH – Cut fresh daily with french fries  18
STEAK (OR CHICKEN) TACOS – Three hardwood-grilled New York Strip steak (or rotisserie chicken) on grilled tortillas with lettuce, Monterey Jack and fresh pico de gallo  18
FISH TACOS – Daily fish selections, deep-fried, with avocado and jalapeño ranch  18

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER. EXCEPT FOR MARINATED STEAKS.

STEAK ‘N’ FRIES* – A French Brasserie style steak with garlic, served with french fries  30
STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes  33
NEW YORK STRIP* – Aged beef with NYO mac & cheese  38
STEAK MAUI* – Marinated ribeye with smashed potatoes  39
FILET MIGNON WITH BÉARNaise* – Center cut, baked potato  40
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes  34

SPECIALTIES

AHÍ TUNA FILET – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce  31
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  0
GRILLED SALMON – Fresh cold water salmon  26
CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw  27
ROTISSERIE 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  23
RATTLESNAKE PASTA – Southwestern spices, peppers and chicken  19
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  30

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  7

SIDE ITEMS

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

HOUSEMADE DESSERTS

Suggested tableside 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.
REDS
CABERNET SAUVIGNON & CABERNET BLENDS
GRAYSON CELLARS - California 11/35
AVIARI – Napa Valley 12/39
JOSEPH CARR – Paso Robles 16/52
BUENA VISTA – Napa Valley 17/56
SEBASTIANI – Alexander Valley 40
STARMONT – Napa Valley 45
NEWTON “SKYSIDE” CLARET – North Coast 52
FOLEY JOHNSON ESTATE – Napa Valley 56*
CLOS PEGASE – Napa Valley 65
STAG’S LEAP CELLARS “ARMETIS” – Napa Valley 65
SEQUOIA GROVE – Napa Valley 72
HALL – Napa Valley 80
CHALK HILL ESTATE RED – Sonoma County 100*
KULETO ESTATE – Napa Valley 100*
MINER FAMILY – Oakville, Napa Valley 100
LANCASTER ESTATE – Alexander Valley 110*
JOSEPH PHELPS – Napa Valley 115
PAUL HOBS – Napa Valley 125
CAMYS – Napa Valley 130
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 175*
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250*
JOSEPH PHELPS “INSIGNIA” – Napa Valley 350

MERLOT
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
WENTE “SANDSTONE” – Livermore Valley 30
FERRARI-CARANO – Sonoma 42
DUCKHORN – Napa Valley 80
CAKEBREAD CELLARS – Napa Valley 105
TOMHEY – Napa Valley 105

PINOT NOIR
LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 35
ARGYLE – Willamette Valley 40
CHALONE ESTATE – Chalone AVA 42*
MEIOJI – California 42
LINCOURT LINDSAY’S VINEYARD – Sta. Rita Hills 45*
FOLEY RANCH SANTA ROSA – Sta. Rita Hills 60*
PATZ & HALL – Sonoma Coast 60
CHALK HILL – Sonoma Coast 65*
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 80
GARY FARRELL – Russian River Valley 65
ARGYLE “NUTHOUSE” – Eola-Amity Hills, Oregon 80

ZINFANDEL
PREDATOR “OLD VINE” – Lodi 11/35
RAVENSWOOD – Sonoma 12/39
ROSENBLUM CELLARS “VINTERS CUVEE” – California 30
SEGHESSIO – Sonoma County 38
KLINKER BRICK “OLD GHOST” – Lodi 65

OTHER INTERESTING REDS
BROGUEL MALBEC – Argentina 12/39
KLINKER BRICK FARRAH SYRAH – Lodi 13/42
MOLLYDOOKER “THE BOXER” – Australia 16/52
THE PRISONER – Napa Valley 17/56
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
DISCIPLES – Napa Valley 75
NEWTON “THE PUZZLE” – Napa Valley 85
SHAFER “RELENTLESS” SYRAH/PETITE SYRAH – Napa Valley 150

WHITES
CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 10/32
DOMAINE CHANDON SPLIT – California 13/–
GLORIA FERRER BLANC DE BLANCS – Carneros 35
MOET BRUT IMPERIAL – Epernay, France 65
DUVAL-LEROY BRUT – Epernay, France 78
TAITTINGER – Reims, France 85
VEUVE CLICQUOT YELLOW LABEL – Reims, France 110

CHARDONNAY
DARIE KENT – Livermore Valley 11/35
NEWTON “SKYSIDE” – North Coast 14/46
ROMBAUER – Carneros, Napa Valley 16/52
LINCOURT “STEEL” – St. Rita Hills 32*
SEBASTIANI – North Coast 35*
STARMONT – Carneros 36
CHALONE ESTATE – Chalone AVA 38*
LINCOURT COURTNEYS – Sta. Rita Hills 40*
CLOS PEGASIS MITSUO’S VINEYARD – Carneros 42
CATENA – Mendoza, Argentina 45
FERRARI-CARANO – Sonoma 45
MER SOLEIL SILVER – California 46
FOLEY RANCH SANTA ROSA – Sta. Rita Hills 50*
GARY FARRELL – Russian River Valley 55
FERRARI-CARANO RESERVE – Napa Valley 58
WALTER HANSEL ESTATE – California 55
CAKEBREAD CELLARS – Napa Valley 70
TWO SISTERS COURTNEYS VINEYARD – Sta. Rita Hills 70*
PATZ & HALL – Sonoma Coast 75
LEWIS CELLARS – Sonoma 80
FLOWERS – Sonoma Coast 81
DONUM – Carneros 85
CHALK HILL ESTATE BOTTLE – Chalk Hill 95*
FAR NIENDE – Napa Valley 105

SAUVIGNON BLANC
CLIFFORD BAY – New Zealand 10/32
HONIG – Napa Valley 13/42
SILVERADO MILLER RANCH – Napa Valley 35
CHALK HILL ESTATE – Chalk Hill 37*
CRAIGY RANGE 18 MUNA ROAD VINEYARD – Marlborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 52
OTHER WHITES & ROSÉ
SAINT M RIESLING – Platz, Germany 10/32
CHATEAU VAL-JOANIS ROSÉ – AOP Louron 11/35*
MARCO FELLUGA PINOT GRIGIO – Eola-Amity Hills, Oregon 11/35*
STUDIO ROSÉ – Santorini, Greece 11/35*

DESSERT SELECTIONS
GRAHAM’S SIX GRAPES RUBY – Portugal 6/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 8/~
GRAHAM’S SIX GRAPES RUBY – Portugal 6/~
WARRE’S “OTIMA” 10 YR. TAWNY – Portugal 8/~

To expedite service, we open our wine at the pub, unless otherwise requested.
Some wines may contain sulfites.
* CWc

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 Belvedere Vodka 14
HAVANA MARTINI – Meyer’s Dark Rum 14
FLEUR-DE-LIS – Square One Vodka 14
RED-HEADED RITA - El Mayor Tequila 14
CINDY’S LEMON DROP - Ketel One Citron 14
ENGLISH MARTINI - Plymouth English Gin 14

HANDCRAFTED COCKTAILS
THE “CAPONE” - Bulleit Rye Whiskey 12
ELDERFLOWER MOJITO - Mount Gay Rum 9
THE “Z” - Rye Whiskey 12
THAI MARGARITA - El Mayor Tequila 12
LEMON DROP MOJITO - Tito’s Vodka 9
KNICKERBOCKER - Angel’s Envy Bourbon 12
THE SPARKLING ROSE - Corzo Tequila 12
DOPPELGANGER - Angel’s Envy Bourbon 12
MOSCOW MULE - Tito’s Vodka 9

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