SOUPS & STARTERS

CHEF’S DAILY SOUP  7

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  14
MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with french fries  16
FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade  15
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp  19

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  10
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  10
GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  17
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, 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

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  16
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish  20
SHRIMP PO BOY – Seasoned crispy shrimp with lettuce, pickle, tomato and rémoulade  18
HYDE PARK – Grilled chicken breast topped with Monterey Jack  16

TACOS PLATTERS

SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce  17
FISH – Daily fish selections, deep fried, avocado, jalepeño ranch  17

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  28
STEAK MAUI* – Marinated ribeye with smashed potatoes  38
FILET MIGNON WITH BÉARNAISE* – Center cut. Served with a loaded baked potato  38
NEW YORK STRIP* – Aged beef with NYO mac & cheese  38
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes  33

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled seafood every day  O
FRESH DAILY FISH WITH CZARINA SAUCE – Served over rice with a classic New Orleans cream-based sauce  O
GRILLED SALMON* – Fresh cold water salmon  26
AHÍ TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  30
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw  25
CAROLINA CRAB CAKES – Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  O
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  21
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  30

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Smashed Potatoes ~ Orzo & Wild Rice
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 10/32
  - ST. FRANCIS – Sonoma County 14/46
  - FOLEY JOHNSON ESTATE – Napa Valley 16/52*
  - FRANCISCAN – Napa County 44
  - JOSEPH CARR – Napa Valley 45
  - SEBASTIANI – Alexander Valley 45*
  - STARMONT – Napa Valley 45
  - MT. VEEDER – Napa Valley 55
  - SILVERADO – Napa Valley 58
  - CLOS PEGASE – Napa Valley 65
  - CHALK HILL ESTATE RED – Chalk Hill 80*
  - GROTH – Oakville, Napa Valley 80
  - KULETO ESTATE – Napa Valley 80*
  - LANCASTER ESTATE – Alexander Valley 100*
  - GRGICH HILLS ESTATE – Napa Valley 110
  - CAYMUS – Napa Valley 115
  - BLUEPRINT LAIL VINEYARDS – Napa Valley 130
  - MINER FAMILY – Oakville, Napa Valley 130
  - MERCURY HEAD BY GRIN SWIFT – Napa Valley 170
  - SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 170*
  - SILVER OAK – Napa Valley 175
  - MERUS – Napa Valley 245*

- MERLOT
  - DUCKHORN – Napa Valley 15/49
  - MARKHAM – Napa Valley 45
  - FROG’S LEAP – Rutherford, Napa Valley 65
  - PRIDE MOUNTAIN – Napa Valley 110

- PINOT NOIR
  - LUCKY STAR – California 10/32
  - ELOUAN – Oregon 13/42
  - ARGYLE – Willamette Valley 15/49
  - LINCOLRT LINDSAY’S VINEYARD – Sta. Rita Hills 40*
  - THE FOUR GRACES – Willamette Valley 40*
  - MEIOMI – California 42
  - REX HILL – Willamette Valley 42
  - WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 42
  - CHALONE ESTATE – Chalone AWA 44*
  - FOLEY – Sta. Rita Hills 48*
  - ARGYLE “NUTHOUSE” – Willamette Valley 75
  - FLOWERS – Sonoma Coast 65
  - GARY FARRELL – Russian River Valley 65
  - DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 70
  - SAINTSBURY BROWN RANCH – Carneros 75

- ZINFANDEL
  - PREDATOR “OLD VINE” – Lodi 11/35
  - ROSENBLUM VINTNERS CUVEE – California 28
  - RAVENSWOOD – Sonoma 35
  - RIDGE THREE VALLEYS – Sonoma County 46
  - CHATEAU MONTELENA – Napa Valley 58
  - RIDGE DUNTON SPRINGS – Sonoma County 67

- OTHER INTERESTING REDS
  - SHOOFLY SHIRAZ – McLaren Vale, Australia 10/32
  - BROQUEL MALBEC – Argentina 11/35
  - THE PRISONER – Napa Valley 17/56
  - E. GUIJAL CÔTES-DU-RHÔNE – France 34
  - SKYSIDE RED BLEND – North Coast 35
  - STAGS’ LEAP WINERY PETITE SYRAH – Napa Valley 56
  - NEWTON “THE PUZZLE” – Napa Valley 145
  - QUINTESSENTIAL RED TABLE WINE – Rutherford 195

**WHITES**

- CHAMPAGNE & SPARKLING
  - GRUET BRUT NV – New Mexico 11/35
  - GLORIA FERRER BLANC DE NOIRS – Carneros 45
  - SCHRAMSBERRY BLANC DE BLANC – Napa Valley 58
  - TAITTINGER “BRUT LA FRANCAISE” – Reims, France 75

- CHARDONNAY
  - WENTE – San Francisco Bay 11/35
  - STARMONT – Napa Valley 13/42
  - ROMBAUER – Carneros 16/52
  - LINCOLRT “STEEL” – Sta. Rita Hills 36*
  - CATENA – Argentina 40
  - J. LOHR ARROYO VISTA VINEYARD – Monterey 40
  - CHALONE ESTATE – Chalone AWA 42*
  - NEWTON “SKYSIDE” – Sonoma County 42
  - CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 44
  - LINCOLRT RANCHO SANTA ROSA – Sta. Rita Hills 45*
  - MER SOLEIL “SILVER” – Monterey, California 45
  - FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
  - GARY FARRELL – Russian River Valley 50
  - CAKEBREAD CELLARS – Napa Valley 65
  - FLOWERS – Sonoma Coast 65
  - PATZ & HALL DUNTON RANCH – Russian River Valley 65
  - ZD – Carneros 65
  - GRGICH HILLS ESTATE – Napa Valley 69
  - CHALK HILL ESTATE BOTTLED – Chalk Hill 80*
  - LEWIS CELLARS – Sonoma 85
  - FAR NIENTE – Napa Valley 100
  - PAUL HOGBBS – Sonoma County 100

- SAUVIGNON BLANC
  - CLIFFORD BAY – New Zealand 10/32*
  - HONIG – Napa Valley 13/42
  - CRAIGGY RANGE TE MUNA ROAD VINEYARD – Martinborough, New Zealand 38
  - CHALK HILL ESTATE – Chalk Hill 40*
  - CAKEBREAD CELLARS – Napa Valley 48

- OTHER WHITES & ROSÉ
  - CHATEAU VAL-JOANIS ROSÉ – AOP Luberon 11/35*
  - SAINT M RIESLING – Germany 10/32
  - SCHLOSS VOLLRADS RIESLING – Germany 10/32
  - THE FOUR GRACES PINOT GRIS – Willamette Valley 11/35*
  - MARCO FELLUGA PINOT GRIGIO – Italy 13/42
  - CLEAN SLOE RIESLING – Germany 30
  - CONUNDRUM WHITE TABLE WINE – California 40
  - SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

**DESSERT SELECTIONS**

- FONSECA ‘BIN 27’ PORT 3 oz. – Portugal 6/–

**AND CWC**