

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 ARTICHOKE 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 10/34
JOSEPH CARR – Paso Robles 13/44
THE TROUBLEMAKER RED BLEND – Central Coast 14/48
THREE RIVERS – Columbia Valley 14/48
QUILT – Napa Valley 16/54
FRANCISCAN – Napa Valley 55
HONIG – Napa Valley 70
CONN CREEK – Napa Valley 75
CHATEAU MONTELENA – Napa Valley 95
GROTH – Oakville, Napa Valley 100
CAYMUS – Napa Valley 135
PAUL HOBBS – Napa Valley 180
SILVER OAK – Napa Valley 210
CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
FERRARI-CARANO – Sonoma County 14/48
MARKHAM – Napa Valley 50
FROG’S LEAP – Rutherford, Napa Valley 65
DUCKHORN VINEYARDS – Napa Valley 80

PINOT NOIR

LUCKY STAR – California 11/37
ELOUAN – Oregon 13/44
ANGELS INK – Monterey, California 14/48
BELLE GLOS “BALADE” – Santa Barbara County 16/54
CHALONE *ESTATE* – Chalone AVA 43
SIDURI – Willamette Valley 55
THE FOUR GRACES – Willamette Valley 60
ARGYLE *RESERVE* – Willamette Valley 72
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 88

ZINFANDEL

ARTEZIN – Mendocino 11/37
PREDATOR “OLD VINE” – Lodi 13/44
JOEL GOTT – California 14/48
ST. FRANCIS “OLD VINES” – Sonoma 52
RIDGE *LYTTON SPRINGS* – Sonoma 85

HANDCRAFTED COCKTAILS

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
OCEANSIDE 12
Gray Whale Gin : Salted Simple Syrup : Fresh Lime Juice : Fresh Mint
THE “CAPONE” 13
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters
ELDERFLOWER MOJITO 11
Bacardi Light Rum : St~Germain : Fresh Mint
THE (913) 13
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam
Fever Tree Ginger Beer
LEMON DROP MOJITO 12
Wheatley Vodka : St~Germain : Mint : Pineapple Juice
DOPPELGÄNGER 13
Bulleit Bourbon : Disaronno : Fever Tree Ginger Ale
THE MATADOR 13
Corazón Reposado : Tequila Honey Syrup : Fresh Lime Juice : Lime Zest
VODKA MULE 11
Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer

RED WINES CONTINUED...

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 14/48
THREE RIVERS RED BLEND – Columbia Valley 13/44
ESTANCIA MERITAGE – Paso Robles 55
FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 75
MOLLYDOOKER “BLUE EYED BOY” –
McLaren Vale, South Australia 80
THE PRISONER – California 90

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/41
PIPER SONOMA BRUT NV – Sonoma County 12/41
TAITTINGER – Reims, France 75
VEUVE CLICQUOT YELLOW LABEL – Reims, France 90

CHARDONNAY

ST FRANCIS – Sonoma 12/41
CHALK HILL – Sonoma Coast 14/48
ROMBAUER – Carneros 15/51
LINCOURT “STEEL” – St. Rita Hills 42
NEWTON “SKYSIDE” – North Coast 45
FERRARI-CARANO *RESERVE* – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 80

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
ROTH – Sonoma 12/41
HONIG – Napa Valley 45
CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

AIX ROSÉ – Côteaux d’Aix-en-Provence, France 13/44
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/34
SAINT M RIESLING – Pfalz, Germany 11/37
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 11/37
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 55

HANDCRAFTED MARTINIS \$15

THE SPARKLING ROSE
Corzo Tequila : Grapefruit Bitters : Sparkling Wine
‘21’ MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters
POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice : Orange Juice
PEAR MARTINI
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
THE DUKE
Classic Martini : Bombay Sapphire Gin or Tito’s Vodka
FLEUR-DE-LIS
Tito’s Vodka : St~Germain : Grapefruit : Sparkling Wine
RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice
CINDY’S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice
ENGLISH MARTINI
Martin Miller’s Gin : Cucumber : Fresh Mint

Olives and Candied Cherries by Filthy Food.