

starters

- 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

entrée salads

- 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
- ~ In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

sandwiches

- 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

~ We grind fresh chuck daily for our hand-pattied burgers. All sandwiches are served with french fries unless otherwise noted.

steaks & daily plates

- 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
- GRILLED SALMON** Fresh cold water salmon with orzo & wild rice Q
- CILANTRO SHRIMP** Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26
- CAROLINA CRAB CAKES** Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
- 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
- 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

~ Non-marinated steaks finished with Maître d' butter. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

~ Signature or Caesar salad to accompany your entrées 7

sides

- 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 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. Please make us aware of any food allergies.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 10/32

JOSEPH CARR – Paso Robles 13/42

SKYSIDE RED BLEND – North Coast 14/46

THREE RIVERS – Columbia Valley 14/46

MT. VEEDER – Napa Valley 16/52

FRANCISCAN – 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 HOBBS – Napa Valley 180

PLUMPJACK ESTATE – Napa Valley 195

SILVER OAK – Napa Valley 210

CAYMUS SPECIAL SELECTION – Napa Valley 225

MERLOT

THE VELVET DEVIL – Washington State 11/35

SEBASTIANI – North Coast 13/42

MARKHAM – Napa Valley 42

FROG'S LEAP – Rutherford, Napa Valley 65

DUCKHORN VINEYARDS – Napa Valley 80

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 CUVÉE" – 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