SOUPS, STARTERS & ARTISAN PIZZAS

CHEF’S DAILY SOUP  8

MEXICO CITY SPINACH CON QUESO  Served with warm tortilla chips  14

FIRE-GRILLED ARTICHOKE Saison Seasoned with herb butter. With rémoulade  15

MARGHERITA  Tomato sauce, fresh mozzarella and fresh basil  14

WILD MUSHROOM  Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese  15

SAUSAGE  In-house made fennel sausage, panna, caramelized onions and scallions  16

BBQ  Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese  16

ITALIAN MEATS  Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni  18

SALADS

ALEX’S SALAD  Bacon, cheese, tomatoes, cucumbers and croutons  12

ORIGINAL CAESAR SALAD  Croutons and Reggiano Parmesan  12

FAUCON SALAD  Mixed greens, bacon, blue cheese, egg, croutons with creamy blue cheese dressing  14

THAI KAI SALAD  Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce  17

CYPRUS SALAD  Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  18

GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with champagne vinaigrette  17

ASIAN AHI TUNA SALAD*  Seared rare with artisan greens, wasabi in a cilantro vinaigrette  22

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER  House-made recipe with fresh beets, black beans and brown rice, with a ginger soy glaze and Monterey Jack  15

OLD FASHIONED CHEESEBURGER*  With Tillamook cheddar  16

FRENCH DIP*  Sliced Prime Rib, baguette and horseradish  20

HYDE PARK  Grilled chicken breast topped with Monterey Jack  15

NASHVILLE HOT CHICKEN SANDWICH  Southern slaw, kosher dill pickles and ranch dressing  17

COUNTRY CLUB  Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise  16

STEAK TACOS*  Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa  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  27

FILET KABOB*  Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  33

NEW YORK STRIP*  Aged beef with NYO mac & cheese  38

STEAK MAUI*  Marinated ribeye with smashed potatoes  38

FILET MIGNON WITH BÉARNAISE*  Center cut, baked potato  40

SLOW ROASTED PRIME RIB*  Aged Mid-Western beef served au jus with smashed potatoes  36

SPECIALTIES

TODAY’S FEATURED FISH  A wide selection of fresh panéed or hardwood-grilled fresh seafood  9

AHÍ TUNA FILET*  Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  30

GRILLED SALMON*  Fresh cold water salmon  26

CAROLINA CRAB CAKES  Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  8

ROASTED 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  22

GRILLED PORK TENDERLOIN*  Cured in-house with Thai “Bang Bang” sauce and smashed potatoes  23

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  29

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE  3.5 per person
Handcrafted Cocktails

**Handcrafted Martinis $14**

**HUMMINGBIRD**
Cathead Honeysuckle Vodka: Honey Syrup; Fresh Basil; Jalapeños

**HAVANA**
Myer's Dark Rum: Malibu Rum; Honey Syrup; Indian Orange Bitters

**THE EDEN**
Square One Basil Vodka: St-Germain: Peppermill

**LAST CALL**
Knob Creek Bourbon; Fever Tree Ginger Beer; Solema Blood Orange Liqueur

**THE SPARKLING ROSE**
Corzo Tequila; Grapefruit Bitters; Sparkling Wine

**THE PEAR MARTINI**
Grey Goose La Poire Vodka; Candied Ginger: Domain de Canton Ginger

**FLEUR-DE-LIS**
Buffalo Trace: Honey Syrup: Bitters: Black Cherry Jam

**ESPRESSO MARTINI**
Stolichnaya Vodka: Espresso; Klahlia: Bailey’s Irish Cream