DAILY FEATURED SOUP  7

SPINACH CON QUESO Served with warm tortilla chips  15

MR. JACK’S CRISPY CHICKEN Hand-breaded tenders, served with french fries  15

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

GRILLLED 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  22

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

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  24

FRENCH DIP* Sliced Prime Rib, baguette and horseradish, served au jus  21

WEST END Grilled chicken breast topped with Monterey Jack  16

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

STEAK ‘N’ FRIES* French Brasserie style steak with garlic, served with french fries  31

KANSAS CITY STRIP* Aged Certified Angus Beef® with NYO macaroni and cheese  42

STEAK MAUI* Marinated ribeye with smashed potatoes  42

FILET MIGNON* Center cut, baked potato  43

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with smashed potatoes  35

ahi TUNA STEAK Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  32

GRILLLED 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

ROTISERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  21

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  21

RAFFAELE’S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  20

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

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw  31

~ Signature or Caesar salad to accompany your entrées  7

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. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

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
- SILVER OAK – Napa Valley 210
- CAYMUS SPECIAL SELECTION – Napa Valley 225

**MERLOT**
- FERRARI-CARANO – Sonoma County 14/46
- MARKHAM – Napa Valley 42
- FROG’S LEAP – Rutherford, Napa Valley 65
- DUCKHORN VINEYARDS – Napa Valley 80

**PINOT NOIR**
- LUCKY STAR – California 11/35
- ELOUAN – Oregon 13/42
- ANGELS INK – Monterey, California 14/46
- FLOWERS – Sonoma Coast 16/52
- CHALONE ESTATE – Chalone AVA 43
- SIDURI – Willamette Valley 49
- THE FOUR GRACES – Willamette Valley 55
- ARGYLE RESERVE – Willamette Valley 67
- DOMAINE SERENE “YAMHILL 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 – California 90
- MOLLYDOOKER “ENCHANCED PATH” – McLaren Vale, South Australia 130

To expedite service, we open our wine at the pub, unless otherwise requested.

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

**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
- FERRARI-CARANO RESERVE – Napa Valley 46
- CAKEBREAD CELLARS – Napa Valley 80

**SAUVIGNON BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 10/32
- ROTH – Sonoma 12/39
- HONIG – Napa Valley 40
- CAKEBREAD CELLARS – Napa Valley 57

**OTHER WHITES & ROSÉ**
- AIX ROSÉ – Côteaux d’Aix-en-Provence, France 13/42
- CHATEAU STE. MICHELLE RIESLING – Columbia Valley 10/32
- SAINT M RIESLING – Pfalz, Germany 11/35
- CAPOSALDO PINOT GRIGIO – Italy 10/32
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 49

**HANCDRAFTED COCKTAILS**
- THE “CAPONE” – Bulleit Rye Whiskey 12
- ELDERFLOWER MOJITO – Bacardi Rum 10
- THE (913) – Bulleit Rye Whiskey 12
- THAI MARGARITA – El Mayor Tequila 12
- KNICKERBOCKER – Bulleit Bourbon 12
- LEMON DROP MOJITO – Wheatley Vodka 11
- DOPPELGÄNGER – Bulleit Bourbon 12
- MOSCOW MULE – Tito’s Vodka 10

**HANCDRAFTED MARTINIS $14**
- THE SPARKLING ROSE – Corzo Tequila
- HALF PAST THREE – Wheatley Vodka
- ‘21’ MANHATTAN – Bulleit Rye Whiskey
- PEAR MARTINI – Grey Goose La Poire Vodka
- THE DUKE – Bombay Sapphire Gin or Tito’s Vodka
- FLEUR-DE-LIS – Tito’s Vodka
- RED-HEADED RITA – El Mayor Tequila
- CINDY’S LEMON DROP – Ketel One Citroen Vodka
- ENGLISH MARTINI – Martin Miller’s Gin

Olives and Candied Cherries by Filthy Food.