

SOUPS & STARTERS

CHEF'S DAILY SOUP 8

MEXICO CITY SPINACH CON QUESO Tortilla chips 15

MR. JACK'S CHICKEN FINGERS Hand-breaded, French fries 16

FIRE-GRILLED ARTICHOKE Rémoulade *(limited availability)* 16

HONG KONG SHRIMP Signature creamy, spicy sauce 19

CRISPY CALAMARI Classic marinara 18

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO

VINAIGRETTE ADD CHICKEN +6, SALMON OR SHRIMP +10.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 13

ORIGINAL CAESAR SALAD Reggiano, rustic croutons 13

GRILLED CHICKEN SALAD Feta cheese, olives, tortilla strips, tomatoes, vinaigrette 18

CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumbers, bacon, cheese, cornbread croutons, ranch dressing 19

THAI KAI CHICKEN SALAD Mixed greens, peanuts, cilantro vinaigrette, Thai peanut sauce 19

ASIAN AHI TUNA SALAD* Seared rare, artisan greens, wasabi, cilantro vinaigrette 23

BURGERS, SANDWICHES & TACOS

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES.

VEGGIE BURGER In-house recipe, Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Served all the way, aged Tillamook cheddar 18

STEAK BURGER* Ground beef tenderloin & ribeye, Tillamook cheddar, grilled onions, Kiawah Island dressing 19

FRENCH DIP* Thinly sliced, baguette, horseradish 23

HYDE PARK Grilled chicken breast, Monterey Jack 17

CRISPY SHRIMP TACOS Signature creamy & spicy sauce, lettuce, red peppers, green onions, black beans & rice 18

CRISPY FISH TACOS Daily fish selections, Southern slaw, avocado, jalapeño ranch, pico de gallo, black beans & rice 18

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* French Brasserie style, maître d' butter 33

STEAK MAUI* Marinated ribeye, smashed red potatoes 46

NEW YORK STRIP* Certified Angus Beef ®, NYO mac & cheese 45

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 45

SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed red potatoes 40

SPECIALTIES

GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 32

GRILLED TROUT* Louisiana rice, Southern cole slaw 29

SEARED AHI TUNA* Sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 33

EMERALD COAST SHRIMP Crispy Gulf shrimp, French fries, Southern cole slaw 26

CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, Dijon sauce, French fries *(limited availability)* MKT

OVEN ROASTED CHICKEN Special herb blend, smashed red potatoes, chicken au jus 24

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 23

PALERMO CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 26

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9

SIDES

French Fries | Southern Cole Slaw | Lemon and Reggiano Broccoli | Smashed Red Potatoes | Orzo & Wild Rice

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable | Black Beans & Rice | Couscous

HOUSEMADE DESSERTS

Suggested tableside by server.

WINES WE LOVE TO DRINK

UNSHACKLED BRUT SPARKLING WINE – California 13/50
MER SOLEIL “SILVER” CHARDONNAY – Monterey, California 14/54
HONIG SAUVIGNON BLANC – Napa Valley 13/50
STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 12/46
ROMBAUER CHARDONNAY – Carneros 70
THE PRISONER CABERNET SAUVIGNON – Napa Valley 16/62
GROTH CABERNET SAUVIGNON – Oakville, Napa Valley 92
ELOUAN PINOT NOIR – Oregon 13/50
FLOWERS PINOT NOIR – Sonoma Coast 82
THE PRISONER RED BLEND – Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 12/46
UNSHACKLED BRUT – California 13/50
SCHRAMSBERG BLANC DE BLANC – Napa Valley 100
TAITTINGER “BRUT LA FRANCAISE” – Reims, France 115

CHARDONNAY

WENTE *ESTATE GROWN* – Livermore Valley, San Francisco Bay 12/46
STARMONT – Napa Valley 13/50
MER SOLEIL “SILVER” – Monterey, California 14/54
THE PRISONER – Carneros 15/58
CATENA – Argentina 40
NEWTON “SKYSIDE” – Sonoma County 48
J. LOHR *ARROYO VISTA VINEYARD* – Monterey 52
ZD – Carneros 65
ROMBAUER – Carneros 70
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 80
FLOWERS – Sonoma Coast 82
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

VILLA MARIA *PRIVATE BIN* – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
CRAGGY RANGE *TE MUNA ROAD VINEYARD* – Martinborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

STUDIO ROSÉ *BY MIRAVAL* – Côtes de Provence 12/46
CHATEAU STE. MICHELLE RIESLING – Columbia Valley 12/46
SCHLOSS VOLLRADS RIESLING – Germany 15/58
MARCO FELLUGA PINOT GRIGIO – Italy 13/50
CLEAN SLATE RIESLING – Germany 30
CONUNDRUM WHITE TABLE WINE – California 52
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 62

HANDCRAFTED MARTINIS

THE DUKE

Classic Martini : Twist or Olives : Your choice of Vodka or Gin

‘21’ MANHATTAN

Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey

HAVANA 16

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

THE SPARKLING ROSE 16

El Mayor Tequila : Grapefruit Bitters : Sparkling Wine

PEAR MARTINI 16

Absolut Pears Vodka : Candied Ginger : Domain de Canton Ginger

FLEUR-DE-LIS 16

Tito’s Handmade Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA 16

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP 16

Absolut Citron Vodka : Lemon Juice

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 12/46
ST. FRANCIS – Sonoma County 14/54
FRANCISCAN – Napa County 15/58
THE PRISONER – Napa Valley 16/62
DAOU – Paso Robles 48
STARMONT – Napa Valley 50
SILVERADO – Napa Valley 65
CLOS PEGASE – Napa Valley 85
GROTH – Oakville, Napa Valley 92
FOLEY JOHNSON *ESTATE* – Napa Valley 100
CHALK HILL *ESTATE RED* – Chalk Hill 115
GRGICH HILLS *ESTATE* – Napa Valley 120
CAYMUS – Napa Valley 140

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 12/46
DUCKHORN – Napa Valley 16/58
MARKHAM – Napa Valley 52
FROG’S LEAP – Rutherford, Napa Valley 65

PINOT NOIR

ANGELS INK – Monterey, California 12/46
ELOUAN – Oregon 13/50
ARGYLE – Willamette Valley 15/58
THE FOUR GRACES – Willamette Valley 40
MEIOMI – California 50
WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 52
REX HILL – Willamette Valley 55
SAINTSBURY *BROWN RANCH* – Carneros 80
FLOWERS – Sonoma Coast 82
DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 120

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 12/46
SALDO – California 14/54
ROSENBULM VINTNERS CÚVEE” – California 28
RAVENSWOOD – Sonoma 35
RIDGE *THREE VALLEYS* – Sonoma County 62

OTHER INTERESTING REDS

TRAPICHE TESORO MALBEC – Mendoza, Argentina 12/46
UNSHACKLED “RED BLEND” – California 14/54
PARADUXX “PROPRIETARY” RED BLEND *BY DUCKHORN* – Napa Valley 15/58
E. GUIGAL CÔTES-DU-RHÔNE – France 50
STAGS’ LEAP WINERY PETITE SYRAH – Napa Valley 68
THE PRISONER RED BLEND – Napa Valley 85
Corkage fee, \$25.

HANDCRAFTED COCKTAILS

THE ESSENTIAL 14

Tito’s Handmade Vodka : Domaine de Canton : Lavender : Citrus

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

WHALE FLOWER 14

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

THE “CAPONE” 15

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELITE MARGARITA 14

El Mayor Tequila : Grand Marnier : Lime Juice

KNICKERBOCKER 15

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

TRUE GRIT 15

Duke Bourbon : Angostura Bitters : Turbinado Sugar : Candied Cherry

PALOMA 13

Casamigos Blanco Tequila : Gran Gala : Grapefruit Juice

DOPPELGÄNGER 15

Angel’s Envy Bourbon : Disaronno : Fever Tree Ginger Ale