

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVEILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 14
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade 14
SMOKED SALMON DIP* – Smoked in-house 14

ARTISAN PIZZAS

- MARGHERITA – Tomato sauce, fresh mozzarella and fresh basil 13
SAUSAGE – In-house made fennel sausage, panna, caramelized onions and scallions 15
GOAT CHEESE – Goat cheese, leeks, scallions, roasted garlic and bacon 13
EGG – Sunny-side up egg, bacon, potatoes and red onions 13
BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheese 14
WILD MUSHROOM – Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese 14
PROSCIUTTO DE PARMA – Arugula, tomato and mozzarella 14
SOUTHWEST – Seasoned beef, cheese, green onions, banana peppers, tomatoes and black olives 14
ITALIAN MEATS – Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 16

SALADS

- ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 10
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 10
FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 13
THAI KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 15
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 17
GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with champagne vinaigrette 16
DRAGON SALAD* – Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 17
ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

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 14
OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 15
BACON SWISS BURGER* – Topped with Swiss cheese and bacon 16
DOUBLE-STACK BURGER* – Two crispy patties, onion, kosher dill pickles, topped with American cheese 15
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14
CRISPY CHICKEN SANDWICH – Buttermilk-dipped chicken, baby Swiss, sliced tomato, dressed kale on a signature bun 15
FRESH FISH SANDWICH – Cut fresh daily with french fries 18
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 15

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES* – A French Brasserie style steak with garlic, served with french fries 26
FILET KABOB* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 31
NEW YORK STRIP* – Aged beef with NYO mac & cheese 36
STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 36
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 36
PRIME RIB SANDWICH* – Served with french fries, au jus 22
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 30 / 16 oz. Extra cut 35

ALL OF OUR STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF®.

SPECIALTIES

- AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 29
TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day ☉
GRILLED SALMON* – Fresh cold water salmon 28
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉
CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 22
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 18
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 20
RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18
GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 20
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 28

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable ~ Smashed Potatoes
Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Iron Skillet Cornbread ~ Kale & Quinoa

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9



WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
THE ARTWORK ON THE COVER OF OUR MENU IS "DON'T GET AROUND MUCH ANYMORE" BY CREASON CLAYTON.