SOUPS & STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP  6
DEVILED 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 ARTICHOKE – 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 – Prosciutto, 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 chicken, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce  15
CYPRUS 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 CHICKEN FOR OUR HAND-PATTED 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
NASHVILLE HOT CHICKEN SANDWICH – Southern slaw, kosher dill pickle and ranch dressing  16
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  32
NEW YORK STRIP* – Aged beef with NYO mac & cheese  37
STEAK MAU* – Marinated ribeye with “Smashed Potatoes”  37
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato  38
PRIME RIB SANDWICH* – Served with french fries, au jus  22
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes”  22 / 16 oz. Extra cut  37
ALL OF OUR STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF®

SPECIALTIES
AHÍ 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  0
GRILLED SALMON* – Fresh cold water salmon  28
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With fresh fries (LA)  0
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 ENTREE  6

SIDE ITEMS

HOUSEMADE DESSERTS
Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.