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 12
MEXICO CITY SPINACH CON QUESO  Served with warm tortilla chips 12
FIRE-GRILLED ARTICHOKE  Seasoned with herb butter. With rémoulade 13
SMOKED SALMON DIP*  Smoked in-house 13

ARTISAN PIZZAS
MARGHERITA  Tomato sauce, fresh mozzarella and fresh basil 12
SAUSAGE  In-house made fennel sausage, panna, caramelized onions and scallions 14
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 13
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 9
ORIGINAL CAESAR SALAD  Croutons and Reggiano Parmesan 9
ALEX’S OR CAESAR SALAD WITH SOUP 13
FAUCON SALAD  Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 12
THAI KAL SALAD  Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 14
CYPRUS SALAD  Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16
GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with champagne vinaigrette 15
DRAGON SALAD  Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 17

ASIAN AHÍ TUNA SALAD*  Seared rare with field greens, wasabi in a cilantro vinaigrette 19

BURGERS, SANDWICHES & SMALL PLATES
WE GRIND FRESH CHICKEN 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 Monterrey Jack 13
OLD FASHIONED CHEESEBURGER*  With Tillamook cheddar 14
BACON SWISS BURGER*  Topped with Swiss cheese and bacon 15
DOUBLE-STACK BURGER*  Two crispy patties, onion, kosher dill pickles, topped with American cheese 14
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish 19
CHICKEN SALAD  Open face on focaccia bread with orzo & wild rice 14
HYDE PARK  Grilled chicken breast topped with Monterrey Jack 14
NASHVILLE HOT CHICKEN SANDWICH  Southern swal, kosher dill pickle and ranch dressing 15
COUNTRY CLUB  Ham, turkey, two cheeses, bacon and mayonnaise 15
FISH TACOS  Daily fish selections, deep fried, avocado, chili mayonnaise 15
FRESH FISH SANDWICH  Cut fresh daily with french fries 16

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 23
NEW YORK STRIP*  Aged beef with NYO mac & cheese 34
STEAK MAJU*  Marinated ribeye with “Smashed Potatoes” 34
FILET MIGNON WITH BÉARNAISE*  Center cut, baked potato 35
PRIME RIB SANDWICH*  Served with french fries, au jus 20
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef served au jus with “Smashed Potatoes” 28
 16 oz. Extra cut 34

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 28
TODAY’S FEATURED FISH  We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  Q
GRILLED SALMON®  Fresh cold water salmon 22
CAROLINA CRAB CAKES  Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
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 18
RATTLSNAKE 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 27

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 6

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

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. 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 “Two Clarinets” by artist Randy Moberg.