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 – Buttermilk hand-breaded tenders  14
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  13
FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With remoulade  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, red onions and scallions  15
BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella  15
WILD MUSHROOM – Homemade panna sauce, wild mushrooms, roasted garlic and parmesan  14
ITALIAN MEATS – Homemade tomato sauce, seasoned ground Gouda, 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, blue cheese, egg, croutons with creamy blue cheese dressing  13
THAI KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce  16
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 FOR OUR HAND-PAATTED 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 FRY* – 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  15
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise  16
PANÉED FISH SANDWICH – Lightly breaded and seasoned, with french fries  19

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 MAUI* – Marinated ribeye with mashed potatoes  37
FILET MIGNON WITH BÉARNAISE* – Center cut, mashed potatoes and roasted red peppers  38
PRIME RIB SANDWICH* – Served with french fries, au jus  20
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with mashed potatoes and seasonal green vegetable  32
16 oz. Extra cut  37

SPECIALTIES

AHI TUNA FILET – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce  29
GRILLED SALMON* – Fresh cold water salmon, with mashed potatoes and seasonal green vegetable  28
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce.
With french fries and cole slaw (LA)  29
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend.
Served with mashed potatoes  18
BRASSERIE CHICKEN – Panko-crusted with parmesan cheese and lemon butter caper sauce, mashed potatoes, seasonal green vegetable  23
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  20
RATTLENSNAKE TAGLIATELLE – Southwestern spices, peppers and chicken  18
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 ~ Orzo & Wild Rice ~ Seasonal Green Vegetable ~ Mashed Potatoes
Black Beans and Rice ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Roasted Red Peppers

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9