

starters

- DAILY FEATURED SOUP** 6
- DEVILED EGGS** Finished with sugar-cured bacon and homemade pickle relish 9
- MR. JACK'S CRISPY CHICKEN** Hand-breaded tenders, served with french fries 12
- SPINACH CON QUESO** Served with warm tortilla chips 13
- SMOKED SALMON DIP*** Smoked in-house 13
- CALAMARI** Seasoned and deep fried. Served with marinara sauce 15

entrée salads

- SIGNATURE SALAD** With bacon, cheddar cheese, tomatoes, cucumbers and seasoned croutons 10
- ORIGINAL CAESAR SALAD** With seasoned croutons and Reggiano Parmesan 10
- SIGNATURE OR CAESAR SALAD WITH SOUP** 14
- SOUTHERN SALAD** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
- GRILLED CHICKEN SALAD** Feta cheese, olives, tomatoes with white wine vinaigrette 15
- THAI KAI SALAD** Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette 16
- ASIAN AHI TUNA SALAD*** Seared rare, with field greens, wasabi in a cilantro vinaigrette 19

~ In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

~ We grind fresh chuck daily for our hand-pattied burgers. All sandwiches are served with french fries unless otherwise noted.

sandwiches

- VEGGIE BURGER** Made in house. Topped with Monterey Jack 13
- OLD FASHIONED CHEESEBURGER*** With Tillamook cheddar 14
- BACON SWISS BURGER*** Topped with Swiss cheese and bacon 15
- STEAK BURGER*** Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled white onions and Kiawah Island dressing 16
- PRIME RIB SANDWICH*** Served with french fries, au jus 20
- FRENCH DIP*** Sliced Prime Rib, baguette and horseradish, served au jus 19
- WEST END** Grilled chicken breast topped with Monterey Jack 13
- THE CLUB** Ham, turkey, two cheeses, bacon and mayonnaise 15

tacos

- STEAK* (OR CHICKEN)** Lettuce, sour cream sauce, Monterey Jack, fresh cilantro, and pico de gallo salsa 16
- SHRIMP** Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 16
- FISH** Daily fish selections, deep fried, avocado, chili mayonnaise 16

steaks & daily plates

- STEAK 'N' FRIES*** French Brasserie style steak with garlic, served with french fries 26
- KANSAS CITY STRIP*** Aged beef with NYO macaroni and cheese 35
- STEAK MAUI*** Marinated ribeye with smashed potatoes 34
- FILET MIGNON*** Center cut, baked potato 34
- SLOW ROASTED PRIME RIB*** Aged Mid-Western beef served au jus with smashed potatoes 28
- NORWEGIAN GRILLED SALMON** Fresh cold water salmon with orzo & wild rice 22
- 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 18
- RATTLESNAKE PASTA** Southwestern spices, peppers and chicken 17
- 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

~ Non-marinated steaks finished with Maître d' butter.

~ Signature or Caesar salad to accompany your entrées 6

sides

- French Fries | Cole Slaw | Broccoli | Black Beans & Rice | Orzo & Wild Rice
- Smashed Potatoes | Not Your Ordinary Macaroni Cheese | Loaded Baked Potato | Daily Vegetable
- All sides: 5

Desserts are suggested tableside by server.

*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.