

**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 KAI SALAD – Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 14

CYPRESS 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 AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 19

**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 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 &amp; wild rice 14

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 14

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 &amp; cheese 34

STEAK MAUI\* – Marinated ribeye with “Smashed Potatoes” 33

FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 34

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**

AHI 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

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 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

**SIDE ITEMS**

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo &amp; Wild Rice ~ Israeli Couscous ~ Daily Vegetable ~ Smashed Potatoes

Not Your Ordinary Mac &amp; Cheese ~ Loaded Baked Potato ~ Iron Skillet Cornbread ~ Kale &amp; 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 "TWO CLARINETS" BY ARTIST RANDY MOBERG.