

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9
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 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, 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
PROSCIUTTO DE PARMA – Arugula, tomato and fresh mozzarella 14

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 12
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 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 20

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 14
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 15
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19
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 15
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 16
PANÉED FISH SANDWICH – Fresh cod, lightly breaded and seasoned, with french fries 17

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 30
NEW YORK STRIP* – Aged beef with NYO mac & cheese 36
STEAK MAUI* – Marinated ribeye with mashed potatoes 36
FILET MIGNON WITH BÉARNAISE* – Center cut, mashed potatoes and roasted red peppers 36
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with mashed potatoes and seasonal green vegetable 29
16 oz. Extra cut 35

SPECIALTIES

- AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28
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) Q
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19
BRASSERIE CHICKEN – Panko-crust with parmesan cheese and lemon butter caper sauce, mashed potatoes and seasonal green vegetable 19
RATTLESNAKE 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 ALL 5

- 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
Israeli Couscous ~ Kale & 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 "YOU'VE GOT WHAT GETS ME" BY POLLY COOK.