



SOUPS

CHEF'S DAILY SOUP4

CHICKEN PASTA.....4

SIDES, ETC.

ALL4

ORZO & WILD RICE

MAYTAG BLEU CHEESE

COLE SLAW (MBC)

SMASHED POTATOES

TEQUILA BEANS*

ONE LB. LOADED

BAKED POTATO

FRENCH FRIES

BROCCOLI

DAILY VEGETABLE

IRON SKILLET

CORNBREAD

NOT YOUR ORDINARY

MAC & CHEESE

DESSERTS

ALL MADE IN THIS RESTAURANT

CARROT CAKE

TOPPED WITH CREAM

CHEESE ICING6

VERY BEST CHOCOLATE

CAKE – VANILLA ICE

CREAM AND HOT FUDGE7

WHITE CHOCOLATE

CHEESECAKE

SERVED WITH A

RASPBERRY SAUCE.....7

POWERFUL STUFF

ICE CREAM PIE.

ENOUGH FOR TWO8



SPLIT-PLATE CHARGE...3

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELL-FISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ADULTS.

PLEASE NO SMOKING.

NO CELL PHONES IN THE DINING ROOM.

* CERTAIN ITEMS ON OUR MENU CONTAIN ALCOHOL.

WE SINCERELY APPRECIATE YOUR BUSINESS.



STARTERS

MEXICO CITY SPINACH CON QUESO – SERVED WITH TORTILLA CHIPS8

MR. JACK'S CHICKEN FINGERS – HAND-BREADED, WITH FRENCH FRIES8

COLOSSAL BUTTERMILK ONION RINGS8

SMOKED NORWEGIAN SALMON – SMOKED IN-HOUSE13

SALADS

OUR IN-HOUSE MADE SALAD DRESSINGS INCLUDE: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, FRESH HERB VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD – WITH BACON, CHEESE, GRAPE TOMATOES, CUCUMBERS AND CROUTONS8

ORIGINAL CAESAR SALAD – WITH CROUTONS AND REGGIANO PARMESAN.....8

FAUCON SALAD – MIXED GREENS, BACON, BLEU CHEESE, EGG, CROUTONS WITH CREAMY BLEU CHEESE DRESSING9

SOUP AND SALAD – WITH AN ALEX'S OR CAESAR SALAD10

CYPRESS SALAD – CHOPPED CHICKEN FINGERS, BACON, AND CHEESE11

GRILLED CHICKEN SALAD – FETA CHEESE, OLIVES, GRAPE TOMATOES WITH FRESH HERB VINAIGRETTE.....11

THAI KAI SALAD – CHICKEN, MIXED GREENS, PEANUTS TOSSED IN A CILANTRO VINAIGRETTE WITH THAI PEANUT SAUCE13

ROTISSERIE CHICKEN COBB SALAD – WITH BACON, BLEU CHEESE, EGG, AVOCADO AND CLASSIC RANCH DRESSING15

ASIAN AHI TUNA SALAD – SEARED, RARE WITH FIELD GREENS IN A WASABI CILANTRO VINAIGRETTE.....16

BURGERS & SANDWICHES

VEGGIE BURGER – MADE IN-HOUSE WITH MONTEREY JACK8

OLD FASHIONED CHEESEBURGER – WITH TILLAMOOK CHEDDAR9

FRENCH DIP – SLICED PRIME RIB, BAGUETTE AND HORSERADISH15

VEGETABLE PLATE – DAILY FRESH SELECTIONS. PLEASE ASK YOUR SERVER.....12

CHICKEN SALAD – OPEN FACE ON FOCACCIA BREAD WITH ORZO & WILD RICE12

HYDE PARK – GRILLED CHICKEN BREAST WITH MONTEREY JACK9

ROTI CHICKEN DIP – "PULLED" ROTISSERIE CHICKEN, BAGUETTE WITH CHICKEN JUS FOR DIPPING11

COUNTRY CLUB – HAM, TURKEY, TWO CHEESES, BACON AND MAYONNAISE10

FRESH FISH SANDWICH – CUT FRESH DAILY, WITH RÉMOULADE SAUCE13

TUNA BURGER – FRESH AHI "DOUBLE TWO" TUNA FROM HAWAII WITH A GINGER-MUSTARD GLAZE14

STEAKS & PRIME RIB

WE FINISH OUR STEAKS WITH MAÎTRE D' BUTTER. ALL STEAKS ARE GRILLED OVER A LIVE HARDWOOD FIRE. WE ONLY SERVE *Certified Angus Beef*® FOR OUR STEAKS AND PRIME RIB. HOMEMADE WORCESTERSHIRE SAUCE AVAILABLE UPON REQUEST.

STEAK 'N' FRIES – 10 OZ. STRIP STEAK, FRIES, MAÎTRE D' BUTTER WITH GARLIC...19

STEAK BRAZZO – MARINATED PIECES OF FILET MIGNON IN A WILD MUSHROOM MADEIRA SAUCE WITH "SMASHED POTATOES"24

STEAK MAUI – 12 OZ. MARINATED RIBEYE WITH "SMASHED POTATOES"23

NEW YORK STRIP – 16 OZ. AGED BEEF WITH NYO MAC & CHEESE27

FILET MIGNON WITH BÉARNAISE – 10 OZ. CENTER CUT, BAKED POTATO26

SLOW ROASTED PRIME RIB – 12 OZ. AGED MID-WESTERN BEEF SERVED AU JUS WITH "SMASHED POTATOES".....21

EXTRA THICK 16 OZ. CUT...25

FRESH FISH & SEAFOOD

PANÉED PECAN TROUT – PAN FRIED, FINISHED WITH A FALLOT DIJON MUSTARD SAUCE AND ASIAN COLE SLAW19

AHI TUNA FILET – GINGER-MUSTARD GLAZE WITH "SMASHED POTATOES" AND SEASONAL VEGETABLE.....Q

CILANTRO SHRIMP – BLACK TIGER SHRIMP WITH CILANTRO OIL AND CAJUN SPICES, SERVED WITH MBC COLE SLAW17

CAROLINA CRAB CAKES – COASTAL RECIPE, JUMBO LUMP CRABMEAT. CHILI MAYONNAISE AND MUSTARD SAUCE. WITH FRENCH FRIES.....25

GRILLED NORWEGIAN SALMON – FRESH COLD WATER SALMON22

LUNCH CUT SERVED UNTIL 4PM...15

TODAY'S FRESH FISH – ALWAYS FRESH. FILETED IN-HOUSE DAILYQ

OTHER SPECIALTIES

ROTISSERIE CHICKEN – ONE-HALF CHICKEN ROASTED AND SEASONED WITH OUR SPECIAL HERB BLEND SERVED WITH "SMASHED POTATOES"13

MR. JACK'S CHICKEN FINGER PLATTER – SOUTH CAROLINA LOW COUNTRY RECIPE WITH FRENCH FRIES AND MBC COLE SLAW13

RATTLESNAKE PASTA – SOUTHWESTERN SPICES, PEPPERS AND CHICKEN14

GRILLED PORK TENDERLOIN – CURED IN-HOUSE WITH THAI "BANG BANG" SAUCE AND "SMASHED POTATOES".....19



ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE...4



PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

RU/RC WE

GREAT WINES BY THE GLASS / BOTTLE

WE PROUDLY SERVE A 7 OZ. POUR IN AUSTRIAN CRYSTAL.

CHAMPAGNE AND SPARKLING

GRUET - NEW MEXICO 9/32
MUMM CUVÉE NAPA BRUT - NAPA VALLEY 34
LOUIS ROEDERER BRUT PREMIER - FRANCE 56
TAITTINGER - FRANCE 85

CHARDONNAY

WENTE - SAN FRANCISCO BAY 7/26
ST. FRANCIS - SONOMA COUNTY 8/28
CATENA - ARGENTINA 8/28
TOASTED HEAD - RUSSIAN RIVER 9/32
NEWTON "RED LABEL" - NAPA VALLEY 10/35
BUTTERFIELD STATION - CALIFORNIA 25
LOUIS LATOUR GRAND ARDÈCHE - FRANCE 27
ESTANCIA - MONTEREY 27
LINCOURT - SANTA BARBARA 30
FRANCISCAN - NAPA VALLEY 32
CHATEAU STE. MICHELLE CANOE RIDGE - WASHINGTON STATE 34
SILVERADO - NAPA VALLEY 35
MERRYVALE STARMONT - NAPA VALLEY 35
FERRARI-CARANO - SONOMA 38
CLOS PEGASE MITSUKO VINEYARD - NAPA VALLEY 40
ZD - CALIFORNIA 40
PINE RIDGE "DIJON CLONES" - CARNEROS 45
PATZ & HALL DURELL VINEYARD - RUSSIAN RIVER 47
CHATEAU ST. JEAN ROBERT YOUNG - ALEXANDER VALLEY 48
PATZ & HALL - NAPA VALLEY 50
JOSEPH DROUHIN PULIGNY-MONTRACHET - FRANCE 55
CAKEBREAD - NAPA VALLEY 70

SAUVIGNON BLANC

KIM CRAWFORD - NEW ZEALAND 8/28
SILVERADO - NAPA VALLEY 9/32
HONIG - NAPA VALLEY 30

OTHER WHITES

CHATEAU STE. MICHELLE RIESLING - WASHINGTON STATE 7/26
MEZZA CORONA PINOT GRIGIO - ITALY 7/26
GUNDERLOCH RIESLING JEAN BAPTISTE - GERMANY 8/27
TRAMIN PINOT GRIGIO - ALTO ADIGE - ITALIA 8/28
CONUNDRUM WHITE TABLE WINE - CALIFORNIA 40
SANTA MARGHERITA PINOT GRIGIO - ITALY 40

CABERNET SAUVIGNON

ESTANCIA KEYES CANYON RANCH - PASO ROBLES 8/28
CHATEAU STE. MICHELLE - WASHINGTON STATE 8/28
ST. FRANCIS - SONOMA COUNTY 9/32
MERRYVALE "STARMONT" - NAPA VALLEY 12/42
COLUMBIA CREST "TWO VINES" - COLUMBIA VALLEY 25
NEWTON CLARET - NAPA VALLEY 40
CHATEAU ST. JEAN - SONOMA 40
FRANCISCAN - NAPA VALLEY 45
STONESTREET - SONOMA 45
HONIG - NAPA VALLEY 46
HESS COLLECTION - NAPA VALLEY 47
CLOS PEGASE - NAPA VALLEY 49
SEQUOIA GROVE - RUTHERFORD 55
SILVERADO - NAPA VALLEY 60
MINER FAMILY OAKVILLE - NAPA VALLEY 85

MERLOT

PIETRA SANTA - CIENEGA VALLEY 7/26
RED DIAMOND - WASHINGTON STATE 8/28
FERRARI-CARANO - SONOMA 10/35
MARKHAM - NAPA VALLEY 36
RUTHERFORD HILL - NAPA VALLEY 42
SHAFER - NAPA VALLEY 65
NORTH STAR - WASHINGTON STATE 68

PINOT NOIR

SEBASTIANI - SONOMA 8/28
REX HILL - OREGON 10/35
ARGYLE - WILLAMETTE VALLEY 11/39
LINCOURT - SANTA BARBARA 35
AU BON CLIMAT - SANTA MARIA 40
GUNDLACH BUNDSCHU RHINEFARM VINEYARD - SONOMA 45
SIDURI MUIRFIELD VINEYARD - WILLAMETTE VALLEY 70

ZINFANDEL

SEGHEISIO - SONOMA 8/28
RAVENSWOOD - SONOMA 9/32
ST. FRANCIS OLD VINES - SONOMA 30
RIDGE LYTTON SPRINGS - SONOMA 47
ROSENBLUM CELLARS ANNETTE'S RESERVE - MENDOCINO 50
BIALE - NAPA VALLEY 58

OTHER REDS

COVEY RUN SYRAH - WASHINGTON STATE 7/26
CATENA MALBEC - ARGENTINA 9/32
TINTARA SHIRAZ - AUSTRALIA 9/32
E. GUIGAL CÔTES DU RHÔNE (SYRAH BLEND) - FRANCE 24
MARIETTA PETITE SIRAH - CALIFORNIA 32
MELVILLE SYRAH - SANTA RITA HILLS 38
ESTANCIA MERITAGE - ALEXANDER VALLEY 45
FRANCISCAN MAGNIFICAT MERITAGE - NAPA VALLEY 58

TO EXPEDITE SERVICE, WE OPEN OUR WINE AT THE PUB, UNLESS OTHERWISE REQUESTED.

HANDCRAFTED

PREMIUM MARTINIS

ALL DRINKS LISTED BELOW ARE \$11 AND SERVED WITH A SIDECAR.

MANDARIN BLOSSOM

FRUIT AND FLOWER INFUSED HANGAR ONE MANDARIN BLOSSOM VODKA WITH FRESH SQUEEZED ORANGE JUICE.

THE PINNACLE COSMOPOLITAN

LUXURIOUS LIBATION OF ABSOLUT MANDRIN VODKA CRANBERRY JUICE, COINTREAU AND A SQUEEZE OF LIME.

'21' MANHATTAN

KNOB CREEK BOURBON AND SWEET VERMOUTH FINISHED WITH A CHERRY.

MARTINI AU CHOCOLAT

DECADENT BLEND OF GODIVA DARK CHOCOLATE LIQUEUR, GREY GOOSE VODKA, AND A SPLASH OF FRENCH VANILLA.

POMEGRANATE MARTINI

EXOTIC CONCOCTION OF PEARL POMEGRANATE VODKA, POMEGRANATE JUICE, AND FRESH SQUEEZED LEMON AND ORANGE.

CINDY'S LEMON DROP

SWEET AND SOUR BLEND OF KETEL ONE CITROEN VODKA AND FRESH-SQUEEZED LEMON JUICE.

PLEASE ASK YOUR SERVER

ABOUT OUR FOUNDERS' WINE LIST.

PORT

FONSECA BIN 27

3 OZ. - PORTUGAL 6 / -

DOW'S LATE BOTTLED VINTAGE '00

3 OZ. - PORTUGAL 7 / -

ERICK COOPER
GENERAL MANAGER

REBECCA VALISKA
EXECUTIVE CHEF

LORA O'CONNOR
MANAGER IN CHARGE OF SERVICE

PROVIDING OUTSTANDING SERVICE AND THE HIGHEST FOOD QUALITY IS OUR OBJECTIVE.

A FEW OF THE THINGS WE DO:

MAKE ALL OF OUR SOUPS FROM SCRATCH.

WE SERVE U.S.D.A. CHOICE OR HIGHER AGED CERTIFIED ANGUS BEEF® BRAND.

USE ONLY THE FRESHEST AVAILABLE FISH HAND CUT DAILY IN OUR KITCHENS.

MAKE ALL OUR SALAD DRESSINGS.

HAND CUT AND TRIM ALL OF OUR STEAKS IN HOUSE.

MAKE ALL OF OUR SAUCES AND STOCKS FROM SCRATCH DAILY.

MAKE ALL OF OUR DESSERTS IN OUR KITCHEN.

POUR ONLY PREMIUM LIQUORS AS HOUSE BRANDS.