

**SOUPS**

CHEF'S DAILY SOUP....6

CHICKEN PASTA.....6

**SIDE ITEMS**

ALL .....4

ORZO & WILD RICE

MAYTAG BLEU CHEESE

COLE SLAW (MBC)

SMASHED POTATOES

TEQUILA BEANS\*

ONE POUND LOADED

BAKED POTATO

FRENCH FRIES

BROCCOLI

ISRAELI COUSCOUS

NOT YOUR ORDINARY

MAC & CHEESE

DAILY VEGETABLE

**DESSERTS**

ALL MADE IN THIS RESTAURANT

CARROT CAKE

TOPPED WITH CREAM

CHEESE ICING .....7

VERY BEST CHOCOLATE

CAKE – VANILLA ICE

CREAM AND HOT FUDGE ....8

KEY LIME PIE

CLASSIC RECIPE.....8

ESPRESSO .....1

CAPPUCCINO.....3



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 PIPE OR CIGAR SMOKING.

PLEASE NO CELL PHONES IN THE DINING ROOM.

\*CERTAIN ITEMS ON OUR MENU CONTAIN ALCOHOL.

WE SINCERELY APPRECIATE YOUR BUSINESS.



**STARTERS**

COLOSSAL BUTTERMILK ONION RINGS.....8

MEXICO CITY SPINACH CON QUESO – SERVED WITH TORTILLA CHIPS .....10

MR. JACK'S CHICKEN FINGERS – HAND-BREADED, WITH FRENCH FRIES .....10

CALAMARI – SEASONED, BREADED AND DEEP FRIED. SERVED WITH MARINARA SAUCE ....12

**SALADS**

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

ALEX'S SALAD – WITH BACON, CHEESE, GRAPE TOMATOES, CUCUMBERS AND CROUTONS .....10

ORIGINAL CAESAR SALAD – WITH CROUTONS AND REGGIANO PARMESAN.....10

CYPRESS SALAD – CHOPPED CHICKEN FINGERS, TOMATOES, CUCUMBERS, BACON AND CHEESE .....13

GRILLED CHICKEN SALAD – MAYTAG BLEU CHEESE, TORTILLA STRIPS, TOMATOES WITH CILANTRO VINAIGRETTE .....13

THAI KAI SALAD – CHICKEN, MIXED GREENS, PEANUTS TOSSED IN A CILANTRO VINAIGRETTE WITH THAI PEANUT SAUCE .....14

ALEX'S OR CAESAR SALAD WITH SOUP .....13

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

**BURGERS, SANDWICHES & SMALL PLATES**

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS ARE SERVED WITH LETTUCE, TOMATOES, RED ONIONS, PICKLE, MAYONNAISE AND MUSTARD. CHICKEN AND FISH SANDWICHES ARE SERVED WITH ALL OF THE ABOVE EXCEPT MUSTARD. ALL SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

VEGGIE BURGER – AMAZING RECIPE TOPPED WITH MONTEREY JACK.....11

OLD FASHIONED CHEESEBURGER – WITH TILLAMOOK CHEDDAR CHEESE .....11

CHICKEN SALAD – OPEN FACE ON FOCACCIA WITH ORZO & WILD RICE .....12

HYDE PARK – GRILLED CHICKEN BREAST WITH MONTEREY JACK .....11

COUNTRY CLUB – HAM, TURKEY, TWO CHEESES, BACON AND MAYONNAISE .....11

FRESH FISH SANDWICH – CUT FRESH DAILY, WITH RÉMOULADE SAUCE .....15

FRENCH DIP – SLICED PRIME RIB, BAGUETTE AND HORSERADISH .....16

**STEAKS & PRIME RIB**

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

STEAK 'N' FRIES – 10 OZ. STRIP STEAK, FRIES, MAÎTRE D' BUTTER WITH GARLIC....21

STEAK BRAZZO – MARINATED PIECES OF FILET MIGNON IN A WILD MUSHROOM MADEIRA SAUCE WITH "SMASHED POTATOES".....27

STEAK MAUI – 12 OZ. MARINATED RIBEYE, "SMASHED POTATOES" .....25

NEW YORK STRIP – 16 OZ. AGED BEEF WITH NYO MAC & CHEESE .....28

FILET MIGNON WITH BÉARNAISE – 10 OZ. CENTER CUT, BAKED POTATO .....29

PRIME RIB SANDWICH – 8 OZ. WITH FRENCH FRIES, AU JUS .....18

SLOW ROASTED PRIME RIB – 12 OZ. AGED MIDWESTERN BEEF SERVED AU JUS WITH "SMASHED POTATOES" .....24

EXTRA THICK 16 OZ. CUT...28

**FRESH FISH & SEAFOOD**

AHI TUNA FILET – GINGER-MUSTARD GLAZE WITH "SMASHED POTATOES" AND OUR SEASONAL VEGETABLE.....26

CILANTRO SHRIMP – BLACK TIGER SHRIMP WITH CILANTRO OIL AND CAJUN SPICES, SERVED WITH MBC COLE SLAW .....19

TODAY'S FRESH FISH – FRESH SELECTIONS. FILETED IN-HOUSE DAILY .....Q

**OTHER SPECIALTIES**

ROTISSERIE CHICKEN – ONE-HALF CHICKEN ROASTED AND SEASONED WITH OUR SPECIAL HERB BLEND SERVED WITH "SMASHED POTATOES" .....15

MR. JACK'S CHICKEN FINGER PLATTER – SOUTH CAROLINA LOW COUNTRY RECIPE WITH FRENCH FRIES AND MBC COLE SLAW.....15

RATTLESNAKE PASTA – SOUTHWESTERN SPICES, PEPPERS AND CHICKEN .....15

GRILLED PORK TENDERLOIN – CURED IN-HOUSE WITH "BANG BANG" SAUCE AND "SMASHED POTATOES" .....20

BARBECUE DANISH BABY BACK RIBS – SERVED WITH PLUM CREEK BBQ SAUCE, TEQUILA BEANS AND MBC COLE SLAW.....24



ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE...5



PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

## GREAT WINES BY THE GLASS / BOTTLE

WE PROUDLY SERVE A 7 OZ. POUR IN RIEDEL GLASSWARE.

### CHAMPAGNE AND SPARKLING

DOMAINE CHANDON BRUT – CALIFORNIA 9 / 32  
GLORIA FERRER BLANC DE NOIR – SONOMA COUNTY 40  
MOET & CHANDON “WHITE STAR” – CHAMPAGNE, FRANCE 65  
VEUVE CLICQUOT YELLOW LABEL – CHAMPAGNE, FRANCE 85

### CHARDONNAY

WENTE – SAN FRANCISCO BAY 7 / 26  
ESTANCIA – MONTEREY 8 / 28  
CATENA – MENDOZA, ARGENTINA 9 / 32  
NEWTON RED LABEL – NAPA VALLEY 10 / 35  
CHATEAU ST. JEAN – SONOMA 40  
MANTANZAS CREEK – SONOMA 42  
PINE RIDGE “DIJON CLONES” – CARNEROS 45  
ZD – CALIFORNIA 46  
MER SOLEIL – CENTRAL COAST 55  
PATZ & HALL – SONOMA COAST 55  
CHALK HILL – SONOMA 58  
GARY FARRELL – RUSSIAN RIVER 70

### SAUVIGNON BLANC

HONIG – NAPA VALLEY 8 / 28  
CRAGGY RANGE *TE MUNA VINEYARD*, NEW ZEALAND 10 / 35  
CAKEBREAD – NAPA VALLEY 45  
HARTWELL – NAPA VALLEY 65

### OTHER WHITES

BIG TATTOO WHITE RIESLING – GERMANY 7 / 26  
CA TULLIO PINOT GRIGIO – ITALY 8 / 28  
SCHLOSS VOLLRADS RIESLING – RHEINGAU, GERMANY 9 / 32  
JB ADAM RESERVE PINOT BLANC – ALSACE, FRANCE 9 / 32  
CONUNDRUM WHITE TABLE WINE – CALIFORNIA 11 / 39  
EROICA RIESLING – WASHINGTON STATE 42  
SANTA MARGHERITA PINOT GRIGIO – ITALY 46

### CABERNET SAUVIGNON

ESTANCIA – *KEYES CANYON RANCH* - PASO ROBLES 8 / 28  
MONTES ALPHA – APALTA VALLEY, CHILE 10 / 35  
FRANCISCAN – NAPA VALLEY 12 / 42  
JOCELYN – NAPA VALLEY 14 / 50  
MERRYVALE – NAPA VALLEY 45  
HONIG – NAPA VALLEY 46  
CHATEAU ST. JEAN – SONOMA 48  
HEITZ – NAPA VALLEY 56  
GRGICH HILLS – NAPA VALLEY 95  
SILVER OAK – ALEXANDER VALLEY 97  
PAUL HOBBS – NAPA VALLEY 105

### MERLOT

PIETRA SANTA – CIENEGA VALLEY 7 / 26  
ARTESA – NAPA VALLEY 8 / 28  
TOBIN JAMES – PASO ROBLES 10 / 35  
NOVELTY HILL – COLUMBIA VALLEY 42  
BARLOW – NAPA VALLEY 50  
CORTE RIVA – NAPA VALLEY 55  
DUCKHORN – NAPA VALLEY 80

### PINOT NOIR

SEBASTIANI – SONOMA COAST 8 / 28  
RIVERS EDGE – OREGON 10 / 35  
BELLE GLOS – SONOMA COAST 12 / 42  
DAVID BRUCE – SONOMA 39  
ACACIA – CARNEROS 41  
SIDURI *ROSELLA'S VINEYARD* – SANTA LUCIA HIGHLANDS 63  
GARY FARRELL – RUSSIAN RIVER 65

### ZINFANDEL

ROSENBLUM VINTNERS CUVÉE – CALIFORNIA 8 / 28  
FOUR VINES “MAVERICK” – AMADOR COUNTY 10 / 35  
RAVENSWOOD – LODI 36  
RIDGE *LYTTON SPRINGS*, SONOMA 47

### OTHER INTERESTING REDS

EL FELINO “PAUL HOBBS” MALBEC – ARGENTINA 9 / 32  
TINTARA SHIRAZ *MCLAREN VALE* – SOUTH AUSTRALIA 10 / 35  
DOMAINE ALFRED “DA RED” BLEND – EDNA VALLEY 12 / 42  
ESTANCIA MERITAGE – ALEXANDER VALLEY 44  
FRANCISCAN MAGNIFICAT MERITAGE – NAPA VALLEY 56  
ORIN SWIFT “THE PRISONER” MERITAGE – NAPA VALLEY 65  
HOGUE “THE HEDGES” – PASO ROBLES 75  
RED CAR SYRAH – SANTA MARIA 90  
L'ARCO AMARONE DELLA VALPOLICELLA – VENETO, ITALY 115

### PORT

GRAHAM'S SIX GRAPES – PORTUGAL 7 / —  
DOW'S LATE BOTTLED VINTAGE '00 – PORTUGAL 7 / —

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

## HANDCRAFTED PREMIUM MARTINIS

ALL DRINKS LISTED BELOW  
ARE \$12 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'<sup>1</sup>

WINE LIST.

**BEN APPELBAUM**  
GENERAL MANAGER

**MATT MCCORMICK**  
EXECUTIVE CHEF

**CHARLEA**  
**WASHINGTON**  
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.