

## SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 5  
DEVEILED EGGS Finished with sugar-cured bacon and homemade pickle relish 8  
MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 13  
MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 12  
SMOKED SALMON DIP Smoked in-house 13  
CALAMARI Seasoned, breaded and deep-fried with marinara sauce 14

## ARTISAN PIZZAS

- MARGHERITA Tomato sauce, fresh mozzarella and fresh basil 12  
SAUSAGE In-house made fennel sausage, panna, red onions and scallions 14  
BBQ Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 13  
WILD MUSHROOM Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 14  
PROSCIUTTO DE PARMA Arugula, tomato and fresh mozzarella 14

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

- 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 11  
CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16  
THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15  
SHRIMP LOUIE SALAD Jumbo shrimp, Boston bibb lettuce, avocado, diced tomatoes and Kiawah Island dressing 18  
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. ADD PIMENTO CHEESE - \$1.00

- VEGGIE BURGER Made in-house, topped with Monterey Jack 13  
OLD FASHIONED CHEESEBURGER\* With Tillamook cheddar served all the way 14  
PIMENTO CHEESE BACON BURGER\* In-house made classic cheese burger with signature pimento cheese and thick cut bacon 15  
STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 14  
FRENCH DIP\* Sliced Prime Rib, baguette and horseradish, served au jus 19  
PRIME RIB SANDWICH\* Served with french fries, au jus 22  
STEAK 'N' FRIES\* A French Brasserie style steak with garlic, served with french fries 24  
HYDE PARK Grilled chicken breast topped with Monterey Jack 13  
COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheeses, bacon and mayonnaise 15  
PANÉED FISH SANDWICH Fresh red fish, lightly breaded and seasoned 15

## STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® BRAND AND FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.  
STEAKS AND PRIME RIB ARE SERVED WITH YOUR CHOICE OF AN ALEX'S SALAD OR CAESAR SALAD.

- STEAK MAUI\* Marinated ribeye with baked potato 34  
FILET MIGNON WITH BÉARNAISE\* Center cut with roasted red peppers. Served with mashed potatoes 33  
NEW YORK STRIP\* Aged beef with NYO mac & cheese 34  
SLOW ROASTED PRIME RIB\* Served au jus with roasted red peppers. Served with mashed potatoes 27 / Extra cut 33

## SPECIALTIES

- AHI TUNA FILET\* With wasabi mayonnaise, a Toro dipping sauce and roasted red peppers. Served with mashed potatoes 27  
TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☐  
JUMBO FRIED SHRIMP French fries, Southern cole slaw and rémoulade sauce 25  
CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☐  
GRILLED SCOTTISH SALMON\* Fresh cold water salmon with roasted red peppers. Served with orzo & wild rice 26  
BRASSERIE CHICKEN Panko-crusted with parmesan cheese, lemon butter sauce and roasted red peppers. Served with mashed potatoes 19  
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 18  
ROTISSERIE CHICKEN Seasoned with our special herb blend with mashed potatoes and a chicken demi-gloss pan sauce 18  
GRILLED PORK TENDERLOIN Apricot horseradish sauce and roasted red peppers. Served with mashed potatoes 21  
BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 25

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

## SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes  
Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable ~ Iron Skillet Cornbread

## HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9