

SOUPS & STARTERS

CHEF'S DAILY SOUP 6

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9

MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 13

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 13

SMOKED SALMON DIP* – Smoked in-house 13

CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 15

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**GRILLED CHICKEN SALAD**

Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15

CYPRESS SALAD

Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16

THAI KAI SALAD

Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15

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 – Made in-house, topped with Monterey Jack 13**OLD FASHIONED CHEESEBURGER*** – With Tillamook cheddar 14**STEAK BURGER*** – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15**SO-CAL BURGER*** – Avocado, Monterey Jack, arugula, tomatoes, and Kiawah Island dressing 15**CROQUE MADAME*** – Classic grilled Gruyere cheese and smoked ham sandwich topped with an egg sunny side up 16**FRENCH DIP*** – Sliced Prime Rib, baguette and horseradish 19**HYDE PARK** – Grilled chicken breast topped with Monterey Jack 14**COUNTRY CLUB** – Ham, turkey, two cheeses, bacon and mayonnaise 15**TACO PLATTERS****STEAK* (OR CHICKEN)** – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16**SHRIMP** – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 16**FISH** – Daily fish selections, deep fried, avocado, chili mayonnaise 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 25**FILET MIGNON WITH BÉARNAISE*** – Center cut, baked potato 35**SLOW ROASTED PRIME RIB*** – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28**SPECIALTIES****GRILLED SALMON*** – Fresh cold water salmon 23**AHI TUNA FILET*** – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes, and a Toro dipping sauce 28**CILANTRO SHRIMP** – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 23**CAROLINA CRAB CAKES** – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 0**ROTISSERIE CHICKEN** – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 19**MR. JACK'S CRISPY CHICKEN PLATTER** – South Carolina low country recipe with french fries and cole slaw 18**RATTLESNAKE PASTA** – Southwestern spices, peppers and chicken 17**GRILLED PORK TENDERLOIN*** – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 22**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 ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Black Beans and Rice ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
PLEASE ASK YOUR SERVER ABOUT THE CHAIRMAN'S WINE CLUB.
THE ARTWORK ON THE COVER OF OUR MENU IS “TWO CLARINETS”
BY ARTIST RANDY MOBERG.*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.