

**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 – Hand-breaded tenders, 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

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 18

**SALADS****ALEX'S SALAD**

Bacon, cheese, tomatoes, cucumbers and croutons 10

**ORIGINAL CAESAR SALAD**

Croutons and Reggiano Parmesan 10

**GRILLED CHICKEN SALAD**

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

**CYPRESS SALAD**

Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

**THAI KAI SALAD**

Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 16

**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

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 19

SHRIMP PO BOY – Seasoned crispy shrimp with lettuce, pickle, tomato and rémoulade 16

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15

CRISPY FISH SANDWICH – Cut fresh daily with pickles, lettuce and Kiawah Island dressing 16

PRIME RIB SANDWICH – Served with french fries, au jus 20

**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

STEAK MAUI – Marinated ribeye with “Smashed Potatoes” 34

NEW YORK STRIP – Aged beef with NYO mac &amp; cheese 34

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 33

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28

**SPECIALTIES**

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day ☉

FRESH DAILY FISH WITH CZARINA SAUCE – Served over rice with a classic New Orleans cream-based sauce ☉

GRILLED SALMON – Fresh cold water salmon 28

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 24

AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 27

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 18

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19

BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 19

GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 21

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 &amp; Wild Rice ~ Israeli Couscous ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac &amp; Cheese ~ Loaded Baked Potato

**HOUSEMADE DESSERTS**

Suggested tableside by server.

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
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 “DON'T GET AROUND MUCH ANYMORE” BY CREASON CLAYTON.