

**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 12  
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 17

**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 14  
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 16  
THAI KAI SALAD  
Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 15  
ASIAN AHI TUNA SALAD  
Seared rare with field greens, wasabi in a cilantro vinaigrette 19

**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 15  
HYDE PARK – Grilled chicken breast topped with Monterey Jack 13  
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15  
CRISPY FISH SANDWICH – Cut fresh daily with pickles, lettuce and Kiawah Island dressing 15  
PRIME RIB SANDWICH – Served with french fries, au jus 20

**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  
STEAK MAUI\* – Marinated ribeye with smashed potatoes 33  
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 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 22  
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 23  
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” 17  
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18  
BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 18  
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 20  
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 SPLIT-PLATE CHARGE 3

**SIDE ITEMS ALL 5**

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable  
Smashed Potatoes ~ Not Your Ordinary Mac & 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 “TWO CLARINETS”  
BY ARTIST RANDY MOBERG.