

**SOUPS & STARTERS**

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

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

MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 14

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 with marinara sauce 17

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

Bacon, cheese, tomatoes, cucumbers and croutons 10

**ORIGINAL CAESAR SALAD**

Croutons and Reggiano Parmesan 10

**GRILLED CHICKEN SALAD**

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

**SHRIMP LOUIE SALAD**

Baby Maine shrimp, avocado and diced tomatoes finished with 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.

VEGGIE BURGER – Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER – With Tillamook cheddar 15

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

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

FRESH FISH SANDWICH – Cut fresh daily with french fries 17

**TACO PLATTERS**

STEAK (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 17

**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 27

STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Maderia sauce with “Smashed Potatoes” 30

NEW YORK STRIP – Aged beef with NYO mac &amp; cheese 35

STEAK MAUI – Marinated ribeye with “Smashed Potatoes” 35

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**

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

AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 29

GRILLED SALMON – Fresh cold water salmon 29

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” 19

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

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 23

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 SPLIT-PLATE CHARGE 3

**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 ~ Ripened Tomatoes

**HOUSEMADE DESSERTS**

Suggested tableside by server.