

**SOUPS & STARTERS**

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6  
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 8  
MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 13  
STEAK ROLLS – With Chimichurri sauce and spicy ranch dressing 11  
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12  
SMOKED SALMON DIP – Smoked in-house 13

**SUSHI**

- CALIFORNIA ROLL  
Crab salad, asparagus, sesame, avocado, chives, red pepper 12  
CRUNCHY SHRIMP ROLL  
Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14  
SPICY TUNA ROLL  
Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15  
MIKE'S FILET ROLL  
Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16  
RAINBOW ROLL\*  
Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16

**SALADS**

- ALEX'S SALAD  
Bacon, cheese, tomatoes, cucumbers and croutons 10  
ORIGINAL CAESAR SALAD  
Croutons and Reggiano Parmesan 10  
CYPRESS SALAD  
Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese and buttermilk 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 19

**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 14  
BACON SWISS BURGER\* – Topped with Swiss cheese and bacon 15  
FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 19  
PRIME RIB SANDWICH\* – Served with french fries, au jus 21  
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14  
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15  
FISH TACOS – Three tacos with pico de gallo 15

**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 mashed potatoes 34  
NEW YORK STRIP\* – Aged beef with NYO mac & cheese 35  
FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 34  
SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with mashed potatoes 27 Extra cut 33

**SPECIALTIES**

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉  
GRILLED SALMON\* – Fresh cold water salmon 28  
AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 27  
JUMBO FRIED SHRIMP – French fries, cole slaw and rémoulade 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 mashed potatoes 17  
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18  
GRILLED PORK TENDERLOIN\* – Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 20

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  
Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

**HOUSEMADE DESSERTS**

Suggested tableside by server.

**FRENCH PRESS COFFEE 3/6/9**

PLEASE 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.  
ACOUSTIC ENVIRONMENT DESIGNED BY STEVEN DURR DESIGNS AND DELIVERED BY BOSE PROFESSIONAL SYSTEMS.  
THE ARTWORK ON THE COVER OF OUR MENU IS "DON'T GET AROUND MUCH ANYMORE" BY CREASON CLAYTON..