

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9
STEAK ROLLS – With Chimichurri sauce and spicy ranch dressing 12
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
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 14
OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 14
PIMENTO CHEESE BACON BURGER* – With Kiawah Island dressing 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 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 26
STEAK MAUI* – Marinated ribeye with mashed potatoes 34
NEW YORK STRIP* – Aged beef with NYO mac & cheese 34
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 35
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with mashed potatoes 28 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 28
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 "LE PONT NEUF" BY CHARLES COX.