

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 tenders, served with french fries 12

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 9

ORIGINAL CAESAR SALAD

Croutons and Reggiano Parmesan 9

ALEX'S OR CAESAR SALAD WITH SOUP 13**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**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 19**HYDE PARK** - Grilled chicken breast topped with Monterey Jack 13**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 MÂÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with french fries 24**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 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 19**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 26**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 17**GRILLED PORK TENDERLOIN*** - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 19

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 "TWO CLARINETS" BY ARTIST RANDY MOBERG.