

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
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

ARTISAN PIZZAS**MARGHERITA**

Tomato sauce, fresh mozzarella and fresh basil 12

SAUSAGE

In-house made fennel sausage, panna, red onions and scallions 14

BBQ

Homemade barbecue sauce, roasted chicken, smoked Gouda cheese, caramelized onions and fresh mozzarella cheeses 13

WILD MUSHROOM

Homemade panna sauce, wild mushrooms, roasted garlic and parmesan cheese 14

PROSCIUTTO DE PARMA

Arugula, tomato and mozzarella 14

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**FAUCON SALAD**

Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 11

GRILLED CHICKEN SALAD

Feta cheese, olives, tomatoes with white wine vinaigrette 15

CYPRESS SALAD

Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16

THAI KAI SALAD

Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 14

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 12

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 14

BACON SWISS BURGER* – Topped with Swiss cheese and bacon 15

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

CHICKEN SALAD – Open face on focaccia bread with orzo & wild rice 14

HYDE PARK – Grilled chicken breast topped with Monterey Jack 13

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

FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 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 22

NEW YORK STRIP* – Aged beef with NYO mac & cheese 34

STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 33

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 33

PRIME RIB SANDWICH* – Served with french fries, au jus 20

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28
16 oz. Extra cut 34

ALL OF OUR STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF®.

SPECIALTIES

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 28

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

GRILLED SALMON* – Fresh cold water salmon 21

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q

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

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 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

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 ~ Iron Skillet Cornbread

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.

THE ARTWORK ON THE COVER OF OUR MENU IS “TWO CLARINETS”
BY ARTIST RANDY MOBERG.