

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9
COLOSSAL BUTTERMILK ONION RINGS 8.50
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12.75
MR. JACK'S CHICKEN FINGERS – Hand-breaded and served with french fries 13
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 13

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, tortilla strips, tomatoes with white wine vinaigrette 15.25
CYPRESS SALAD
Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16
THAI KAI SALAD
Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15.75
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 14.75
STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15.25
PRIME RIB SANDWICH* – Served with french fries, au jus 20
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19
CRISPY CHICKEN SANDWICH – Chicken tenders, pickle, lettuce and chef's dressing 12.75
HYDE PARK – Grilled chicken breast topped with Monterey Jack 13
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15
FRESH FISH SANDWICH – Cut fresh daily with french fries 16

TACO PLATTERS

- SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 15
FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 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 25.50
STEAK MAUI* – Marinated ribeye with smashed potatoes 35
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 smashed potatoes 28 / 16 oz. Extra cut 34

SEAFOOD

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉
GRILLED SCOTTISH SALMON* – Fresh cold water salmon 28
AHI TUNA STEAK* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 28.75
CILANTRO SHRIMP – Local Mayport shrimp with cilantro oil and cajun spices, served with cole slaw 22
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries ☉
BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 19

SPECIALTIES

- ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 18.25
MR. JACK'S CHICKEN FINGER PLATTER – South Carolina low country recipe with french fries and cole slaw 19
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 21
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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

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 “YOU'VE GOT WHAT GETS ME” BY POLLY COOK.

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.