

**SOUPS & STARTERS**

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6  
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9  
MR. JACK'S CRISPY CHICKEN – Buttermilk hand-breaded tenders 13  
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 15  
BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 14  
WILD MUSHROOM – Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 14  
PROSCIUTTO DE PARMA – Arugula, tomato and fresh mozzarella 14

**SALADS**

- ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 10  
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 10  
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 16  
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 13  
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  
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14  
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15  
PRIME RIB SANDWICH\* – Served with french fries, au jus 21  
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 15  
PANÉED FISH SANDWICH – Fresh cod, lightly breaded and seasoned, 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 26  
FILET KABOB\* – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 29  
NEW YORK STRIP \* – Aged beef with NYO mac & cheese 35  
STEAK MAUI\* – Marinated ribeye with mashed potatoes 34  
FILET MIGNON WITH BÉARNAISE\* – Center cut, mashed potatoes and roasted red peppers 34  
SLOW ROASTED PRIME RIB\* – Served au jus with mashed potatoes and seasonal green vegetable 28 / 16 oz. Extra cut 34

**SPECIALTIES**

- AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 27  
GRILLED SALMON\* – Fresh cold water salmon, with mashed potatoes and seasonal green vegetable 28  
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and cole slaw (LA) Q  
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18  
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19  
BRASSERIE CHICKEN – Panko-crust with parmesan cheese and lemon butter caper sauce, mashed potatoes and seasonal green vegetable 18  
RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18  
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 ~ Orzo & Wild Rice ~ Seasonal Green Vegetable ~ Mashed Potatoes ~ Black Beans and Rice  
Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Roasted Red Peppers ~ Israeli Couscous

**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 "DON'T GET AROUND MUCH ANYMORE" BY ARTIST CREASON CLAYTON.

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