

**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 – Hand-breaded tenders, served with french fries 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 14

**SALADS**

- ALEX'S SALAD  
Bacon, cheese, tomatoes, cucumbers and croutons 10  
ORIGINAL CAESAR SALAD  
Croutons and Reggiano Parmesan 10  
GRILLED CHICKEN SALAD  
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15  
CYPRESS SALAD  
Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 17  
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  
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  
FRESH FISH SANDWICH – Cut fresh daily with french fries 16

**TACO PLATTERS**

- STEAK\* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16  
SHRIMP – Crispy shrimp, cabbage, red pepper and chives 16  
FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 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 BRAZZO\* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 29  
NEW YORK STRIP\* – Aged beef with NYO mac & cheese 34  
STEAK MAUI\* – Marinated ribeye with “Smashed Potatoes” 34  
FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 34  
SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28

**SPECIALTIES**

- AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 29  
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 28  
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q  
CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 25  
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 18  
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19  
RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18  
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 22  
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.

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

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.  
PLEASE ASK YOUR SERVER ABOUT THE CHAIRMAN'S WINE CLUB.  
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.  
THE ARTWORK ON THE COVER OF OUR MENU IS “DON'T GET AROUND MUCH ANYMORE” BY CREASON CLAYTON.