

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 13

SALADS

- ALEX'S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons 9
ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan 9
GRILLED CHICKEN SALAD
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15
CYPRESS SALAD
Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 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
CHICKEN SALAD – Open face on focaccia bread with orzo & wild rice 14
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
STEAK 'N' FRIES* – A French Brasserie style steak with garlic, Maître d' butter and french fries 26
STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 28

TACO PLATTERS

- STEAK* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 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. STEAKS SERVED WITH YOUR CHOICE OF AN ALEX'S SALAD OR CAESAR SALAD.

- STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 34
NEW YORK STRIP* – Aged beef with NYO mac & cheese 35
FILET MIGNON* – Center cut, baked potato 34
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28

SPECIALTIES

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉
GRILLED SALMON* – Fresh cold water salmon 28
AHI TUNA STEAK* – Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 28
CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 23
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 “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” 20
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.
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.

RL/EC B TOL