

SOUPS & STARTERS

CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 14

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13

SMOKED SALMON DIP – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce 17

SALADS

ALEX'S SALAD

Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD

Croutons and Reggiano Parmesan 11

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 tossed 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 14

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 15

TURKEY BURGER – Very healthy. Arugula, Monterey Jack, tomatoes and mayonnaise 15

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

PRIME RIB SANDWICH* – Served with french fries, au jus 21

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20

CHICKEN SALAD – Open face on focaccia bread with orzo & wild rice 15

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 17

FISH – Daily fish selections, grilled, avocado, chili mayonnaise 17

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 28

STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 35

NEW YORK STRIP* – Aged beef with NYO mac & cheese 36

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 36

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 29

SPECIALTIES

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

GRILLED SALMON* – Fresh cold water salmon 29

AHI TUNA STEAK* – Topped with wasabi mayonnaise. Served with “Smashed potatoes,” tomatoes and a Toro dipping sauce 29

CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 24

PANÉED PECAN TROUT – Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 24

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

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 19

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 SPLIT PLATE CHARGE 4

SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Heirloom Beets

HOUSEMADE DESSERTS

Suggested tableside by server.