

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 12
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 13
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 27
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 35
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 23
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.

*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.