

**SOUPS & STARTERS**

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10

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

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 14

SMOKED SALMON DIP – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried with marinara sauce 18

AVOCADO BOMB – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 18

**SALADS**

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette 16

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17

SHRIMP LOUIE SALAD – Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 19

DRAGON SALAD – Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 19

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 16

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 20

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 17

FISH TACOS – Daily fish selections, deep fried, 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 29

STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Maderia sauce with “Smashed Potatoes” 30

NEW YORK STRIP – Aged beef with NYO mac &amp; cheese 37

STEAK MAUI – Marinated ribeye with “Smashed Potatoes” 37

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 37

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with “Smashed Potatoes” 31

**SPECIALTIES**

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

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

GRILLED SALMON – Fresh cold water salmon 29

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” 20

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 20

ROASTED PORK CHOP – Hardwood-grilled double pork chop with apricot horseradish sauce.

Served with “Smashed Potatoes” and broccoli 29

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 3

**SIDE ITEMS**

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo &amp; Wild Rice ~ Israeli Couscous ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac &amp; Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

**HOUSEMADE DESSERTS**

Suggested tableside by server.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.  
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
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.