

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
- DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
- COLOSSAL BUTTERMILK ONION RINGS 9
- MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
- MR. JACK'S CHICKEN FINGERS – Hand-breaded and served with french fries 14
- FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 14

SALADS

- ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 10
- ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 10
- GRILLED CHICKEN SALAD – Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 16
- 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
- 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 20
- FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19
- HYDE PARK – Grilled chicken breast topped with Monterey Jack 13
- FRESH FISH SANDWICH – Cut fresh daily with french fries 16
- FISH TACOS – 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 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 / 16 oz. Extra cut 35

SEAFOOD

- 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 FINAL* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 29
- CILANTRO SHRIMP – Local Mayport 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 ☐
- BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 20

SPECIALTIES

- ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 19
- MR. JACK'S CHICKEN FINGER PLATTER – South Carolina low country recipe with french fries and cole slaw 19
- GRILLED PORK TENDERLOIN – Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 23
- 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

- 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.