SOUPS & STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP  6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish  10
MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with french fries  15
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  13
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade  14
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp  18

SALADS
ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  10
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  10
GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  16
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  17
ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS & SANDWICHES
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
FRENCH DIP – Sliced Prime Rib, baguette and horseradish  20
SHRIMP PO BOY – Seasoned crispy shrimp with lettuce, pickle, tomato and rémoulade  17
HYDE PARK – Grilled chicken breast topped with Monterey Jack  14
CRISPY FISH SANDWICH – Cut fresh daily with pickles, lettuce and Kiawah Island dressing  16
PRIME RIB SANDWICH – Served with french fries, au jus  21

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”  36
NEW YORK STRIP – Aged beef with NYO mac & cheese  36
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  0
FRESH DAILY FISH WITH CZARINA SAUCE – Served over rice with a classic New Orleans cream-based sauce  0
GRILLED SALMON – Fresh cold water salmon  28
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw  24
AHI TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  28
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  0
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  19
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  20
BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers  21
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  22
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 ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS
Suggested tableside by server.