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  12
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  13
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade  13
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp  17

SALADS
ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons  9
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan  9
ALEX’S OR CAESAR SALAD WITH SOUP  14
GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  15
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  16
THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  15
ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette  19

BURGERS & SANDWICHES
VEGGIE BURGER – Made in-house, topped with Monterey Jack  14
OLD FASHIONED CHEESEBURGER – With Tillamook cheddar  14
STEAK BURGER – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  15
FRENCH DIP – Sliced Prime Rib, baguette and horseradish  19
SHRIMP PO BOY – Seasoned crispy shrimp with lettuce, pickle tomato and rémoulade  16
HYDE PARK – Grilled chicken breast topped with Monterey Jack  14
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise  15
CRISPY FISH SANDWICH – Cut fresh daily with pickles, lettuce and Kiawah Island dressing  16
PRIME RIB SANDWICH – Served with french fries, au jus  20

TACO PLATTERS
STEAK (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa  16
SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce  16
FISH – Daily fish selections, deep fried, avocado, chili mayonnaise  16

STEAKS & PRIME RIB
STEAK ‘N’ FRIES – A French Brasserie style steak with garlic, served with french fries  25
STEAK MAUI* – Marinated ribeye with smashed potatoes  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  9
FRESH DAILY FISH WITH CZARINA SAUCE – Served over rice with a classic New Orleans cream-based sauce  9
GRILLED SALMON – Fresh cold water salmon  22
AHIB TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  27
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw  23
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  9
ROTISserie CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  18
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  18
BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers  19
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  20
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw  27

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.