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
CYPRRESS 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

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 Madera sauce with “Smashed Potatoes” 31
NEW YORK STRIP – Aged beef with NYO mac & cheese 38
STEAK MAUI – Marinated ribeye with “Smashed Potatoes” 38
FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 39
SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with “Smashed Potatoes” 32

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q
AHl 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) Q
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 ENTREE 6 SPLIT-PLATE CHARGE 3

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & 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 uncooked 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 CARLTON CLAYTON.