SOUPS & STARTERS

CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP | 6
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 ARTICHOKE – Seasoned with herb butter. With rémoulade | 13
SMOKED SALMON DIP – Smoked in-house | 13
CALAMARI – Seasoned, breaded and deep fried with marinara sauce | 16
AVOCADO BOMB – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips | 17

SALADS

ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons | 11
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan | 11
ALEX’S OR CAESAR SALAD WITH SOUP | 16
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 | 16
SHRIMP LOUIE SALAD – Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing | 18
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 | 21

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
FRENCH DIP – Sliced Prime Rib, baguette and horseradish | 19
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 | 27
STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Maderia sauce with “Smashed Potatoes” | 29
NEW YORK STRIP – Aged beef with NYO mac & cheese | 36
STEAK MAUI – Marinated ribeye with “Smashed Potatoes” | 37
FILET MIGNON WITH BÉARNAISE – Center cut, baked potato | 37
SLOW ROASTED PRIME RIBE – 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 fresh seafood every day | Q

AHU TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce | 29
GRILLED SALMON – Fresh cold water salmon | 24
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) | O
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
ROASTED PORK CHOP – Hardwood-grilled double pork chop with apricot horseradish sauce. Served with “Smashed Potatoes” and broccoli | 28
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 & Wild Rice ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.