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, served with french fries 12
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 15
SMOKED SALMON DIP* – Smoked in-house 13

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 13

GRILLED CHICKEN SALAD
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15

CYPRESS SALAD
Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16

ASIAN AHI TUNA SALAD*
Seared rare with field greens, wasabi in a cilantro vinaigrette 19

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* – Certified Angus Beef® with Tillamook cheddar 14

STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15

PRIME RIB SANDWICH* – Served with french fries, au jus 19

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 13

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 16

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

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 24

NEW YORK STRIP* – Aged Certified Angus Beef® with NYO mac & cheese 34

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 28

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday 0

GRILLED SALMON* – Fresh cold water salmon 22

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 22

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 27

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and Cajun spices, served with cole slaw 23

ROTISERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 17

MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 20

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE 6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Black Beans & Rice
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.