SOUPS & STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
COLOSSAL BUTTERMILK ONION RINGS 9
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
MR. JACK’S CHICKEN FINGERS – Hand-breaded and served with french fries 14
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14

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

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
PRIME RIB SANDWICH* – Served with french fries, au jus 21
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19
HYDE PARK – Grilled chicken breast topped with Monterey Jack 13
FRESH FISH SANDWICH – Cut fresh daily with french fries 16
FISH TACOS – 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 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 30 / 16 oz. Extra cut 36

SEAFOOD
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday 0
GRILLED SALMON* – Fresh cold water salmon 28
AH TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed tomatoes, tomatoes and a Toro dipping sauce 29
CILANTRO SHRIMP – Local Mayport shrimp with cilantro oil and Cajun spices, served with cole slaw 25
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries 0
BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 20

SPECIALTIES
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 19
MR. JACK’S CHICKEN FINGER PLATTER – South Carolina low country recipe with french fries and cole slaw 19
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 23
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

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.

WE DO NOT RECOMMEND AND WILL NOT GUARANTEE ANY MEAT ORDERED “MEDIUM WELL” OR ABOVE.
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PERFECT DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
THE ARTWORK ON THE COVER OF OUR MENU IS “LE PONT NEUF” BY CHARLES COX.