

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 12
MR. JACK'S CHICKEN FINGERS – Hand-breaded and served with french fries 12
FIRE-GRILLED ARTICHOKEs – 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
ALEX'S OR CAESAR SALAD WITH SOUP 14
GRILLED CHICKEN SALAD – Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 16
CYPRESS 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 15
ASIAN AHI 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 13
OLD FASHIONED CHEESEBURGER* – 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 20
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 14
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 24
STEAK MAUI* – Marinated ribeye with smashed potatoes 33
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 34
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with smashed potatoes 28 / 16 oz. Extra Cut 33

SEAFOOD

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☐
GRILLED SALMON* – Fresh cold water salmon 22
AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 29
CILANTRO SHRIMP – Local Mayport shrimp with cilantro oil and cajun spices, served with cole slaw 24
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries ☐
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 21
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

- French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOMEMADE DESSERTS

Suggested tableside by server.