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 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

ALEX’S OR CAESAR SALAD WITH SOUP  14

GRILLED CHICKEN SALAD – Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette  16

CYPRRESS 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 CHEESE BURGER* – 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  34

FILET MIGNON WITH BÉARNES*A* – Center cut, baked potato  35

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  Ø

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  Ø

BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers  20

SPECIALTIES

ROTISERIE 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 ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOMEMADE 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.