SOUPS & STARTERS

CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP  5
DEVILED EGGS  Finished with sugar-cured bacon and homemade pickle relish  9
MR. JACK’S CRISPY CHICKEN  Buttermilk hand-breaded tenders  10
MEXICO CITY SPINACH CON QUESO  Served with warm tortilla chips  10
SMOKED SALMON DIP  Smoked in-house  13
CALAMARI  Seasoned, breaded and deep-fried with marinara sauce  14

ARTISAN PIZZAS

MARGHERITA  Tomato sauce, fresh mozzarella and fresh basil  10
SAUSAGE  In-house made fennel sausage, panna, red onions and scallions  10
BBQ  Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella  10
WILD MUSHROOM  Homemade panna sauce, wild mushrooms, roasted garlic and parmesan  10
ITALIAN MEATS  Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni  12

SALADS

IN-HOUSE MADE SALAD DRESSING  HONEY Dijon, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIawah ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE

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

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHICKEN DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE $1.00

VEGGIE BURGER  Made in-house, topped with Monterey Jack  14
OLD FASHIONED CHEESEBURGER*  With Tillamook cheddar served all the way  14
PIMENTO CHEESE BACON BURGER*  Our classic cheese burger, signature pimento cheese and thick cut bacon  15
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish, served au jus  19
HOMETOWN HOT CHICKEN  Nashville hot, Southern slaw, kosher dill pickle and ranch dressing  14
HYDE PARK  Grilled chicken breast topped with Monterey Jack  13
FISH TACOS  Daily fish selections, deep-fried, avocado, chili mayonnaise  13

STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® BRAND AND FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK ‘N’ FRIES*  A 10 oz. French Brasserie style steak with garlic, served with french fries  22
FILET KABOB  Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  29
STEAK MAU*  14 oz. marinated ribeye with baked potato  32
FILET MIGNON WITH BÉARNAISE*  10 oz. center cut with roasted peppers. Served with mashed potatoes  34
NEW YORK STRIP*  16 oz. aged beef withNYO mac & cheese  33
SLOW ROASTED PRIME RIB*  Aged Certified Angus Beef® roasted on the bone, served au jus with mashed potatoes  33

SPECIALTIES

AHÍ TUNA FILET*  With wasabi mayonnaise, a Toro dipping sauce and roasted peppers. Served with mashed potatoes  27
TODAY’S FEATURED FISH  We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  0
JUMBO FRIED SHRIMP  French fries, Southern cole slaw and rémoulade sauce  25
CAROLINA CRAB CAKES  Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA)  0
GRILLED SALMON*  Fresh cold water salmon  24
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and Southern cole slaw  16
ROTISSERIE CHICKEN  Seasoned with our special herb blend with mashed potatoes and a chicken demi-gloss pan sauce  17
GRILLED PORK TENDERLOIN  Apricot horseradish sauce and roasted peppers. Served with mashed potatoes  21
BARBECUE BABY BACK RIBS  Served with Plum Creek bbq sauce, french fries and Southern cole slaw  24

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  5

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes
Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE  3/6/9