

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 5
DEILED EGGS Finished with sugar-cured bacon and homemade pickle relish 8
MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 12
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 13
BBQ Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 12
WILD MUSHROOM Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 13
PROSCIUTTO DE PARMA Arugula, tomato and fresh mozzarella 13

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 9
ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 9
ALEX'S OR CAESAR SALAD WITH SOUP 12
FAUCON SALAD Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 11
CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16
THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14
SHRIMP LOUIE SALAD Jumbo shrimp, Boston bibb lettuce, avocado and diced tomatoes and Kiawah Island dressing 17
ASIAN AHI TUNA SALAD* Seared rare with field greens, wasabi, in a cilantro vinaigrette 19

BURGERS, SANDWICHES & SMALL PLATES

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

- VEGGIE BURGER Made in-house, topped with Monterey Jack 12
OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way 13
PIMENTO CHEESE BACON BURGER* In-house made classic cheese burger with signature pimento cheese and thick cut bacon 14
STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 12
FRENCH DIP* Sliced Prime Rib, baguette and horseradish, served au jus 17
PRIME RIB SANDWICH* Served with french fries, au jus 19
STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with french fries 19
CHICKEN SALAD Open face on focaccia bread with orzo & wild rice 12
HYDE PARK Grilled chicken breast topped with Monterey Jack 12
COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 13
AHI TUNA BURGER Pan-seared ahi tuna, arugula and lemon aioli 16
PANÉED FISH SANDWICH Fresh red fish, lightly breaded and seasoned 14

STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® BRAND AND FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.
STEAKS AND PRIME RIB ARE SERVED WITH YOUR CHOICE OF AN ALEX'S SALAD OR CAESAR SALAD.

- NEW YORK STRIP* Aged beef with NYO mac & cheese 34
STEAK MAUI* Marinated ribeye with baked potato 32
FILET MIGNON WITH BÉARNAISE* Center cut with roasted red peppers. Served with mashed potatoes 33
SLOW ROASTED PRIME RIB* Served au jus with roasted red peppers. Served with mashed potatoes 27 / Extra cut 33

SPECIALTIES

- AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and roasted red peppers. Served with mashed potatoes 27
TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉
JUMBO FRIED SHRIMP French fries, Southern cole slaw and rémoulade sauce 24
CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☉
GRILLED SCOTTISH SALMON* Fresh cold water salmon with roasted red peppers. Served with orzo & wild rice 19
BRASSERIE CHICKEN Panko-crusted with parmesan cheese, lemon butter sauce and roasted red peppers. Served with mashed potatoes 16
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 16
GRILLED PORK TENDERLOIN Apricot horseradish sauce and roasted red peppers. Served with mashed potatoes 18
BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 20

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

SIDE ITEMS ALL 5

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3 / 6 / 9

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
PLEASE ASK YOUR SERVER ABOUT THE CHAIRMAN'S WINE CLUB.
THE ARTWORK ON THE COVER OF OUR MENU IS "TWO CLARINETS"
BY ARTIST RANDY MOBERG.