SOUPS & STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with fresh fries 16
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
SMOKED SALMON DIP* – Smoked in-house 14
CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 17

SALADS
ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11
ALEX’S OR CAESAR SALAD WITH SOUP 15
GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 16
CYPRESS SALAD – Chopped crispy chicken tenders,pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17
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 14
OLD FASHIONED CHEESEBURGER* – Certified Angus Beef* with Tillamook cheddar 15
STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14
NASHVILLE HOT CHICKEN SANDWICH – Southern slaw, kosher dill pickle and ranch dressing 15
FRESH FISH SANDWICH – Cut fresh daily with french fries 17
PRIME RIB SANDWICH* – Served with french fries, au jus 21
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 16

STEAKS & PRIME RIB
STEAK ’N’ FRIES* – A French Brasserie style steak with garlic, served with french fries 26
STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 30
STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 38
NEW YORK STRIP* – Aged Certified Angus Beef* with NYO mac & cheese 35
FILET MIGNON WITH BÉARNAISSE* – Center cut, baked potato 36
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 29

SPECIALTIES
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q
GRILLED SALMON* – Fresh cold water salmon 23
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 19
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 21
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 ~ Heirloom Beets

HOUSEMADE DESSERTS
Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY ANY MEAT ORDERED ‘MEDIUM-WELL’ OR ABOVE.
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
THE ARTWORK ON THE COVER OF OUR MENU IS “TWO CLARINETTS” BY ARTIST RANDY MOBERG.