**SOUPS & STARTERS**

**CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP** - 6

**DEVILED EGGS** – Finished with sugar-cured bacon and homemade pickle relish - 10

**COLOSSLAL BUTTERMILK ONION RINGS** - 9

**MEXICO CITY SPINACH CON QUESO** – Served with warm tortilla chips - 13

**FIRE-GRILLED ARTICHOKES** – Seasoned with herb butter. With rémoulade - 14

**CALAMARI** – Seasoned, breaded and deep-fried with marinara sauce - 18

**AVOCADO BOMB** – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips - 18

**SALADS**

**ALEX’S SALAD** – Bacon, cheese, tomatoes, cucumbers and croutons - 11

**ORIGINAL CAESAR SALAD** – Croutons and Reggiano Parmesan - 11

**GRILLED CHICKEN SALAD** – Feta cheese, olives, 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 - 17

**DRAGON SALAD** – Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette - 19

**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-PATTED BURGERS.

**VEGGIE BURGER** – Made in-house, topped with Monterey Jack - 14

**OLD FASHIONED CHEESEBURGER** – With Tillamook cheddar - 16

**STEAK BURGER** – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing - 16

**FRENCH DIP** – Sliced Prime Rib, baguette and horseradish - 20

**HYDE PARK** – Grilled chicken breast topped with Monterey Jack - 14

**FRESH FISH SANDWICH** – Cut fresh daily with french fries - 17

**FISH TACOS** – Daily fish selections, deep fried, avocado, chili mayonnaise - 17

**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 - 28

**FILET KABOB** – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice - 31

**NEW YORK STRIP** – Aged beef with NYO mac & cheese - 37

**STEAK MAUI** – Marinated ribeye with smashed potatoes - 37

**FILET MIGNON WITH BÉARNaise** – Center cut, baked potato - 38

**SLOW ROASTED PRIME RIB** – Aged Mid-Western beef served au jus with smashed potatoes - 30 Extra cut - 35

**SPECIALTIES**

**TODAY’S FEATURED FISH** – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday -  O

**GRILLED SALMON** – Fresh cold water salmon - 29

**AHÍ TUNA FILET** – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce - 29

**CAROLINA CRAB CAKES** – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) - O

**ROTISSERIE CHICKEN** – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes - 20

**MR. JACK’S CRISPY CHICKEN 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 - 24

**BARBECUE BABY BACK RIBS** – Served with Plum Creek bbq sauce, french fries and cole slaw - 29

**ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE** - 6

**SIDE ITEMS**

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Roasted Peppers ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

**HOUSEMADE DESSERTS**

Suggested tableside by server.