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  13

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade  13

CALAMARI – Seasoned, breaded and deep-fried with marinara sauce  16

AVOCADO BOMB* – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  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  14

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

CYPRUS 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  18

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  15

FRENCH DIP – Sliced Prime Rib, baguette and horseradish  19

HYDE PARK – Grilled chicken breast topped with Monterey Jack  14

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise  15

FRESH FISH SANDWICH – Cut fresh daily with french fries  17

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  26

FILET KABOB – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  29

NEW YORK STRIP – Aged beef with NYO mac & cheese  36

STEAK MAUI – Marinated ribeye with smashed potatoes  37

FILET MIGNON WITH BÉARNAAISE – Center cut, baked potato  37

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with smashed potatoes  29 Extra cut  34

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  0

GRILLED SALMON – Fresh cold water salmon  23

AHU 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)  0

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  19

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 SPLIT PLATE CHARGE  3

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

HOMEMADE DESSERTS

Suggested tableside by server.