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 french fries  15
MEXICO CITY SPINACH CON QUESO - Served with warm tortilla chips  13
FIRE-GRILLED ARTICHOKE - Seasoned with herb butter. With rémoulade  14
EMERALD COAST SHRIMP - Battered and fried Gulf shrimp  18

SALADS
ALEX’S SALAD - Bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD - Croutons and Reggiano Parmesan  11
CYPRESS SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  17
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette  17
THAI KAI SALAD - Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  17
DRAGON SALAD - Thai inspired beef and noodle salad with mango, avocado, peanuts, cilantro vinaigrette and Thai sauce  19
ASIAN AHI TUNA SALAD - Seared rare with field greens, wasabi in a cilantro vinaigrette  21

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 - Certified Angus Beef® with Tillamook cheddar  16 Add bacon  1
STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  16
FRENCH DIP - Sliced Prime Rib, baguette and horseradish  21
HYDE PARK - Grilled chicken breast topped with Monterey Jack  15
FRESH FISH SANDWICH - Cuts 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  29
NEW YORK STRIP - Aged Certified Angus Beef® with NYO mac & cheese  38
STEAK MAUI - Marinated ribeye with “Smashed Potatoes”  38
FILET MIGNON WITH BÉARNAISE - Center cut, baked potato  39
SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with “Smashed Potatoes” Extra cut  37

SPECIALTIES
AHİ TUNA FILET - Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  30
TODAY’S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  30
GRILLED SALMON - Fresh cold water salmon  29
CAROLINA CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  29
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  20
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  29
ROASTED PORK CHOP - Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  29
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 ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS
Suggested tableside by server.