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, served with french fries 14
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
ALEX'S OR CAESAR SALAD WITH SOUP 14
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 20

BURGERS, SANDWICHES & SMALL PLATES
WE GRIND FRESH CHICK 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 16
FRENCH DIP - Sliced Prime Rib, baguette and horseradish 20
HYDE PARK - Grilled chicken breast topped with Monterey Jack 15
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 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 26
NEW YORK STRIP - Aged Certified Angus 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 29

SPECIALTIES

AHU TUNA FILET - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 24
TODAY’S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day 24
GRILLED SALMON - Fresh cold water salmon 24
CAROLINA CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce, With french fries (LA) 20
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
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 28
ROASTED PORK CHOP - Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 28

SIDES
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.