SOUPS & STARTERS

CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP  6

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

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips  13

MR. JACK’S CRISPY CHICKEN Buttermilk hand-breaded tenders  13

STEAK ROLLS Finished with a Chimichurri sauce and spicy ranch dressing  11

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIONION, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE

ALEX’S SALAD Bacon, cheddar cheese, tomatoes, cucumbers and seasoned croutons  10

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan  10

ALEX’S OR CAESAR SALAD WITH SOUP  14

CYPRESS SALAD Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing  16

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  16

SHRIMP LOUIE SALAD Jumbo shrimp, Boston bibb lettuce, avocado, tomatoes and Kiawah Island dressing  17

ASIAN AHI TUNA SALAD* Seasoned, seared rare with field greens, wasabi in a cilantro vinaigrette  20

SUSHI

NIGIRI PLATE*  16

SPICY TUNA ROLL*  14

HAKO-STYLE TUNA*  14

CALIFORNIA ROLL  11

RAINBOW ROLL*  14

AVOCADO BOMB*  16

CRUNCHY SHRIMP ROLL  12

MIKE’S FILET ROLL  16

KAPPA MAKI  16

SPICY HAWAIIAN ROLL*  14

BURGERS & SANDWICHES

WE GRIND FRESH CHICKEN DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE - $1.00

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

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way  15

BACON SWISS BURGER* Topped with Swiss cheese and bacon  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 served au jus  19

CHICKEN SALAD Open face on focaccia bread with orzo & wild rice  14

HYDE PARK Grilled chicken breast topped with Monterey Jack  15

COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise  15

FRESH FISH SANDWICH Cut fresh daily with french fries  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

STEAK MAUI* Marinated ribeye with baked potato  35

NEW YORK STRIP* Aged beef with NVO mac & cheese  36

FILET MIGNON WITH BÉARNAISE* Center cut with roasted peppers. Served with mashed potatoes  36

PRIME RIB SANDWICH* Served with french fries, au jus  23

SLOW ROASTED PRIME RIB* Served au jus with roasted peppers. Served with mashed potatoes  29 Extra cut  35

SPECIALTIES

AHÍ TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and roasted peppers. Served with mashed potatoes  28

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

CRYSTAL COAST SHRIMP Battered and fried North Carolina coast shrimp served with fresh fries and cole slaw  23

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA)  ø

GRILLED SALMON* Fresh cold water salmon with roasted peppers. Served with orzo & wild rice  28

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw  19

ROTISSERIE CHICKEN One-half chicken seasoned with our special herb blend, with mashed potatoes and chicken demi-glace pan sauce  18

GRILLED PORK TENDERLOIN* Apricot horseradish sauce and roasted peppers. Served with mashed potatoes  21

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw  25

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  5

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

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.