

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVEILED EGGS Finished with sugar-cured bacon and homemade pickle relish 9
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 10

SUSHI

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| NIGIRI PLATE* 16 | SPICY TUNA ROLL* 14 | SPICY HAWAIIAN ROLL* 14 |
| CALIFORNIA ROLL 11 | RAINBOW ROLL* 14 | HAKO-STYLE TUNA* 14 |
| CRUNCHY SHRIMP ROLL 12 | MIKE'S FILET ROLL 16 | AVOCADO BOMB* 16 |

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, 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 15
SHRIMP LOUIE SALAD Jumbo shrimp, Boston bibb lettuce, avocado, diced tomatoes and Kiawah Island dressing 17
ASIAN AHI TUNA SALAD* Seasoned, seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK 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 14
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 14
COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 15
PANÉED FISH SANDWICH Fresh red fish, lightly breaded and seasoned 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 25
STEAK MAUI* Marinated ribeye with baked potato 34
NEW YORK STRIP* Aged beef with NYO mac & cheese 34
FILET MIGNON WITH BÉARNAISE* Center cut with roasted peppers. Served with mashed potatoes 34
PRIME RIB SANDWICH* Served with french fries, au jus 22
SLOW ROASTED PRIME RIB* Served au jus with roasted peppers. Served with mashed potatoes 28 Extra cut 34

SPECIALTIES

- AHI 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 ☐
CRYSTAL COAST SHRIMP Battered and fried North Carolina coast shrimp served with french 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) ☐
GRILLED SALMON* Fresh cold water salmon with roasted red peppers. Served with orzo & wild rice 28
BRASSERIE CHICKEN Panko-crust with parmesan cheese, lemon butter sauce and roasted peppers. Served with mashed potatoes 21
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 20
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 ENTRÉE 5

SIDE ITEMS ALL 5

- 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

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
THE ARTWORK ON THE COVER OF OUR MENU IS "DON'T GET AROUND MUCH ANYMORE" BY CREASON CLAYTON..