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  Buttermilk hand-breaded tenders  13
MEXICO CITY SPINACH CON QUESO  Served with warm tortilla chips  12
STEAK ROLLS  Finished with a Chimichurri sauce and spicy ranch dressing  11

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

ALEX’S SALAD  Bacon, cheddar cheese, tomatoes, cucumbers and seasoned croutons  9
ORIGINAL CAESAR SALAD  Croutons and Reggiano Parmesan  9
ALEX’S OR CAESAR SALAD WITH SOUP  13
CYPRESS SALAD  Crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheddar cheese and buttermilk ranch dressing  14
THAI KAI SALAD  Chicken, artesian mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  14
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  19

BURGERS & SANDWICHES
WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE – $1.00

VEGGIE BURGER  Made in-house, topped with Monterey Jack  13
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  18
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  14
FRESH FISH SANDWICH  Cut fresh daily with french fries  16

STEAKS & PRIME RIB
ALL STEAKS ARE FINISHED WITH MÂTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK ’N FRIES*  A French Brasserie style steak with garlic, served with french fries  21
STEAK MAUI*  Marinated ribeye with baked potato  34
NEW YORK STRIP*  Aged beef with NYO mac & cheese  33
FILET MIGNON WITH BÉARNAISE*  Center cut with roasted peppers. Served with mashed potatoes  34
PRIME RIB SANDWICH*  Served with french fries, au jus  19
SLOW ROASTED PRIME RIB*  Served au jus with roasted peppers. Served with mashed potatoes  28

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  0
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)  0
GRILLED SALMON*  Fresh cold water salmon with roasted peppers. Served with orzo & wild rice  20
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and Southern cole slaw  17
ROTISSERIE CHICKEN  One-half chicken seasoned with our special herb blend, with mashed potatoes and chicken demi-glace pan sauce  17
GRILLED PORK TENDERLOIN*  Apricot horseradish sauce and roasted peppers. Served with mashed potatoes  20

AHI TUNA 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