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  14
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  13
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade  14
SMOKED SALMON DIP – Smoked in-house  15

SALADS

ALEX’S SALAD  Bacon, cheese, tomatoes, cucumbers and croutons  10
ORIGINAL CAESAR SALAD  Croutons and Reggiano Parmesan  10
GRILLED CHICKEN SALAD  Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  16
CYPRESS SALAD  Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  18
THAI KAI SALAD  Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  17
ASIAN AHI TUNA SALAD  Seared rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS & SANDWICHES

VEGGIE BURGER – Made in-house, topped with Monterey Jack  14
OLD FASHIONED CHEESEBURGER* – 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  19
HYDE PARK – Grilled chicken breast topped with Monterey Jack  15
FRESH FISH SANDWICH – Cut fresh daily with french fries  17

STEAKS & PRIME RIB

STEAK ‘N’ FRIES* – A French Brasserie style steak with garlic, served with french fries  28
STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes”  31
NEW YORK STRIP* – Aged 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”  31

SPECIALTIES

AHÍ TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  29
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  6
GRILLED SALMON – Fresh cold water salmon  28
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  6
CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw  26
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  19
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw  21
RATTLESNAKE PASTA – Southwestern spices, peppers and chicken  18
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  23
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw  28
ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  6

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED “MEDIUM WELL” OR ABOVE.

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 “Le Pont neuf” by Charles Cox.