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  12
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips  13
FIRE-GRILLED ARTICHOokes – Seasoned with herb butter. With rémoulade  13
SMOKED SALMON DIP – Smoked in-house  14

SALADS
ALEX’S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons  10
ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan  10
ALEX’S OR CAESAR SALAD WITH SOUP  14
GRILLED CHICKEN SALAD
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  15
CYPRESS SALAD
Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing  17
THAI KAI SALAD
Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  16
ASIAN AHI TUNA SALAD
Seared rare with field greens, wasabi in a cilantro vinaigrette  19

BURGERS & SANDWICHES
WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS
VEGGIE BURGER – Made in-house, topped with Monterey Jack  14
OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar  14
STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  15
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish  19
HYDE PARK – Grilled chicken breast topped with Monterey Jack  14
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise  15
FRESH FISH SANDWICH – Cut fresh daily with french fries  16

TACO PLATTERS
STEAK* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa  16
SHRIMP – Crispy shrimp, cabbage, red pepper and chives  16
FISH – Daily fish selections, deep fried, avocado, chili mayonnaise  16

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 BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes”  29
NEW YORK STRIP* – Aged beef with NYO mac & cheese  35
STEAK MAUI* – Marinated ribeye with “Smashed Potatoes”  35
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato  36
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes”  28

SPECIALTIES
ahi tuna filet – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  28
Today’s featured fish - We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  28
Grilled salmon – Fresh cold water salmon  22
Carolina crab cakes – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  22
Emerald coast shrimp – Battered and fried shrimp served with french fries and cole slaw  23
Rotisserie chicken – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  17
Mr. Jack’s crispy chicken platter – South Carolina low country recipe with french fries and cole slaw  18
Rattlesnake pasta – Southwestern spices, peppers and chicken  18
Grilled pork tenderloin – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  22
Barbecue baby back ribs – Served with Plum Creek bbq sauce, french fries and cole slaw  27
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 reluctantly not guarantee any meat ordered “medium well” or above.
Please inquire about any food allergies.
Proper dress required. Gentlemen, please remove hats and caps.
The artwork on the cover of our menu is “Two clarinetists” by artist Randy Moberg.