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 15
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 13

SALADS
ALEX’S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 9
ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 9
GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 16
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES
WE GRIND FRESH CHICKEN DAILY FOR OUR HAND-PATTIED BURGERS
VEGGIE BURGER – Made in-house, topped with Monterey Jack 14
OLD FASHIONED CHEESEBURGER* – Certified Angus Beef® 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
CHICKEN SALAD – Open face on focaccia bread with orzo & wild rice 16
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14
FRESH FISH SANDWICH – Cut fresh daily with french fries 17
STEAK ‘N’ FRIES* – A French Brasserie style steak with garlic, Maitre d’ butter and french fries 28
STEAK BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 29
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 15

STEAKS & PRIME RIB
ALL STEAKS ARE FINISHED WITH MÂTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS. STEAKS SERVED WITH YOUR CHOICE OF AN ALEX’S SALAD OR CAESAR SALAD
STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 37
NEW YORK STRIP* – Aged Certified Angus Beef® with NYO mac & cheese 37
FILET MIGNON* – Center cut, baked potato 38
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 31

SPECIALTIES
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday 6
GRILLED SALMON* – Fresh cold water salmon 28
AHÍ TUNA FILET* – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 28
CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 24
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 6
ROTISERIE 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 20
RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 19
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 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.