

## SOUPS & STARTERS

CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14

SMOKED SALMON DIP – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce 18

## SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

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 19

THAI KAI SALAD – Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

## BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack 14

OLD FASHIONED CHEESEBURGER\* – Toasted egg washed bun served all the way with Tillamook cheddar 16

STEAK BURGER\* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP\* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 20

## 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 28

STEAK MAUI\* – Marinated ribeye with “Smashed Potatoes” 40

NEW YORK STRIP\* – Aged beef with NYO mac & cheese 39

FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 39

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 32

## SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood every day ☉

GRILLED SALMON\* – Fresh cold water salmon 29

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with “Smashed potatoes,” tomatoes and a Toro dipping sauce 29

PANÉED PECAN TROUT – Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 26

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 25

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 24

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 32

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 SPLIT PLATE CHARGE 4

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Heirloom Beets

## HOUSEMADE DESSERTS

Suggested tableside by server.