

SOUPS & STARTERS

- 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 17
- MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
- SMOKED SALMON DIP – Smoked in-house 14
- CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce 17

SALADS

- ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11
- ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11
- ALEX'S OR CAESAR SALAD WITH SOUP 16
- 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 tossed in a cilantro vinaigrette with Thai peanut sauce 16
- ASIAN AHI TUNA SALAD* – Seared rare with field greens, wasabi in a cilantro vinaigrette 20

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 15
- TURKEY BURGER – Dressed arugula, melted Monterey Jack, tomatoes and mayonnaise 15
- STEAK BURGER* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15
- PRIME RIB SANDWICH* – Slow-roasted, served au jus 21
- FRENCH DIP* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 20
- HYDE PARK – Hardwood-grilled chicken breast, crisp lettuce, pickle 14
- NASHVILLE HOT CHICKEN SANDWICH – Southern slaw, kosher dill pickle and ranch dressing 16
- FRESH FISH SANDWICH – Fileted in-house daily with Chef's dressing 17

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” 39
- NEW YORK STRIP* – Aged beef with NYO mac & cheese 38
- FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 38
- SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 30

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 24
- 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 24
- 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 23
- ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 22
- BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 31
- 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.

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 “TWO CLARINETS”
BY ARTIST RANDY MOBERG.

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.