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  40

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes”  33

SPECIALTIES

TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood every day  0

GRILLED SALMON* – Fresh cold water salmon  29

AHÍ 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)  0

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 ENTREÉ  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.

*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 ANY DRESSED MEAT OR VEGETABLES. WE 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.