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 CHICKEN 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 wash 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”  40
NEW YORK STRIP* – Aged beef with NYO mac & cheese  38
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato  39
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  0
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)  0
MR. JACK’S CRISPY CHICKEN PLATTER – South Carolina low country recipe with fresh 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.