

STARTERS

TODAY'S FEATURED SOUP 6

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 9

SPINACH CON QUESO Served with pico de gallo and tortilla chips 13

FIRE-GRILLED ARTICHOKEs With rémoulade 13

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 16

SMOKED SALMON House-smoked salmon with toast and chef's tartar sauce 17

SUSHI

NIGIRI PLATE* 16

CALIFORNIA ROLL 12

SPICY TUNA ROLL* 15

RAINBOW ROLL* 16

MIKE'S FILET ROLL* 16

HAKO-STYLE TUNA* 15

AVOCADO BOMB* 16

SPICY HAWAIIAN ROLL* 16

CRUNCHY SHRIMP ROLL 14

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

ALEX'S SALAD With bacon, cheese, tomatoes, cucumbers and rustic croutons 10

ORIGINAL CAESAR SALAD Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6) 10

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD Grilled 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.

VEGGIE BURGER Made in-house. Served all the way with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* Served all the way with Tillamook cheddar 14

DOUBLE-STACK BURGER* Red onion, kosher dill pickles, topped with American cheese 14

FRENCH DIP* Sliced Prime Rib, soft baguette and horseradish 19

CRISPY FISH SANDWICH Seasoned, fresh red fish, with chef's tartar sauce and lettuce 17

THE CLUB Ham, turkey, two cheeses, bacon and mayonnaise 15

MAINLINE CHICKEN SANDWICH Lightly breaded and fried on focaccia bread, Gruyère, lettuce, and tomato 14

STEAKS & PRIME RIB

Steaks finished with Maître d' butter. All of our steaks and prime rib are Certified Angus Beef.®

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with fries 25

STEAK MAUI* Marinated ribeye with pommes purée and roasted peppers 35

FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 37

NEW YORK STRIP* Aged beef with NYO mac & cheese and roasted peppers 36

SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with pommes purée and heirloom cauliflower 30 / Extra cut 36

ENTRÉES

TODAY'S FRESH FISH We offer a selection of panéed, pan-roasted, or hardwood grilled seafood Q

AHI TUNA FILET* Wasabi mayonnaise. Served with pommes purée, heirloom cauliflower and a Toro dipping sauce 29

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 26

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce. French fries and cole slaw (LA) Q

GRILLED NORWEGIAN SALMON* Fresh cold water salmon with orzo and wild rice and roasted peppers 23

MISO GLAZED ATLANTIC COD* Baby bok choy, seasoned rice and ponzu sauce 27

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 18

ROTISSERIE CHICKEN Special herb blend with pommes purée and a chicken demi-glace 19

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, french fries and Southern cole slaw 28

SIDES & SMALL PLATES ALL 7

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Heirloom Cauliflower
Pommes Purée | Loaded Baked Potato | Sautéed Baby Bok Choy with Garlic Oil | Not Your Ordinary Mac & Cheese
Roasted Peppers | Seasonal Vegetable | Seasoned Rice

SEASONAL VEGETABLE PLATE Your choice of four vegetables 21

Alex's Salad to accompany your entree 6

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All ingredients are not listed, please make us aware of any food allergies. Proper dress required. Gentlemen, please remove your hats and caps. The artwork on our menu is "Two Clarinets" by Randy Moberg.

