

## STARTERS

TODAY'S FEATURED SOUP 4.95

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 7.95

SPINACH CON QUESO Served with pico de gallo and tortilla chips 7.95

FIRE-GRILLED ARTICHOKE With rémoulade 10.95

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 12.95

SMOKED SALMON House-smoked salmon with toast and chef's tartar sauce 13.95

### SUSHI ALL 9.95

NIGIRI PLATE\*

CALIFORNIA ROLL

SPICY TUNA ROLL\*

RAINBOW ROLL\*

MIKE'S FILET ROLL\*

HAKO-STYLE TUNA\*

AVOCADO BOMB\*

SPICY HAWAIIAN ROLL\*

CRUNCHY SHRIMP ROLL

## 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 7.95

ORIGINAL CAESAR SALAD Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7) 7.95

ALEX'S OR CAESAR SALAD WITH SOUP 11.95

GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 12.95

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 14.95

THAI KAI SALAD Grilled chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15.95

ASIAN AHI TUNA SALAD\* Seared, rare with field greens, wasabi in a cilantro vinaigrette 17.95

## BURGERS, SANDWICHES & ETC.

We grind fresh chuck daily for our hand-pattied burgers.

VEGGIE BURGER Made in-house. Served all the way with Monterey Jack 12.95

OLD FASHIONED CHEESEBURGER\* Served all the way with Tillamook cheddar 12.95

DOUBLE-STACK BURGER\* Onion, kosher dill pickles, topped with American cheese 12.95

FRENCH DIP\* Sliced Prime Rib, soft baguette and horseradish 15.95

PRIME RIB SANDWICH\* Served with french fries, au jus 15.95

CRISPY FISH SANDWICH Seasoned fresh fish, with chef's tartar sauce and lettuce 13.95

THE CLUB Ham, turkey, two cheeses, bacon and mayonnaise 13.95

MAINLINE CHICKEN SANDWICH Lightly breaded and fried chicken, Gruyère, lettuce, and tomato 12.95

FISH TACOS Daily fish selections, deep fried, avocado, chili mayonnaise 12.95

FISH & CHIPS Classic English, pub-style fish and chips, served with french fries 14.95

## 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 19.95

STEAK MAUI\* Marinated ribeye with pommes purée and roasted peppers 34.95

FILET MIGNON WITH BÉARNAISE\* Center cut, loaded baked potato 36.95

NEW YORK STRIP\* Aged beef with NYO mac & cheese and roasted peppers 35.95

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with pommes purée and heirloom cauliflower 29.95 / Extra cut 35.95

## 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 28.95

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 25.95

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 14.95

MISO GLAZED ATLANTIC COD\* Baby bok choy, seasoned rice and ponzu sauce 28.95

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 15.95

ROTISSERIE CHICKEN Special herb blend with pommes purée and a chicken demi-glace 14.95

BARBECUE BABY BACK RIBS Plum Creek bbq sauce, french fries and Southern cole slaw 19.95

### SIDES & SMALL PLATES ALL 5.95

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 14.95

Alex's Salad to accompany your entrée 5.95

\*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.

