

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 5

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

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 10

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 10

SMOKED SALMON DIP Smoked in-house 13

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 14

ARTISAN PIZZAS

MARGHERITA Tomato sauce, fresh mozzarella and fresh basil 10

SAUSAGE In-house made fennel sausage, panna, red onions and scallions 10

BBQ Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 10

WILD MUSHROOM Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 10

ITALIAN MEATS - Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 12

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 10

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 13

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

THAI KAI SALAD Chicken, artisan 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 & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE - \$1.00

VEGGIE BURGER Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way 14

PIMENTO CHEESE BACON BURGER* Our classic cheese burger, signature pimento cheese and thick cut bacon 15

FRENCH DIP* Sliced Prime Rib, baguette and horseradish, served au jus 19

HYDE PARK Grilled chicken breast topped with Monterey Jack 13

FISH TACOS Daily fish selections, deep-fried, avocado, chili mayonnaise 13

STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® BRAND AND FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES* A 10 oz. French Brasserie style steak with garlic, served with french fries 20

PRIME RIB SANDWICH* 8 oz. served with french fries, au jus 19

STEAK MAUI* 14 oz. marinated ribeye with baked potato 31

FILET MIGNON WITH BÉARNAISE* 10 oz. center cut with roasted peppers. Served with mashed potatoes 32

NEW YORK STRIP* 16 oz. aged beef with NYO mac & cheese 32

SLOW ROASTED PRIME RIB* 12 oz. served au jus with roasted red peppers. Served with mashed potatoes 25

16 oz. Extra cut 31

SPECIALTIES

AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and roasted peppers. Served with mashed potatoes 27

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉

JUMBO FRIED SHRIMP French fries, Southern cole slaw and rémoulade sauce 25

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☉

GRILLED ATLANTIC SALMON* Fresh cold water salmon with roasted red peppers. Served with orzo & wild rice 24

BRASSERIE CHICKEN Panko-crusted with parmesan cheese, lemon butter sauce and roasted peppers. Served with mashed potatoes 19

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 16

ROTISSERIE CHICKEN Seasoned with our special herb blend with mashed potatoes and a chicken demi-gloss pan sauce 16

GRILLED PORK TENDERLOIN Apricot horseradish sauce and roasted peppers. Served with mashed potatoes 21

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and Southern cole slaw 24

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

