SOUPS & STARTERS

CHEF'S DAILY SOUP OR 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 15

MEXICO CITY SPINACH CON QUESO - Served with warm tortilla chips 13

FIRE-GRILLED ARTICHOKES - Seasoned with herb butter. With rémoulade 14

EMERALD COAST SHRIMP - Battered and fried Gulf shrimp 18

SALADS

ALEX'S SALAD - Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD - Croutons and Reggiano Parmesan 11

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

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 17

THAI KAI SALAD - Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17

DRAGON SALAD - Thai inspired beef and noodle salad with mango, avocado, peanuts, cilantro vinaigrette and Thai sauce 19

ASIAN AHI TUNA SALAD - Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

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

OLD FASHIONED CHEESEBURGER - With Tillamook cheddar 16 Add bacon 1

STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP - Sliced Prime Rib, baguette and horseradish 21

HYDE PARK - Grilled chicken breast topped with Monterey Jack 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 17

FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 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 29

NEW YORK STRIP - Aged beef with NYO mac & cheese 37

STEAK MAUI - Marinated ribeye with "Smashed Potatoes" 37

FILET MIGNON WITH BÉARNAISE - Center cut, baked potato 37

SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with "Smashed Potatoes" 29 Extra cut 36

SPECIALTIES

AHI TUNA FILET - Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce Q

GRILLED SALMON - Fresh cold water salmon 29

CAROLINA CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 20

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 20

BARBECUE BABY BACK RIBS - Served with Plum Creek bbg sauce, french fries and cole slaw 29

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 / SPLIT-PLATE CHARGE 3

SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

WE DO NOT RECOMMEND AND WILL 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 "DON'T GET AROUND MUCH ANYMORE" BY CREASON CLAYTON.

.ALEXANDER'S