

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

DEVEILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 14

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

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade 14

SMOKED SALMON DIP – Smoked in-house 15

SALADS**ALEX'S SALAD**

Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD

Croutons and Reggiano Parmesan 10

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 in a cilantro vinaigrette with Thai peanut sauce 17

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, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 15

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

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

HYDE PARK – Grilled chicken breast topped with Monterey Jack 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 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 BRAZZO* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 30

NEW YORK STRIP* – Aged beef with NYO mac & cheese 36

STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 36

FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 36

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 30

SPECIALTIES

AHI TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 29

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q

GRILLED SALMON – Fresh cold water salmon 28

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

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 19

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 21

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 23

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 28

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

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

HOUSEMADE DESSERTS

Suggested tableside by server.

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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.