

## 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  
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  
HOMETOWN HOT CHICKEN Nashville hot, Southern slaw, kosher dill pickle and ranch dressing 14  
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 22  
FILET KABOB Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 28  
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\* Aged Certified Angus Beef® roasted on the bone, served au jus with mashed potatoes 32

## 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 SALMON\* Fresh cold water salmon 24  
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 17  
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**

