

## SOUPS & STARTERS

CHEF'S DAILY SOUP 6

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

MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 13

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

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 13

SMOKED SALMON DIP\* – Smoked in-house 13

CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 15

## SALADS

### ALEX'S SALAD

Bacon, cheese, tomatoes, cucumbers and croutons 9

### ORIGINAL CAESAR SALAD

Croutons and Reggiano Parmesan 9

ALEX'S OR CAESAR SALAD WITH SOUP 13

### GRILLED CHICKEN SALAD

Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15

### CYPRESS SALAD

Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16

### THAI KAI SALAD

Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15

### 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 14

STEAK BURGER\* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15

SO-CAL BURGER\* – Avocado, Monterey Jack, arugula, tomatoes, and Kiawah Island dressing 16

CROQUE MADAME\* – Classic grilled Gruyere cheese and smoked ham sandwich topped with an egg sunny side up 16

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

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15

## TACO PLATTERS

STEAK\* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16

SHRIMP – Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce 16

FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 16

## 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 26

FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 35

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28

## SPECIALTIES

GRILLED SALMON\* – Fresh cold water salmon 23

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes, and a Toro dipping sauce 28

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 24

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” 19

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18

RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN\* – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 22

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

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Black Beans and Rice ~ Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE 3/6/9**