

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 12
- MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
- FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 13
- EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 17

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 14
- GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15
- CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16
- THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 15
- ASIAN AHI TUNA SALAD – Seared rare with field greens, wasabi in a cilantro vinaigrette 19

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
- FRENCH DIP – Sliced Prime Rib, baguette and horseradish 19
- SHRIMP PO BOY – Seasoned crispy shrimp with lettuce, pickle tomato and rémoulade 16
- HYDE PARK – Grilled chicken breast topped with Monterey Jack 14
- COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15
- CRISPY FISH SANDWICH – Cut fresh daily with pickles, lettuce and Kiawah Island dressing 16
- PRIME RIB SANDWICH – Served with french fries, au jus 20

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 25
- STEAK MAUI* – Marinated ribeye with smashed potatoes 34
- FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 34
- SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with “Smashed Potatoes” 29

SPECIALTIES

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled seafood every day ☉
- FRESH DAILY FISH WITH CZARINA SAUCE – Served over rice with a classic New Orleans cream-based sauce ☉
- GRILLED SALMON – Fresh cold water salmon 22
- AHI TUNA FILET – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 27
- EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 23
- CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉
- ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 18
- MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18
- BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 19
- GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 20
- BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 27
- 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

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.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
THE ARTWORK ON THE COVER OF OUR MENU IS “TWO CLARINETS” BY ARTIST RANDY MOBERG.