

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, served with french fries 12
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 15
SMOKED SALMON DIP* – Smoked in-house 13

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
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
PRIME RIB SANDWICH* – Served with french fries, au jus 19
FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 19
HYDE PARK – Grilled chicken breast topped with Monterey Jack 13
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15
FRESH FISH SANDWICH – Cut fresh daily with french fries 16

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 24
NEW YORK STRIP* – Aged beef with NYO mac & cheese 34
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 28

SPECIALTIES

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☺
GRILLED SALMON* – Fresh cold water salmon 22
EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 22
AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 27
CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 23
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 17
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 20

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

- French Fries ~ Southern Cole Slaw ~ Broccoli ~ Black Beans & Rice ~ Orzo & Wild Rice ~ Israeli Couscous
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 “TWO CLARINETS” BY ARTIST RANDY MOBERG.