

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9

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

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp 18

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 15

CYPRESS SALAD

Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD

Chicken, mixed greens, peanuts 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.

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 20

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 21

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

STEAK MAUI – Marinated ribeye with “Smashed Potatoes” 35

NEW YORK STRIP – Aged beef with NYO mac & cheese 35

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 35

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 fresh 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 28

EMERALD COAST SHRIMP – Battered and fried Gulf shrimp served with french fries and cole slaw 24

AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 27

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” 19

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 20

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” 21

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 ALL 5

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.