

## SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6  
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9  
COLOSSAL BUTTERMILK ONION RINGS 8  
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12  
MR. JACK'S CHICKEN FINGERS – Hand-breaded and served with french fries 12  
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14

## 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  
Feta cheese, olives, tortilla strips, tomatoes with white wine vinaigrette 16  
CYPRESS SALAD  
Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 17  
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 19

## BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER – Made in-house, topped with Monterey Jack 13  
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 20  
FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 19  
CRISPY CHICKEN SANDWICH – Chicken tenders, pickle, lettuce and chef's dressing 13  
HYDE PARK – Grilled chicken breast topped with Monterey Jack 13  
COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 14  
FRESH FISH SANDWICH – Cut fresh daily with french fries 15

## TACO PLATTERS

- 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 23  
STEAK MAUI\* – Marinated ribeye with smashed potatoes 33  
FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 34  
SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with smashed potatoes 28 / 16 oz. Extra Cut 33

## SEAFOOD

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉  
GRILLED SCOTTISH SALMON\* – Fresh cold water salmon 21  
AHI TUNA STEAK\* – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 29  
CILANTRO SHRIMP – Local Mayport shrimp with cilantro oil and cajun spices, served with cole slaw 23  
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries ☉  
BAYOU PASTA – Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 19

## SPECIALTIES

- ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes (LA) 18  
MR. JACK'S CHICKEN FINGER PLATTER – South Carolina low country recipe with french fries and cole slaw 18  
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

## 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

## HOMEMADE DESSERTS

Suggested tableside by server.