

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 5
DEVEILED EGGS Finished with sugar-cured bacon and homemade pickle relish 8
MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 10
MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 9
SMOKED SALMON DIP Smoked in-house 11
CALAMARI Seasoned, breaded and deep-fried with marinara sauce 12

ARTISAN PIZZAS

- MARGHERITA Tomato sauce, fresh mozzarella and fresh basil 9
SAUSAGE In-house made fennel sausage, panna, red onions and scallions 10
BBQ Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 10
WILD MUSHROOM Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 10

SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

- 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 12
GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 13
CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 14
THAI KAI SALAD Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14
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. ADD PIMENTO CHEESE - \$1.00

- VEGGIE BURGER Made in-house, topped with Monterey Jack 11
OLD FASHIONED CHEESEBURGER* With Tillamook cheddar served all the way 12
BACON SWISS BURGER* - Topped with Swiss cheese and bacon 13
PIMENTO CHEESE BACON BURGER* Our classic cheese burger, signature pimento cheese and thick cut bacon 14
FRENCH DIP* Sliced Prime Rib, baguette and horseradish, served au jus 17
HYDE PARK Grilled chicken breast topped with Monterey Jack 12
COUNTRY CLUB Ham, turkey, Monterey Jack and cheddar cheese, bacon and mayonnaise 13
FISH TACOS Daily fish selections, deep-fried, avocado, chili mayonnaise 12
FRESH FISH SANDWICH Cut fresh daily with french fries 13

STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® BRAND AND FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES* A 10 oz. French Brasserie style steak with garlic, served with french fries 19
PRIME RIB SANDWICH* 8 oz. served with french fries, au jus 19
STEAK MAUI* 14 oz. marinated ribeye with baked potato 29
FILET MIGNON WITH BÉARNAISE* 10 oz. center cut with roasted peppers. Served with mashed potatoes 30
NEW YORK STRIP* 16 oz. aged beef with NYO mac & cheese 29
SLOW ROASTED PRIME RIB* 12 oz. served au jus with roasted red peppers. Served with mashed potatoes 23
16 oz. Extra cut 27

SPECIALTIES

- AHI TUNA FILET* With wasabi mayonnaise, a Toro dipping sauce and roasted peppers. Served with mashed potatoes 27
TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉
JUMBO FRIED SHRIMP French fries, Southern cole slaw and rémoulade sauce 19
CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☉
GRILLED ATLANTIC SALMON* Fresh cold water salmon with roasted peppers. Served with orzo & wild rice 16
BRASSERIE CHICKEN Panko-crusted with parmesan cheese, lemon butter sauce and roasted peppers. Served with mashed potatoes 15
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 15
ROTISSERIE CHICKEN Seasoned with our special herb blend with mashed potatoes and a chicken demi-gloss pan sauce 15
GRILLED PORK TENDERLOIN Apricot horseradish sauce and roasted peppers. Served with mashed potatoes 18
RATTLESNAKE TAGLIATELLE Southwestern spices, peppers and chicken 15
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 21

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 5

SIDE ITEMS ALL 5

- French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Creamed Spinach ~ Mashed Potatoes
Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9



PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
PLEASE ASK YOUR SERVER ABOUT THE CHAIRMAN'S WINE CLUB.
THE ARTWORK ON THE COVER OF OUR MENU IS "TWO CLARINETS"
BY ARTIST RANDY MOBERG.