

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 – Buttermilk hand-breaded tenders 12
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12
FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 13
SMOKED SALMON DIP* – Smoked in-house 13

ARTISAN PIZZAS

- MARGHERITA – Tomato sauce, fresh mozzarella and fresh basil 12
SAUSAGE – In-house made fennel sausage, panna, red onions and scallions 14
BBQ – Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 13
WILD MUSHROOM – Homemade panna sauce, wild mushrooms, roasted garlic and parmesan 14
PROSCIUTTO DE PARMA – Arugula, tomato and fresh mozzarella 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 12
FAUCON SALAD – Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 12
GRILLED CHICKEN SALAD – Feta cheese, olives, tomatoes with white wine vinaigrette 15
CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 16
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 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
BACON SWISS BURGER* - Topped with Swiss cheese and bacon 15
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
HYDE PARK - Grilled chicken breast topped with Monterey Jack 14
COUNTRY CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 16
PANÉED FISH SANDWICH Fresh cod, lightly breaded and seasoned, with french fries 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
NEW YORK STRIP* – Aged beef with NYO mac & cheese 34
STEAK MAUI* – Marinated ribeye with mashed potatoes 33
FILET MIGNON WITH BÉARNAISE* – Center cut, mashed potatoes and roasted red peppers 34
SLOW ROASTED PRIME RIB* – Served au jus with mashed potatoes and seasonal green vegetable 28 / 16 oz. Extra cut 34

SPECIALTIES

- AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 27
GRILLED SALMON* – Fresh cold water salmon, with mashed potatoes and seasonal green vegetable 22
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and cole slaw (LA) Q
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 17
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18
BRASSERIE CHICKEN – Panko-crust with parmesan cheese and lemon butter caper sauce, mashed potatoes and seasonal green vegetable 18
RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18
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 ~ Orzo & Wild Rice ~ Seasonal Green Vegetable ~ Mashed Potatoes ~ Black Beans and Rice
Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Roasted Red Peppers ~ Israeli Couscous

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9