

## SOUPS & STARTERS

- 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  
SMOKED SALMON DIP – Smoked in-house 13  
CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce 16

## SALADS

- ALEX'S SALAD  
Bacon, cheese, tomatoes, cucumbers and croutons 10  
ORIGINAL CAESAR SALAD  
Croutons and Reggiano Parmesan 10  
ALEX'S OR CAESAR SALAD WITH SOUP 15  
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 17  
THAI KAI SALAD  
Chicken, mixed greens, peanuts tossed 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  
TURKEY BURGER – Very healthy. Arugula, Monterey Jack, tomatoes and mayonnaise 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 21  
FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 19  
CHICKEN SALAD – Open face on focaccia bread with orzo & wild rice 16  
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

## 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 27  
STEAK MAUI\* – Marinated ribeye with “Smashed Potatoes” 36  
NEW YORK STRIP\* – Aged beef with NYO mac & cheese 36  
FILET MIGNON WITH BÉARNAISE\* – Center cut, baked potato 36  
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 seafood every day ☉  
GRILLED SALMON\* – Fresh cold water salmon 23  
AHI TUNA STEAK\* – Topped with wasabi mayonnaise. Served with “Smashed potatoes,” tomatoes and a Toro dipping sauce 29  
CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 23  
PANÉED PECAN TROUT – Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 23  
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉  
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 21  
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 21  
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 30  
ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 SPLIT PLATE CHARGE 4

## SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Ripened Tomatoes ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable  
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Heirloom Beets

## HOUSEMADE DESSERTS

Suggested tableside by server.