

## STARTERS

- CHICKEN PASTA SOUP** 5  
**DEVILED EGGS** Finished with sugar-cured bacon and homemade pickle relish 8  
**SPINACH CON QUESO** Served with pico de gallo and tortilla chips 10  
**FIRE-GRILLED ARTICHOKEs** With rémoulade 12  
**CALAMARI** Seasoned, breaded and deep-fried with marinara sauce 15  
**SMOKED SALMON** House-smoked salmon with toast and chef's tartar sauce 11

## SUSHI

- |                            |                                |                              |
|----------------------------|--------------------------------|------------------------------|
| <b>CALIFORNIA ROLL</b> 10  | <b>RAINBOW ROLL*</b> 11        | <b>MIKE'S FILET ROLL*</b> 13 |
| <b>KAPPA MAKI*</b> 10      | <b>SPICY HAWAIIAN ROLL*</b> 11 | <b>NIGIRI PLATE*</b> 13      |
| <b>SPICY TUNA ROLL*</b> 11 | <b>CRUNCHY SHRIMP ROLL</b> 12  | <b>AVOCADO BOMB*</b> 13      |

## SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

- ALEX'S SALAD** With bacon, cheese, tomatoes, cucumbers and rustic croutons 8  
**ORIGINAL CAESAR SALAD** Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7) 8  
**ALEX'S OR CAESAR SALAD WITH SOUP** 11  
**GRILLED CHICKEN SALAD** Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 12  
**CYPRESS SALAD** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 14  
**THAI KAI SALAD** Grilled 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 18

## BURGERS, SANDWICHES & ETC.

We grind fresh chuck daily for our hand-pattied burgers.

- VEGGIE BURGER** Made in-house. Served all the way with Monterey Jack 11  
**OLD FASHIONED CHEESEBURGER\*** Served all the way with aged Tillamook cheddar 12  
**BACON SWISS BURGER\*** Lettuce, tomato, onions, and pickle 13  
**FRENCH DIP\*** Sliced Prime Rib, soft baguette, creamy horseradish, served au jus 16  
**THE CLUB** Ham, turkey, two cheeses, bacon and mayonnaise 13  
**CRISPY FISH SANDWICH** Seasoned fresh fish, with chef's tartar sauce and lettuce 13  
**MAINLINE CHICKEN SANDWICH** Buttermilk-dipped fried chicken, baby Swiss, sliced tomato, dressed kale on signature bun 12  
**FISH TACOS** Daily fish selections, deep fried, avocado, chili mayonnaise 12

## STEAKS & PRIME RIB

Steaks finished with Maître d' butter. All of our steaks and prime rib are Certified Angus Beef.®

- STEAK 'N' FRIES\*** A French Brasserie style steak with garlic, served with fries 20  
**FILET MIGNON WITH BÉARNAISE\*** 10 oz. Center cut, loaded baked potato 30  
**STEAK MAUI\*** 14 oz. Marinated ribeye with pommes purée and roasted peppers 34  
**NEW YORK STRIP\*** 16 oz. Aged beef with NYO mac & cheese and roasted peppers 34  
**PRIME RIB SANDWICH\*** 8 oz. Served open face with french fries, au jus 20  
**SLOW ROASTED PRIME RIB\*** Aged Mid-Western beef served au jus with pommes purée and heirloom cauliflower 12 oz. 27 / 16 oz. 30

## ENTRÉES

- TODAY'S FRESH FISH** We offer a selection of panéed, pan-roasted, or hardwood grilled seafood Q  
**AHI TUNA FILET\*** Wasabi mayonnaise. Served with pommes purée, heirloom cauliflower and a Toro dipping sauce 29  
**JUMBO FRIED SHRIMP** French fries, cole slaw, cocktail and rémoulade sauces 26  
**CAROLINA CRAB CAKES** Jumbo lump crab meat, chili mayonnaise and Fallot mustard sauce. French fries and cole slaw (LA) Q  
**GRILLED SALMON\*** Fresh cold water, Norwegian salmon with orzo and wild rice and roasted peppers 23  
Lunch cut available until 4:00 pm 18  
**MISO GLAZED ATLANTIC COD\*** Baby bok choy, seasoned rice and ponzu sauce 29  
**MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina low country recipe with french fries and cole slaw 15  
**ROTISSERIE CHICKEN** Special herb blend with pommes purée and a chicken demi-glace 14  
**BARBECUE BABY BACK RIBS** Plum Creek bbq sauce, french fries and Southern cole slaw 23

## SIDES & SMALL PLATES 5

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Heirloom Cauliflower  
Pommes Purée | Loaded Baked Potato | Sautéed Baby Bok Choy with Garlic Oil | Not Your Ordinary Mac & Cheese  
Roasted Peppers | Seasonal Vegetable | Seasoned Rice

**SEASONAL VEGETABLE PLATE** Your choice of four vegetables 18

Alex's Salad to accompany your entrée 5

\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We do not recommend and will not guarantee any meat ordered 'medium well' or above. All ingredients are not listed, please make us aware of any food allergies. Proper dress required. Gentlemen, please remove your hats and caps. The artwork on our menu is "Two Clarinets" by Randy Moberg.

