

STARTERS

- CHICKEN PASTA SOUP** 6
DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 10
SPINACH CON QUESO Served with pico de gallo and tortilla chips 12
FIRE-GRILLED ARTICHOKEs With rémoulade 12
CALAMARI Seasoned, breaded and deep-fried with marinara sauce 16
SMOKED SALMON DIP House-smoked salmon with toast 12

SUSHI

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| CALIFORNIA ROLL 11 | RAINBOW ROLL* 12 | MIKE'S FILET ROLL* 14 |
| KAPPA MAKI* 11 | SPICY HAWAIIAN ROLL* 12 | NIGIRI PLATE* 14 |
| SPICY TUNA ROLL* 12 | CRUNCHY SHRIMP ROLL 13 | AVOCADO BOMB* 14 |

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 9
ORIGINAL CAESAR SALAD Grated Reggiano parmesan, rustic croutons (add rotisserie chicken +6, add salmon +7) 9
GRILLED CHICKEN SALAD Tortilla strips, feta cheese, olives, tomatoes with white wine vinaigrette 14
CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16
THAI KAI SALAD Grilled 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 19

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 13
OLD FASHIONED CHEESEBURGER* Served all the way with aged Tillamook cheddar 14
BACON SWISS BURGER* Lettuce, tomato, onions, and pickle 15
FRENCH DIP* Sliced Prime Rib, soft baguette, creamy horseradish, served au jus 19
CRISPY FISH SANDWICH Seasoned fresh fish, with chef's tartar sauce and lettuce 16
HOT CHICKEN SANDWICH Nashville hot, Southern slaw, kosher dill pickle and ranch dressing 15
FISH TACOS Daily fish selections, deep fried, avocado, chili mayonnaise 15

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 23
FILET MIGNON WITH BÉARNAISE* 10 oz. Center cut, loaded baked potato 34
STEAK MAUI* 14 oz. Marinated ribeye with pommes purée 35
NEW YORK STRIP* 16 oz. Aged beef with NYO mac & cheese 36
PRIME RIB SANDWICH* 8 oz. Served open face with french fries, au jus 21
SLOW ROASTED PRIME RIB* Aged Mid-Western beef served au jus with pommes purée and heirloom cauliflower 12 oz. 29 / 16 oz. 32

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 27
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 25
MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 17
ROTISSERIE CHICKEN Special herb blend with pommes purée and a chicken demi-glace 17
BARBECUE BABY BACK RIBS Plum Creek bbq sauce, french fries and Southern cole slaw 25

SIDES & SMALL PLATES 6

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Heirloom Cauliflower
Pommes Purée | Loaded Baked Potato | Not Your Ordinary Mac & Cheese | Seasonal Vegetable | Seasoned Rice

SEASONAL VEGETABLE PLATE Your choice of four vegetables 18

Alex's Salad to accompany your entrée 6

*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 "You've Got What Gets Me" by Polly Cook.

