

## SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 15

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13

SMOKED SALMON DIP\* – Smoked in-house 14

CALAMARI – Seasoned, breaded and deep fried. Served with marinara sauce 18

## SALADS

ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 11

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 16

CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD – Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 21

## 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 16

STEAK BURGER\* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

FRESH FISH SANDWICH – Cut fresh daily with french fries 17

PRIME RIB SANDWICH\* – Served with french fries, au jus 21

FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 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 29

STEAK BRAZZO\* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 32

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 37

SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 30

## SPECIALTIES

AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce 29

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day ☉

GRILLED SALMON\* – Fresh cold water salmon 29

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) ☉

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 20

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 20

GRILLED PORK TENDERLOIN\* – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 24

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ 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.

**FRENCH PRESS COFFEE 3/6/9**