

## SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

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

COLOSSAL BUTTERMILK ONION RINGS 9

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

FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 13

CALAMARI – Seasoned, breaded and deep-fried with marinara sauce 16

AVOCADO BOMB\* – Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 17

## SALADS

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

ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 11

ALEX'S OR CAESAR SALAD WITH SOUP 14

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

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 17

DRAGON SALAD – Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 18

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 15

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

FRESH FISH SANDWICH – Cut fresh daily with french fries 17

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 26

FILET KABOB – Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 29

NEW YORK STRIP – Aged beef with NYO mac & cheese 36

STEAK MAUI – Marinated ribeye with smashed potatoes 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 Extra cut 34

## SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☺

GRILLED SALMON – Fresh cold water salmon 23

AHI TUNA FILET – Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 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 19

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19

GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 23

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 28

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 SPLIT PLATE CHARGE 3

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Roasted Peppers ~ Daily Vegetable

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

## HOMEMADE DESSERTS

Suggested tableside by server.