

## SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
- DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
- MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 13
- MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12
- FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 13
- SMOKED SALMON DIP – Smoked in-house 13

## SALADS

- ALEX'S SALAD – Bacon, cheese, tomatoes, cucumbers and croutons 9
- ORIGINAL CAESAR SALAD – Croutons and Reggiano Parmesan 9
- ALEX'S OR CAESAR SALAD WITH SOUP 13
- GRILLED CHICKEN SALAD – Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15
- CYPRESS SALAD – Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
- ASIAN AHI TUNA SALAD\* – Seared rare with field greens, wasabi in a cilantro vinaigrette 19

## 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
- STEAK BURGER\* – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15
- FRENCH DIP\* – Sliced Prime Rib, baguette and horseradish 19
- CHICKEN SALAD – Open face on focaccia bread with orzo & wild rice 15
- HYDE PARK – Grilled chicken breast topped with Monterey Jack 14
- COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 14
- FRESH FISH SANDWICH – Cut fresh daily with french fries 16
- STEAK 'N' FRIES\* – A French Brasserie style steak with garlic, Maître d' butter and french fries 26
- STEAK BRAZZO\* – Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes” 28
- FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 14

## STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS. STEAKS SERVED WITH YOUR CHOICE OF AN ALEX'S SALAD OR CAESAR SALAD.

- STEAK MAUI\* – Marinated ribeye with “Smashed Potatoes” 34
- NEW YORK STRIP\* – Aged beef with NYO mac & cheese 35
- FILET MIGNON\* – Center cut, baked potato 35
- SLOW ROASTED PRIME RIB\* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 28

## SPECIALTIES

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☪
- GRILLED SALMON\* – Fresh cold water salmon 22
- AHI TUNA FILET\* – Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 28
- CILANTRO SHRIMP – Black Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 23
- 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” 18
- MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18
- RATTLESNAKE PASTA – Southwestern spices, peppers and chicken 18
- GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 21
- BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 27
- 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

## HOUSEMADE DESSERTS

Suggested tableside by server.

\*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 RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.