

SOUPS & STARTERS

- CHICKEN PASTA SOUP 9
- DEVEILED EGGS Sugar-cured bacon, homemade pickle relish 14
- MEXICO CITY SPINACH CON QUESO Tortilla chips 18
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- FIRE-GRILLED ARTICHOKEs Rémoulade 18
- HONG KONG SHRIMP Crispy Gulf shrimp, creamy spicy sauce, scallions, red peppers 20
- CRISPY CALAMARI Point Judith, RI, classic marinara 21

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
- ALEX’S SALAD Bacon, cheddar cheese, carrots, tomatoes, cucumbers, rustic croutons, choice of dressing 14
- Made in-house salad dressings: Honey Dijon, Bleu Cheese, Kiawah Island, Ranch, Vinaigrette, Cilantro Vinaigrette
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch 22
- GRILLED CHICKEN SALAD Feta cheese, tortilla strips, olives, tomatoes, vinaigrette 19
- THAI KAI CHICKEN SALAD Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
- ASIAN AHI TUNA SALAD* Seared rare, mixed greens, avocado, wasabi, wonton strips, red onions, cilantro vinaigrette 25
- STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, vinaigrette 28

BURGERS & SANDWICHES

- WE GRIND FRESH CERTIFIED ANGUS BEEF CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. BURGERS AND SANDWICHES SERVED WITH FRENCH FRIES.
- VEGGIE BURGER In-house recipe, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, brioche bun, aged Tillamook cheddar, served all the way 21
- STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions, brioche bun, Kiawah Island dressing 21
- TURKEY BURGER Arugula, Monterey Jack, tomatoes, mayonnaise 19
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles, brioche bun, ranch dressing 19
- HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack 19

STEAKS & PRIME RIB

- ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.
- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d butter 36
- STEAK MAUI* Marinated ribeye, smashed potatoes 52
- NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 50
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 51
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 44



SEAFOOD & SPECIALTIES

- TODAY’S FRESH SEAFOOD SELECTION* MKT
- GRILLED SALMON* Fresh cold water salmon, chilled orzo & wild rice 34 (lunch cut available until 4PM)
- CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
- SEARED AHI TUNA* Sliced, soy ginger sherry sauce, chilled orzo & wild rice, ripened tomatoes 35
- PECAN ENCRUSTED TROUT* Sautéed, Mustard beurre blanc, Southern coleslaw 29
- ROTISSERIE CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern coleslaw 26
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern coleslaw 35
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9 / SPLIT PLATE CHARGE 7

SIDE ITEMS

French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice | Seasonal Vegetable
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Couscous

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 food borne illness. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.