

STARTERS

- FEATURED SOUP Chef's daily selection 9
HOMEMADE FOCACCIA Seasonal accoutrements 9
STEAK EGG ROLLS Jalapeño ranch 21
MEXICO CITY SPINACH CON QUESO Tortilla chips 17
MADE IN-HOUSE GUACAMOLE Tortilla chips, salsa 16
HONG KONG SHRIMP Crispy Gulf popcorn shrimp, creamy spicy sauce, scallions, red peppers 19
AVOCADO BOMB* Hand-cut Ahi tuna, crab salad, crispy wontons 20
CRISPY CALAMARI Point Judith, RI, classic marinara 20

SALADS

- ADD CHICKEN +8, SALMON OR SHRIMP +12
MADE IN-HOUSE SALAD DRESSINGS: HONEY DIJON, BLEU CHEESE, RANCH, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE
ALEX'S SALAD Cheese, tomatoes, carrots, cucumbers, croutons, choice of dressing 14
ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
CYPRESS SALAD† Crispy chicken, pecans, avocado, tomatoes, cucumber, bacon, cheese, cornbread croutons, ranch dressing 21
THAI KAI CHICKEN SALAD† Mixed greens, peanuts, wonton strips, cilantro vinaigrette, Thai peanut sauce 19
ASIAN AHI TUNA SALAD* Ahi tuna, seared rare, mixed greens, wasabi, avocado, wonton strips, red onions, cilantro vinaigrette 26
STEAK SALAD* Seared filet, avocado, bacon, bleu cheese, tomatoes, white wine vinaigrette 26

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, brioche bun, Monterey Jack 18
DOUBLE STACK BURGER* Crispy patties of ground in-house chuck, shaved onion, American cheese, kosher dill pickles 18
OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, aged Tillamook cheddar, brioche bun, served all the way 20
FRENCH DIP* Thinly sliced ribeye, baguette, horseradish 25
TURKEY CLUB Turkey, avocado, lettuce, tomato, mayonnaise, toasted wheat 17
HYDE PARK Grilled chicken breast, brioche bun, Monterey Jack, served all the way 19
NASHVILLE HOT CHICKEN SANDWICH Southern coleslaw, kosher dill pickles, brioche bun, ranch dressing 19

TACOS

TACOS SERVED WITH BLACK BEANS & RICE

- ROASTED CHICKEN Lettuce, roasted jalapeño sauce, Monterey Jack cheese 17
CRISPY SHRIMP Creamy spicy sauce, lettuce, diced peppers, green onions 19
STEAK* Hardwood grilled Adobo rubbed strip steak, shaved lettuce, roasted jalapeño sauce, Monterey Jack cheese, cilantro 20

PASTAS

- PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24
BAYOU PASTA Shrimp, scallops, crabmeat, spicy cream sauce, green onions, red peppers 28
CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 28

STEAKS, SEAFOOD & SPECIALTIES

ALL STEAKS ARE FINISHED WITH MÂÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES* Aged Certified Angus Beef®, French brasserie style, maître d' butter 35
STEAK MAUI* Marinated ribeye, smashed potatoes 50
FILET MIGNON WITH BÉARNAISE* Petite cut, smashed potatoes 42
AHI TUNA POKE BOWL* Sushi rice, edamame, avocado, pickled red onions, cucumbers, sriracha mayo 28
GRILLED SALMON*† Faroe Islands fresh cold water salmon, chilled orzo & wild rice salad 28
CAROLINA CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern coleslaw MKT
JUMBO FRIED SHRIMP Cocktail sauce, rémoulade sauce, Southern coleslaw, French fries 29
ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 28
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 34
ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 9



SIDE ITEMS

- French Fries | Southern Coleslaw | Lemon & Reggiano Broccoli | Chilled Orzo & Wild Rice† | Couscous
Black Beans & Rice | Smashed Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable

HOUSE-MADE DESSERTS

- Carrot Cake † 11 | Very Best Chocolate Cake 13 | Key Lime Pie 12

DAILY FEATURES

- MONDAY Chicken Piccata 24 | TUESDAY Steak au Poivre* 42 | WEDNESDAY Chicken Parmesan 24 | THURSDAY Nonna's Lasagna 24
FRIDAY Shrimp Scampi Pasta 28 | SATURDAY Surf & Turf* 48 | SUNDAY Home-Style Meatloaf 24

† CONTAINS NUTS *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 TAKE PRIDE IN MAKING OUR FOOD FROM SCRATCH EVERY DAY. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. HOWEVER, GRATUITY IS UP TO YOUR DISCRETION.

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ROASTED CHICKEN TACOS Lettuce, roasted jalapeño sauce, Monterey Jack cheese, black beans & rice 17
CRISPY SHRIMP TACOS Creamy spicy sauce, lettuce, diced peppers, green onions, black beans & rice 19
STEAK TACOS* Hardwood grilled Adobo rubbed strip steak, shaved lettuce, roasted jalapeño sauce, Monterey Jack cheese, cilantro, black beans & rice 20

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STEAK MAUI* Marinated ribeye, smashed potatoes 50
NEW YORK STRIP* Aged Certified Angus Beef®, NYO mac & cheese 46
FILET MIGNON WITH BÉARNAISE* Petite cut, loaded baked potato 42
SLOW ROASTED PRIME RIB* (AVAILABLE FRI-SUN) Aged Midwestern beef, au jus, loaded baked potato 43



PASTAS

- PENNE A LA VODKA Classic pink vodka sauce, grilled chicken, parmesan crisps 24
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CAJUN SEAFOOD ALFREDO Jumbo shrimp, andouille sausage, garlic, peppers, Cajun alfredo sauce 28

SEAFOOD & SPECIALTIES

- TODAY'S FEATURED SEAFOOD Seasonal selection of fresh paned or hardwood grilled seafood MKT
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Smashed Potatoes | Not Your Ordinary Mac & Cheese | Seasonal Vegetable | Loaded Baked Potato

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