

**SOUPS & STARTERS**

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6  
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9  
MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 13  
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13  
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14  
CALAMARI – Seasoned and deep fried. Served with marinara sauce 16

**SALADS**

- ALEX'S SALAD  
Bacon, cheese, tomatoes, cucumbers and croutons 10  
ORIGINAL CAESAR SALAD  
Croutons and Reggiano Parmesan 10  
ALEX'S OR CAESAR SALAD WITH SOUP 15  
GRILLED CHICKEN SALAD  
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15  
REDWOOD SALAD  
Rotisserie chicken, 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 20

**BURGERS, SANDWICHES & SMALL PLATES**

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER – Made in-house, topped with Monterey Jack 13  
OLD FASHIONED CHEESEBURGER – With Tillamook cheddar 14  
BACON SWISS BURGER – Topped with Swiss cheese and bacon 15  
STEAK BURGER – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16  
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  
FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 16  
CRISPY FISH SANDWICH – Cut fresh daily with french fries 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 25  
STEAK MAUI – Marinated ribeye with mashed potatoes 34  
NEW YORK STRIP – Aged beef with NYO mac & cheese 35  
FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 35  
SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with mashed potatoes 28

**SPECIALTIES**

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q  
GRILLED SALMON – Fresh cold water salmon 23  
ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19  
MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 18  
RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18  
GRILLED PORK TENDERLOIN – Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 22  
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

**SIDE ITEMS** ALL 5

- French Fries ~ Southern Cole Slaw ~ Broccoli ~ Heirloom Beets ~ Orzo & Wild Rice ~ Israeli Couscous  
Daily Vegetable ~ Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

**HOUSEMADE DESSERTS**

Suggested tableside by server.