

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 12
- FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade 13
- 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 16
- 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 15
- FRENCH DIP – Sliced Prime Rib, baguette and horseradish 19
- HYDE PARK – Grilled chicken breast topped with Monterey Jack 13
- 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 17
- 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.