

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
SMOKED SALMON DIP – Smoked in-house 14
CALAMARI - Seasoned, breaded and deep fried. Served with a marinara sauce 16

SUSHI

- CALIFORNIA ROLL
Crab salad, asparagus, sesame, avocado, chives, red pepper 13
SPICY TUNA ROLL
Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16
MIKE'S FILET ROLL
Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 17
RAINBOW ROLL*
Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 17
AVOCADO BOMB*
Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 18
NIGIRI PLATE*
Fresh salmon and Hawaiian ahi tuna, on vinegared rice 17

SALADS

- ALEX'S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons 10
ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan 10
REDWOOD SALAD
Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
THAI KAI SALAD
Chicken, mixed greens, peanuts tossed 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

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ADD PIMENTO CHEESE – \$1.00. ALL BURGERS AND SANDWICHES ARE SERVED WITH FRENCH FRIES.

- VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack 15
OLD FASHIONED CHEESEBURGER* – Toasted egg washed bun served all the way with Tillamook cheddar 16
STEAK BURGER* – Hand-ground tenderloin and ribeye, grilled onions, Tillamook cheddar and our Kiawah Island dressing 16
FRENCH DIP* – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish 19
PRIME RIB SANDWICH* – Slow-roasted, served au jus 22

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 29
STEAK MAUI* – Marinated ribeye with mashed potatoes 40
NEW YORK STRIP* – Aged beef with NYO mac & cheese 38
FILET MIGNON WITH BÉARNAISE* – Center cut, baked potato 38
SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with mashed potatoes 30 Extra cut 35

SPECIALTIES

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☺
GRILLED SALMON* – Fresh cold water salmon 28
AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28
PECAN CRUSTED TROUT Sauteéd and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 25
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 mashed potatoes 22
GRILLED PORK TENDERLOIN* – Cured in-house with Thai “Bang Bang” sauce and mashed potatoes 20

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

SIDE ITEMS

- French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice
Mashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9