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  12
SMOKED SALMON DIP – Smoked in-house  13
CALAMARI – Seasoned, breaded and deep fried. Served with a marinara sauce  15

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  9

ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan  9

ALEX’S OR CAESAR SALAD WITH SOUP  13

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 & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers. Add pimento cheese – $1.00. All Burgers and Sandwiches are served with French Fries.

OLD FASHIONED CHEESEBURGER*  – Toasted egg washed bun served all the way with Tillamook cheddar  14

VEGGIE BURGER – House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and melted Monterey Jack  13

PIMENTO CHEESE BACON BURGER*  – Toasted egg washed bun dressed with Kiawah Island dressing  15

STEAK BURGER*  – Hand-ground tenderloin and ribeye, grilled onions, Tillamook cheddar and our Kiawah Island dressing  15

FRENCH DIP*  – Thinly sliced roasted prime rib on a toasted baguette with creamy horseradish  19

PRIME RIB SANDWICH*  – Slow-roasted, served au jus  19

HYDE PARK  – Hardwood-grilled chicken breast, crispy lettuce, pickles and red onion with Monterey Jack  13

FISH TACOS  – Daily selections, hand-cut and lightly fried with ripened avocado and chili mayonnaise  15

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  37

NEW YORK STRIP*  – Aged beef with NYO mac & cheese  35

FILET MIGNON WITH BÉARNAISE*– Center cut, baked potato  36

SLOW ROASTED PRIME RIB*  – Aged Mid-Western beef served au jus with mashed potatoes  28 Extra cut 34

SPECIALTIES
TODAY’S FEATURED FISH  – We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  

GRILLED SALMON*  – Fresh cold water salmon  19

AHU TUNA FILET*  – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce  28

PECAN CRUSTED TROUT  – Sautéed and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw  17

CAROLINA CRAB CAKES  – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  

ROTISERIE 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  19

GRILLED PORK TENDERLOIN*  – Cured in-house with Thai “Bang Bang” sauce and mashed potatoes  19

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTREE  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