

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, crisp 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 MÂÎTRE 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 36**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 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**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 17**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 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 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

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.

WE CANNOT SEAT MORE THAN EIGHT GUESTS AT OUR LARGEST TABLES.

ACOUSTIC ENVIRONMENT DESIGNED BY STEVEN DURR DESIGNS AND DELIVERED BY BOSE PROFESSIONAL SYSTEMS.

THE ARTWORK ON THE COVER OF OUR MENU IS “TWO CLARINETS” BY ARTIST RANDY MOBERG.