SOUPS & STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 7
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 15
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14
CALAMARI – Seasoned and deep fried. Served with marinara sauce 17

SALADS
ALEX’S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons  10

ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan  10

GRILLED CHICKEN SALAD
Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  16

REDWOOD SALAD
Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18

THAI KAI SALAD
Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce  18

ASIAN AHI TUNA SALAD
Seared rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS, SANDWICHES & SMALL PLATES
WE GRIND FRESH CHICK DAILY FOR OUR HAND-PATTIED BURGERS

VEGGIE BURGER – Made in-house, topped with Monterey Jack 14
OLD FASHIONED CHEESEBURGER – Certified Angus Beef® with Tillamook cheddar 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 20
HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

FISH TACOS – Daily fish selections, deep fried, avocado, chili mayonnaise 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D’ BUTTER, EXCEPT FOR MARMALADE STEAKS

STEAK ‘N’ FRIES – A French Brasserie style steak with garlic, served with french fries 28
STEAK MAUI – Marinated ribeye with mashed potatoes 39
NEW YORK STRIP – Aged Certified Angus Beef® with NYO mac & cheese 39
FILET MIGNON WITH BÉARNNAISE – Center cut, baked potato 40
SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with mashed potatoes 32

SPECIALTIES
TODAY’S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day  28

AHU TUNA STEAK – Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28
CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 28

GRILLED SALMON – Fresh cold water salmon 29
PECAN CRUSTED TROUT – Sautééd and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 25
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 21

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 19
GRILLED PORK TENDERLOIN – Cured in-house with Thai “Bang Bang” sauce and mashed potatoes 23
BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 29

ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE  6

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

HOUSEMADE DESSERTS
Suggested tableside by server.