SOUPS & STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 6
DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
MR. JACK’S CRISPY CHICKEN – Hand-breaded tenders, served with French fries 13
MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13
FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14
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 17

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

BURGERS, SANDWICHES & SMALL PLATES
WE GRIND FRESH CHICKEN DAILY FOR OUR HAND-PATTED BURGERS

VEGGIE BURGER – Made in-house, topped with Monterey Jack 13

OLD FASHIONED CHEESEBURGER – Certified Angus Beef® with Tillamook cheddar 14

BACON SWISS BURGER – Topped with Swiss cheese and bacon 15

STEAKE BURGER – Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 19

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

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

STEAK ‘N’ FRIES – A French Brasserie style steak with garlic, served with French fries 25

STEAK MAUL – Marinated ribeye with mashed potatoes 35

NEW YORK STRIP – Aged Certified Angus 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

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

GRILLED SALMON – Fresh cold water salmon 23

PECAN CRUSTED TROUT – Sautééd and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 19

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 18

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18

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 ENTREE 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.