STARTERS
CHEF’S DAILY SOUP OR CHICKEN PASTA SOUP 7
DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 10
MEXICO SPINACH CON QUESO Served with tortilla chips 13
FIRE-GRILLED ARTICHOKES Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade 15
CALAMARI Seasoned, breaded and deep fried. Served with marinara sauce 17
AVOCADO BOMB Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 18

SALADS
In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

ALEX’S SALAD With bacon, cheese, tomatoes, cucumbers and croutons 10
ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan (add chicken +6) 10
GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 16
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 17
AHI TUNA SALAD* Seared, rare with artisian greens, wasabi in a cilantro vinaigrette 21
DRAGON SALAD* Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 19

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches served with french fries, unless otherwise noted.

VEGGIE BURGER Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice 14
OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with aged Tillamook cheddar served all the way 15
STEAK BURGER* Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled onions and Kiawah Island dressing 16
FRENCH DIP* Sliced Prime Rib, fresh baguette and creamy horseradish 20

SEAFOOD
TODAY’S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday 29
GRILLED SALMON* Fresh cold water, Norwegian salmon served with orzo and wild rice 29
AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce 29
CAROLINA CRAB CAKES Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries (LA) 25
PECAN CRUSTED TROUT Finished with a Fallot Dijon mustard sauce and served with Southern cole slaw 25

ENTRÉES
STEAK ‘N’ FRIES* 10 oz. French Brasserie style steak with garlic, served with french fries 28
NEW YORK STRIP* Aged Certified Angus Beef® with Not Your Ordinary mac & cheese 38
STEAK MAUI* Marinated ribeye with smashed potatoes 37
FILET MIGNON WITH BÉARNAISÉ* Center cut, one-pound baked potato 39
SLOW ROASTED PRIME RIB* Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes 33
ROTISserie CHICKEN One-half fresh chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 21
MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 22
ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 28
BARBECUE BABY BACK RIBS* Served with Plum Creek bbq sauce, french fries and Southern cole slaw 29

SIDES, ETC.
French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Heirloom Beets
Smashed Potatoes | Not Your Ordinary Mac & Cheese | One Pound Loaded Baked Potato | Ripened Tomatoes

HOUSEMADE DESSERTS
OUR FAMOUS CARROT CAKE Served warm with cream cheese icing 7
VERY BEST CHOCOLATE CAKE Served with vanilla ice cream 8
KEY LIME PIE Classic recipe in a graham cracker crust 8

Alex’s or Caesar salad to accompany your entrée 6

FRENCH PRESS COFFEE
3 / 6 / 9

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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 your hats and caps.
The artwork on our menu is “Le Pont Neuf” by Charles Cox.