

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 9

MR. JACK'S CRISPY CHICKEN – Hand-breaded tenders, served with french fries 14

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 13

FIRE-GRILLED ARTICHOKEs – Seasoned with herb butter. With rémoulade 15

CALAMARI – Seasoned, breaded 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 17

THAI KAI SALAD

Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD*

Seared rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER – Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* – With Tillamook cheddar 15

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

CROQUE MADAME* – Classic grilled Gruyère cheese and smoked ham sandwich topped with an egg sunny side up 17

FRENCH DIP* – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 16

FISH SANDWICH – Cut fresh daily with french fries 17

TACO PLATTERS

STEAK* (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16

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

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 27

NEW YORK STRIP* – Aged beef with NYO mac & cheese 36

STEAK MAUI* – Marinated ribeye with “Smashed Potatoes” 35

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

SLOW ROASTED PRIME RIB* – Aged Mid-Western beef served au jus with “Smashed Potatoes” 29

SPECIALTIES

GRILLED SALMON* – Fresh cold water salmon 29

TODAY'S FEATURED FISH* – We offer a wide selection of fresh paned or hardwood-grilled seafood every day ☺

AHI TUNA FILET* – Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes, and a Toro dipping sauce 29

CILANTRO SHRIMP – Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 24

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 “Smashed 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 “Smashed Potatoes” 23

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 28

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 / SPLIT PLATE CHARGE 3

SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous ~ Heirloom Beets

Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3/6/9

PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

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

PLEASE ASK YOUR SERVER ABOUT THE CHAIRMAN'S WINE CLUB.

THE PHOTOGRAPHY IN OUR RESTAURANT IS BY PULITZER-PRIZE WINNING PHOTOGRAPHER ROBIN HOOD.

THE ARTWORK ON THE COVER OF OUR MENU IS “YOU'VE GOT WHAT GETS ME” BY POLLY COOK.

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.