STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP  6
DEVILED EGGS  Finished with sugar-cured bacon and homemade pickle relish  9
MEXICO SPINACH CON QUESO  Served with tortilla chips  13
FIRE-GRILLED ARTICHOKEs  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade  14
CALAMARI  Seasoned, breaded and deep fried. Served with marinara sauce  16
AVOCADO BOMB  Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  17

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
ALEX’S OR CAESAR SALAD WITH SOUP  14
GRILLED CHICKEN SALAD  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 tossed in a cilantro vinaigrette with Thai peanut sauce  16
AHİ TUNA SALAD*  Seared, rare with artisan greens, wasabi in a cilantro vinaigrette  20
DRAGON SALAD*  Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette  18

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches are 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
DOUBLE-STACK BURGER*  Two crispy patties, onion, kosher dill pickles, topped with American cheese  14
FRENCH DIN*  Sliced Prime Rib, fresh baguette and creamy horseradish  19
HYDE PARK  Grilled chicken breast with Monterey Jack  13
NASHVILLE HOT CHICKEN SANDWICH  Southern slaw, kosher dill pickle and ranch dressing  15
FISH SANDWICH  Cut fresh daily, with french fries  16
FISH TACOS  Daily fish selections, deep fried, avocado, chili mayonnaise  16

SEAFOOD

TODAY’S FEATURED FISH  We offer a selection of fresh panéed or hardwood grilled seafood everyday  Q
GRILLED SALMON*  Fresh cold-water salmon served with orzo and wild rice  22
AHİ TUNA FILET*  Topped with wasabi mayonnaise. Served with smashed 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)  Q
PECAN CRUSTED TROUT  Finished with a Fallot Dijon mustard sauce and served with Southern cole slaw  23

ENTRÉES

STEAK 'N FRIES*  10 oz. French Brasserie style steak with garlic, served with fries  26
SLOW ROASTED PRIME RIB*  Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes  28
ROTISSERIE CHICKEN  One-half fresh 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 Southern cole slaw  21
ROASTED PORK CHOP  Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  27
BARBECUE BABY BACK RIBS*  Served with house-made Plum Creek bbq sauce, french fries and Southern cole slaw  28

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Heirloom Beets
Smashed Potatoes | Not Your Ordinary Mac & Cheese | 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

*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 “Two Clarinets” by Randy Moberg. LA - Limited Availability. Q - Daily Quote

FRENCH PRESS COFFEE
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