

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 ARTICHOKES – 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 CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

- VEGGIE BURGER – Made in-house, topped with Monterey Jack 13
- OLD FASHIONED CHEESEBURGER – With Tillamook cheddar 14
- BACON SWISS BURGER – Topped with Swiss cheese and bacon 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 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

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 25
- STEAK MAUI – Marinated ribeye with mashed potatoes 34
- NEW YORK STRIP – Aged beef with NYO mac & cheese 35
- FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 35
- 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 panéed or hardwood-grilled fresh seafood every day Q
- GRILLED SALMON – Fresh cold water salmon 23
- PECAN CRUSTED TROUT – Sautéed and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 19
- ROTISSERIE 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 ENTRÉE 6

SIDE ITEMS

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

HOUSEMADE DESSERTS

Suggested tableside by server.

WE DO NOT RECOMMEND AND WILL RESPECTFULLY NOT GUARANTEE ANY MEAT ORDERED 'MEDIUM WELL' OR ABOVE.
PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PROPER DRESS REQUIRED. GENTLEMEN, PLEASE REMOVE HATS AND CAPS.
THE ARTWORK ON THE COVER OF OUR MENU IS "TWO CLARINETS" BY ARTIST RANDY MOBERG.