

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 15
- MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 14
- FIRE-GRILLED ARTICHOKE – Seasoned with herb butter. With rémoulade 14
- CALAMARI – Seasoned 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 18
- 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 14
- 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 20
- 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 17
- CRISPY FISH SANDWICH – Cut fresh daily with french fries 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK 'N' FRIES – A French Brasserie style steak with garlic, served with french fries 28
- STEAK MAUI – Marinated ribeye with mashed potatoes 36
- NEW YORK STRIP – Aged beef with NYO mac & cheese 37
- FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 37
- SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with mashed potatoes 31

SPECIALTIES

- TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q
- AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with mashed 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
- GRILLED SALMON – Fresh cold water salmon 29
- PECAN CRUSTED TROUT – Sautéed and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 25
- 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 20
- RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 19
- GRILLED PORK TENDERLOIN – Cured in-house with Thai "Bang Bang" sauce and mashed 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

SIDE ITEMS ALL 5

- 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.
PLEASE ASK YOUR SERVER ABOUT THE CHAIRMAN'S WINE CLUB.
THE ARTWORK ON THE COVER OF OUR MENU IS "YOU'VE GOT WHAT GETS ME" BY POLLY COOK.