

SOUPS & STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7
- DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 10
- 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 ARTICHOKES – 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 18

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 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

FISH TACOS – 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 28

STEAK MAUI – Marinated ribeye with mashed potatoes 38

NEW YORK STRIP – Aged beef with NYO mac & cheese 38

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 38

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 21

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 29

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.