

## STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7
- 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* 15
- CALAMARI *Seasoned, breaded and deep fried. Served with marinara sauce* 17
- 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 12
- GRILLED CHICKEN SALAD *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
- AHI TUNA SALAD\* *Seared, rare with artisan greens, wasabi in a cilantro vinaigrette* 21
- DRAGON SALAD\* *Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette* 19

## BURGERS, SANDWICHES & SMALL PLATES

*We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches 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\* *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
- FRENCH DIP\* *Sliced Prime Rib, fresh baguette and creamy horseradish* 20
- HYDE PARK *Grilled chicken breast topped with Monterey Jack* 14
- FISH SANDWICH *Cut fresh daily, with french fries* 17

## SEAFOOD

- TODAY'S FEATURED FISH *We offer a wide selection of fresh panéed or hardwood grilled seafood everyday* Q
- GRILLED SALMON\* *Fresh cold water, Norwegian salmon served with orzo and wild rice* 29
- AHI TUNA FILET\* *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes, and a Toro dipping sauce* 29
- 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* 25

## ENTRÉES

- STEAK 'N' FRIES\* *10 oz. French Brasserie style steak with garlic, served with french fries* 28
- NEW YORK STRIP\* *Aged beef with Not Your Ordinary mac & cheese* 37
- STEAK MAUI\* *Marinated ribeye with smashed potatoes* 36
- FILET MIGNON WITH BÉARNAISE\* *Center cut, one-pound baked potato* 37
- SLOW ROASTED PRIME RIB\* *Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes* 32
- 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* 20
- ROASTED PORK CHOP *Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli* 28
- BARBECUE BABY BACK RIBS\* *Served with Plum Creek bbq sauce, french fries and Southern cole slaw* 29

## SIDES, ETC.

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

FRENCH PRESS COFFEE  
3 / 6 / 9

Alex's or Caesar salad to accompany your entrée 6

\*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 "Don't Get Around Much Anymore" by Creason Clayton.