

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
- AHI 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* *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 DIP* *Sliced Prime Rib, fresh baguette and creamy horseradish* 19
- HYDE PARK *Grilled chicken breast with Monterey Jack* 13
- COUNTRY CLUB *Ham, turkey, two cheeses, bacon and mayonnaise* 15
- FISH SANDWICH *Cut fresh daily, with french fries* 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
- AHI 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* 19
- 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 | Israeli Couscous | 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

Alex's or Caesar salad to accompany your entrée 6

FRENCH PRESS COFFEE
3/6/9