

STARTERS

CHICKEN PASTA SOUP 8

SPINACH CON QUESO *Served with tortilla chips* 15

FIRE-GRILLED ARTICHOKE *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 16

DEVILED EGGS *Finished with sugar-cured bacon and homemade pickle relish* 12

EMERALD COAST SHRIMP *Battered and fried Gulf shrimp* 18

AVOCADO BOMB *Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips* 20

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Champagne Vinaigrette, Cilantro Vinaigrette.

REDLANDS SALAD *With bacon, cheese, tomatoes, cucumbers and croutons* 12

ORIGINAL CAESAR SALAD *With croutons and Reggiano Parmesan (add chicken +6)* 12

THAI KAI SALAD *Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce* 18

SOUTHERN SALAD *Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing* 18

AHI TUNA SALAD* *Seared, rare with artisan greens, wasabi in a cilantro vinaigrette* 23

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers served with french fries, unless otherwise noted.

VEGGIE BURGER *Our special recipe, made in-house with Monterey Jack cheese, orzo and wild rice* 16

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with aged Tillamook cheddar, served all the way* 17 *Add bacon \$1.00*

STEAK BURGER* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 17

WEST END *Grilled chicken breast topped with Monterey Jack* 17

FRENCH DIP* *Sliced Prime Rib, baguette and horseradish* 23

FRESH FISH SANDWICH *Cut fresh daily with french fries* 20

STEAK TACOS* *Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa* 17

SEAFOOD

TODAY'S FEATURED FISH *We offer a wide selection of fresh panéed or hardwood grilled seafood everyday* MKT

GRILLED SALMON* *Fresh cold water, Norwegian salmon served with orzo and wild rice* MKT

JUMBO FRIED SHRIMP *French fries, cole slaw, cocktail and rémoulade sauces* 29

AHI TUNA FILET *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce* MKT

REDLANDS CRAB CAKES *Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries* MKT

STEAKS & PRIME RIB

All steaks are finished with Maître d' butter, except for marinated steaks.

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

STEAK 'N' FRIES* *French Brasserie style steak with garlic, served with fries* 31

STEAK MAUI* *Marinated ribeye with smashed potatoes* 43

NEW YORK STRIP* *Aged Certified Angus Beef® with NYO mac & cheese* 43

FILET MIGNON WITH BÉARNAISE* *Center cut with baked potato* 44

SLOW ROASTED PRIME RIB* *Aged Mid-Western beef served au jus with smashed potatoes* 38

ENTRÉES

MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 23

ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 25

BRASSERIE CHICKEN *Panko-crusted, parmesan cheese, lemon caper sauce, with smashed potatoes and broccoli* 25

WILD MUSHROOM MEATLOAF *Madeira sauce, smashed potatoes and broccoli* 25

BARBECUE BABY BACK RIBS* *Served with Plum Creek bbq sauce, french fries and cole slaw* 30

ROASTED PORK CHOP *Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli* 30

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Ripened Tomatoes

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Daily Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée 8

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – *Napa Valley* 14/46
STARMONT – *Napa Valley* 14/46
MT. VEEDER – *Napa Valley* 15/49
FOLEY JOHNSON ESTATE – *Napa Valley* 16/52
THREE RIVERS – *Columbia Valley* 35
ROTH ESTATE – *Alexander Valley* 45
SKYSIDE – *North Coast, California* 48
HONIG – *Napa Valley* 68
KULETO ESTATE – *Napa Valley* 90
LANCASTER ESTATE WINEMAKER'S CUVÉE – *Alexander Valley* 90
CHALK HILL ESTATE RED – *Chalk Hill* 100
GROTH – *Oakville, Napa Valley* 100
HEITZ CELLARS – *Napa Valley* 105
SEBASTIANI "CHERRY BLOCK" – *Sonoma Valley* 115
MINER FAMILY – *Oakville, Napa Valley* 120
SILVER OAK – *Alexander Valley* 150
CADE HOWELL MOUNTAIN – *Napa Valley* 150
PAHLMAYER PROPRIETARY RED – *Napa Valley* 188
DUNN VINEYARDS HOWELL MOUNTAIN – *Napa Valley* 200
MERUS – *Napa Valley* 225
CAYMUS "SPECIAL SELECTION" – *Napa Valley* 225

MERLOT

THE VELVET DEVIL – *Washington State* 12/39
MARKHAM – *Napa Valley* 14/46
WENTE "SANDSTONE" – *Livermore Valley* 30
CHATEAU STE. MICHELLE – *Columbia Valley* 35
ROMBAUER – *Napa Valley* 70
DUCKHORN – *Napa Valley* 78

PINOT NOIR

LUCKY STAR – *California* 11/35
ELOUAN – *Oregon* 13/42
ANGELS INK – *Monterey, California* 14/46
FLOWERS – *Sonoma Coast* 16/52
LINCOURT RANCHO SANTA ROSA – *Sta. Rita Hills* 38
MEIOMI – *California* 42
THE FOUR GRACES – *Willamette Valley* 42
REX HILL – *Willamette Valley* 45
CHALONE ESTATE – *Chalone AVA* 46
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 65
GARY FARRELL – *Russian River Valley* 65
ARGYLE "NUTHOUSE" – *Willamette Valley* 75
TWO SISTERS LINDSAY'S VINEYARD – *Sta. Rita Hills* 90
SAINTSBURY BROWN RANCH – *Carneros* 100
FLOWERS SEA VIEW RIDGE – *Sonoma Coast* 120

ZINFANDEL

FROG'S LEAP – *Napa Valley* 14/46
RIDGE "THREE VALLEYS CUVÉE" – *Sonoma* 15/49
RAVENSWOOD "OLD VINE" – *Lodi* 38
SEGHEISIO – *Sonoma County* 45
STORYBOOK MOUNTAIN VINEYARDS – *Napa Valley* 65

OTHER INTERESTING REDS

TRAPICHE BROQUEL MALBEC – *Argentina* 12/39
DON NICANOR "NIETO SENETINER" MALBEC – *Argentina* 12/39
CHATEAU DE SAINT COSME – *Cotes du Rhone, France* 12/39
MOLLYDOOKER "THE BOXER" – *South Australia* 14/46
8 YEARS IN THE DESERT BY ORIN SWIFT – *California* 17/56
THE PRISONER – *Napa Valley* 18/60
MATCHBOOK SYRAH – *Dunnigan Hills* 35
STAGS' LEAP PETITE SYRAH – *Napa Valley* 54
ROTH "HERITAGE" – *Sonoma County* 60
MOLLYDOOKER "CARNIVAL OF LOVE" – *South Australia* 95
MINER "ORACLE" – *Napa Valley* 120

HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 12
Bulleit Whiskey : Angostura Bitters, Regans' Orange Bitters

THE MATADOR 12
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

DOG DAY AFTERNOON 11
Tito's Vodka : Sauvignon Blanc : Grapefruit Juice

APEROL SPRITZER 10
Mionetto Prosecco : Aperol : Fever Tree Club Soda

THE QUIET MAN 12
Duke Bourbon : Lemon Bitters & Peychaud's Bitters

THE (954) 12
Bulleit Rye Whiskey: Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

KNICKERBOCKER 12
Angel's Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 12
Angel's Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 10
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – *New Mexico* 11/35
MIONETTO PROSECCO – *Treviso DOC* 11/35
LUCIEN ALBRECHT BRUT ROSÉ – *AOC Crémant d'Alsace* 13/42
VEUVE CLICQUOT YELLOW LABEL BRUT – *Á Reims, France* 16/52
TAITTINGER BRUT – *Á Reims, France* 100
MOET & CHANDON BRUT IMPERIAL – *Epernay, France* 110

CHARDONNAY

CHALONE ESTATE – *Chalone AVA* 11/35
FERRARI-CARANO – *Sonoma County* 13/42
CHALK HILL – *Russian River Valley* 13/42
FRANK FAMILY LEWIS VINEYARD – *Carneros* 16/52
WENTE "MORNING FOG" – *Livermore Valley* 30
ST. FRANCIS – *Sonoma County* 32
LINCOURT "STEEL" – *Sta. Rita Hills* 36
CATENA – *Mendoza, Argentina* 37
SKYSIDE – *North Coast, California* 42
MER SOLEIL SILVER "UNOAKED" – *Monterey County* 43
CHATEAU STE. MICHELLE CANOE RIDGE – *Horse Heaven Hills* 44
CLOS PEGASE MITSUKO'S VINEYARD – *Napa Valley* 45
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 48
MERRYVALE – *Carneros* 50
ROMBAUER – *Carneros* 55
GARY FARRELL – *Russian River Valley* 57
PINE RIDGE "DIJON CLONES" – *Carneros* 58
CHATEAU ST. JEAN – *Sonoma* 65
TWO SISTERS COURTNEY'S VINEYARD – *Sta. Rita Hills* 65
CAKEBREAD CELLARS – *Napa Valley* 68
CHATEAU MONTELENA – *Napa Valley* 75
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 80
PAHLMAYER – *Sonoma Coast* 120

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – *Marlborough, New Zealand* 11/35
VAVASOUR – *Awatere Valley, New Zealand* 12/39
HONIG – *Napa Valley* 13/42
FERRARI-CARANO FUMÉ BLANC – *Sonoma County* 30
ROTH ESTATE – *Alexander Valley* 30
CAKEBREAD CELLARS – *Napa Valley* 45
SILVERADO MILLER RANCH – *Napa Valley* 50

OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ – *Willamette Valley* 12/39
CLEAN SLATE RIESLING – *Germany* 11/35
SCHLOSS VOLLRADS RIESLING – *Germany* 13/42
FERRARI-CARANO PINOT GRIGIO – *Sonoma Coast* 11/35
MARCO FELLUGA PINOT GRIGIO – *Collio, Italy* 12/39
PINE RIDGE CHENIN BLANC/VIOGNIER – *California* 45
SANTA MARGHERITA PINOT GRIGIO – *Alto Adige, Italy* 50

To expedite service, we open our wine at the pub, unless otherwise requested.

HANDCRAFTED MARTINIS \$14

PRICKLY PEAR MARGARITA
One With Life Organic Tequila : Desert Pear : Made-In-House Sweet & Sour

HAVANA MARTINI
Myer's Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

'21' MANHATTAN
Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI
Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

THE DUKE
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS
Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice

CINDY'S LEMON DROP
Ketel One Citroen Vodka : Lemon Juice

ENGLISH
Plymouth Gin : Cucumber : Fresh Mint

ESPRESSO MARTINI
Absolut Vanilia Vodka : Espresso : Kahlúa : Bailey's Irish Cream

Olives and Candied Cherries by Filthy Food.

REDLANDS®
GRILL