

## STARTERS

**CHEF'S DAILY SOUP** 7

**MR. JACK'S CRISPY CHICKEN** Hand-breaded tenders, served with french fries 15

**SPINACH CON QUESO** With tortilla chips 15

**FIRE-GRILLED ARTICHOKEs** Seasoned in herb butter, with rémoulade 16

**SMOKED SALMON DIP** Smoked in-house 16

## SALADS

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

**REDLANDS SALAD** With bacon, cheese, tomatoes, cucumbers and croutons 11

**ORIGINAL CAESAR SALAD** With croutons and Reggiano Parmesan 11

**GRILLED CHICKEN SALAD** Feta cheese, olives, tomatoes with white wine vinaigrette 17

**SOUTHERN SALAD** Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

**THAI KAI SALAD** Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18

**ASIAN AHI TUNA SALAD\*** Seared rare with artisan greens, wasabi in a cilantro vinaigrette 22

## BURGERS & SANDWICHES

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

**VEGGIE BURGER** House-made recipe, topped with Monterey Jack 15

**OLD FASHIONED CHEESEBURGER\*** Certified Angus Beef® served all the way with Tillamook cheddar 16

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

**FRENCH DIP\*** Sliced Prime Rib, baguette and horseradish 20

**CHICKEN SALAD** Open face on focaccia bread with orzo & wild rice 16

**WEST END** Grilled chicken breast topped with Monterey Jack 16

**PRIME RIB SANDWICH** Served with french fries, au jus 23

## TACO PLATTERS

**STEAK (OR CHICKEN)** Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 18

**SHRIMP** Shredded lettuce and Pico de Gallo with jalapeño ranch 18

## STEAKS & PRIME RIB

Our steaks are finished with Maître d' butter. We do not recommend, and will respectfully not guarantee, any meat ordered "medium well" or above.

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

**STEAK MAUI\*** Marinated ribeye with "Smashed Potatoes" 42

**NEW YORK STRIP\*** Aged Certified Angus Beef® with NYO mac & cheese 42

**FILET MIGNON WITH BÉARNAISE\*** Center cut, baked potato 42

**SLOW ROASTED PRIME RIB\*** Aged Mid-Western beef served au jus with "Smashed Potatoes" 35

## ENTRÉES

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

**GRILLED SALMON\*** Fresh cold water salmon 28

**AHI TUNA FILET\*** Topped with wasabi mayonnaise. With smashed potatoes, tomatoes and a Toro dipping sauce 30

**EMERALD COAST SHRIMP** Battered and fried Gulf shrimp served with french fries and cole slaw 27

**ROTISSERIE CHICKEN** One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 20

**MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina low country recipe with french fries and cole slaw 22

**RATTLESNAKE PASTA** Southwestern spices, peppers and chicken 20

**RAFFAELE'S OLD WORLD LASAGNA** Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

**GRILLED PORK TENDERLOIN** Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 23

**BARBECUE BABY BACK RIBS** Served with Plum Creek bbq sauce, french fries and cole slaw 31

## SIDES, ETC.

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

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands, Caesar or Wedge salad to accompany your entrée 7

\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at [redlandsgill.com](http://redlandsgill.com)

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

**GRAYSON CELLARS** – California 11/35  
**JOSEPH CARR** – Napa Valley 15/49  
**AUSTIN HOPE** – Paso Robles 16/52  
**STARMONT** – Napa Valley 48  
**ROTH ESTATE** – Alexander Valley 43  
**HONIG** – Napa Valley 46  
**ELIZABETH SPENCER** – Napa Valley 68  
**HALL** – Napa Valley 70  
**CHALK HILL ESTATE RED** – Chalk Hill 82  
**FAUST** – Napa Valley 90  
**SEQUOIA GROVE** – Napa Valley 90  
**BURLY** – Napa Valley 95  
**GRGICH HILLS** – Napa Valley 95  
**GROTH** – Oakville, Napa Valley 115  
**CAYMUS** – Napa Valley 125  
**FAR NIENDE** – Napa Valley 156  
**CADE ESTATE** – Howell Mountain 190

### MERLOT

**THE VELVET DEVIL** – Washington State 11/35  
**WENTE “SANDSTONE”** – Livermore Valley 12/39  
**NORTHSTAR** – Columbia Valley, Washington 70  
**DUCKHORN** – Napa Valley 80

### PINOT NOIR

**LUCKY STAR** – California 11/35  
**ELOUAN** – Oregon 13/42  
**ANGELS INK** – Monterey, California 14/46  
**LINCOURT LINDSAY’S** – Sta. Rita Hills 30  
**ANGELINE** – Mendocino County 35  
**CHALK HILL** – Sonoma Coast 40  
**THE FOUR GRACES** – Willamette Valley 40  
**CHALONE ESTATE** – Chalone AVA 42  
**BENTON LANE** – Willamette Valley 45  
**WILLAMETTE VALLEY “WHOLE CLUSTER”** – Willamette Valley 45  
**REX HILL** – Willamette Valley 48  
**FLOWERS** – Sonoma Coast 52  
**GARY FARRELL** – Russian River Valley 58  
**BELLE GLOS LAS ALTURAS** – Monterey County 60  
**SHEA WINE CELLARS** – Willamette Valley 75

### ZINFANDEL

**FOUR VINES “OLD VINE” CUVÉE’** – California 11/35  
**SALDO** – California 15/49  
**JOEL GOTT** – California 32  
**ARTEZIN** – Mendocino 34  
**RIDGE LYTTON SPRINGS** – Sonoma County 80

### OTHER INTERESTING REDS

**SHINAS ESTATE “THE GUILTY” SHIRAZ** – Victoria, Australia 12/39  
**DON NICANOR “NIETO SENETINER” MALBEC** –  
Mendoza, Argentina 12/39  
**STAGS’ LEAP PETITE SYRAH** – Napa Valley 48  
**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 60  
**DISCIPLES** – St. Helena, California 65  
**PAPILLON BY ORIN SWIFT** – Napa Valley 120  
**QUINTESSA** – Rutherford 190

## HANDCRAFTED MARTINIS \$ 14

### CUCUMBER MARTINI

Hendrick’s Gin : Dry Vermouth : Cucumber

### THE SPARKLING ROSE

Avión Silver Tequila : Grapefruit Juice : Sparkling Wine

### HAVANA

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

### ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

### THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

### FLEUR-DE-LIS

Tito’s Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

### RED-HEADED RITA

Avión Silver Tequila : Pomegranate Juice

### CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH

Hendrick’s Gin : Cucumber : Fresh Mint

## WHITES

### CHAMPAGNE & SPARKLING

**MIONETTO PROSECCO** – Treviso DOC 11/35  
**DOMAINE CHANDON** – California 12/39  
**MUMM BRUT PRESTIGE** – Napa County 45  
**VEUVE CLICQUOT YELLOW LABEL** – Á Reims, France 70  
**TAITTINGER** – Á Reims, France 105

### CHARDONNAY

**CHATEAU STE. MICHELLE “INDIAN WELLS”** –  
Columbia Valley 12/39

**CHALK HILL** – Russian River Valley 14/46  
**ROMBAUER** – Carneros, Napa Valley 16/52  
**CATENA** – Mendoza, Argentina 40  
**LINCOURT COURTNEY’S** – St. Rita Hills 40  
**FERRARI-CARANO TRÉ TERRE** – Russian River Valley 42  
**CLOS PEGASE MITSUKO’S VINEYARD** – Napa Valley 45  
**FRANCISCAN** – Napa Valley 45  
**FOLEY RANCHO SANTA ROSA** – Sta. Rita Hills 48  
**NEWTON “SKYSIDE”** – North Coast 48  
**TWO SISTERS COURTNEY’S** – Sta. Rita Hills 50  
**GARY FARRELL** – Russian River Valley 50  
**MER SOLEIL “SILVER”** – Monterey County 50  
**PINE RIDGE “DIJON CLONES”** – Napa Valley 50  
**ZD** – California 55  
**BURLY** – Napa Valley 58  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill 58  
**JORDAN** – Russian River Valley 59  
**FLOWERS** – Sonoma Coast 65  
**ZD RESERVE** – Carneros 70  
**CAKEBREAD CELLARS** – Napa Valley 85

### SAUVIGNON BLANC

**DASHWOOD** – Marlborough, New Zealand 11/35  
**HONIG** – Napa Valley 13/42  
**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 35  
**CRAGGY RANGE TE MUNA ROAD VINEYARD** –  
Martinborough, New Zealand 40  
**CAKEBREAD CELLARS** – Napa Valley 59

### OTHER WHITES & ROSÉ

**FLEUR DE MER ROSÉ** – Côtes de Provence 11/35  
**DR. LOOSEN “DR. L” RIESLING** – Germany 11/35  
**BARONE “FINI” PINOT GRIGIO** – Valdadige, Italy 10/32  
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 13/42  
**CAPOSALDO PINOT GRIGIO** – Delle Venezie, Italy 32  
**PINE RIDGE CHENIN BLANC/VIOGNIER** – California 35  
**CONUNDRUM** – California 45  
**SANTA MARGHERITA PINOT GRIGIO** – Alto Adige, Italy 45

### DESSERT SELECTIONS

**SANDEMAN RUBY 3 OZ.** – Portugal 8/~

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

## HANDCRAFTED COCKTAILS

### THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

### ELDERFLOWER MOJITO 10

Bacardi Light Rum : St~Germain : Fresh Mint

### THE (205) 12

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

### THAI MARGARITA 12

Avión Silver Tequila : St~Germain : Fresh Basil

### KNICKERBOCKER 12

Bulleit Bourbon : Angostura Bitters: Candied Cherry

### LEMON DROP MOJITO 10

Wheatley Vodka : St~Germain : Pineapple Juice : Mint

### DOPPELGÄNGER 12

Bulleit Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### VODKA MULE 10

Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer

*Olives and Candied Cherries by Filthy Food.*