

## STARTERS

**CHEF'S DAILY SOUP** 8

**SPINACH CON QUESO** Served with tortilla chips 15

**SMOKED SALMON DIP** Smoked in-house 15

**FIRE-GRILLED ARTICHOKE** Fresh, large artichokes seasoned with herb butter. With rémoulade 15

**EMERALD COAST SHRIMP** Battered and fried Gulf shrimp 17

## 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 12

**ORIGINAL CAESAR SALAD** With croutons and Reggiano Parmesan 12

**GRILLED CHICKEN SALAD** Feta cheese, olives, tomatoes with white wine vinaigrette 18

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

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

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

## BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers.

**VEGGIE BURGER** Made in-house. Topped with Monterey Jack 15

**OLD FASHIONED CHEESEBURGER\*** With Tillamook cheddar 17

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

**FRENCH DIP\*** Sliced Prime Rib, baguette and horseradish 21

**NASHVILLE HOT CHICKEN SANDWICH** Southern slaw, kosher dill pickle and ranch dressing 16

**FISH TACOS** Daily fish selections, deep fried, avocado, jalapeño ranch 17

## STEAKS & PRIME RIB

Steaks 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, served with fries 32

**STEAK MAUI\*** Marinated ribeye with smashed potatoes 42

**NEW YORK STRIP\*** Aged beef with NYO mac & cheese 43

**FILET MIGNON WITH BÉARNAISE\*** Center cut, baked potato 43

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

## ENTRÉES

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

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

**AHI TUNA FILET\*** Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 32

**EMERALD COAST SHRIMP** French fries, cole slaw, cocktail and rémoulade sauces 27

**ROTISSERIE CHICKEN** One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 22

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

**RATTLESNAKE PASTA** Southwestern spices, peppers and chicken 23

**GRILLED PORK TENDERLOIN** Cured in-house with Thai "Bang Bang" sauce and smashed potatoes 26

**BARBECUE BABY BACK RIBS** Served with Plum Creek bbq sauce, french fries and cole slaw 32

Redlands or Caesar salad to accompany your entrée 8

## SIDES

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

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

\*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. SALMON will be prepared medium well. Ahi Tuna will be prepared rare. 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.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

**GRAYSON CELLARS** – California 11/35  
**OBERON** – Napa County 14/46  
**AUSTIN HOPE** – Paso Robles 15/49  
**JOSEPH CARR** – Napa Valley 45  
**STARMONT** – Napa Valley 50  
**FOLEY JOHNSON ESTATE** – Rutherford 56  
**HONIG** – Napa Valley 80  
**CHALK HILL ESTATE RED** – Chalk Hill 85  
**HEITZ** – Napa Valley 90  
**FAUST** – Napa Valley 92  
**KULETO ESTATE** – Napa Valley 95  
**GRGICH HILLS** – Napa Valley 107  
**CAYMUS** – Napa Valley 128  
**ALTVS** – Napa Valley 140  
**SILVER OAK** – Napa Valley 200  
**MERUS** – Napa Valley 250  
**DIAMOND CREEK** – Napa Valley 295

### MERLOT

**H3** – Horse Heaven Hills 11/35  
**MARKHAM** – Napa Valley 15/49  
**WENTE “SANDSTONE”** – San Francisco Bay 35  
**OSSO ANNA** – North Coast 40  
**DUCKHORN** – Napa Valley 95  
**PRIDE MOUNTAIN** – Napa/Sonoma 100

### PINOT NOIR

**NOBLE VINES 667** – Monterey, California 11/35  
**ELOUAN** – Oregon 13/42  
**ANGELS INK** – Monterey, California 14/46  
**MEIOMI** – California 42  
**CHALONE ESTATE** – Chalone AVA 46  
**ARGYLE** – Willamette, Oregon 50  
**THE FOUR GRACES** – Willamette Valley 50  
**FLOWERS** – Sonoma Coast 56  
**GARY FARRELL** – Russian River Valley 65  
**DOMAINE SERENE “YAMHILL CUVEE”** – Willamette Valley 85  
**MERRY EDWARDS** – Russian River Valley 95  
**ARGYLE “NUTHOUSE”** – Oregon 105  
**ROCHIOLI ESTATE** – Russian River Valley 120

### ZINFANDEL

**ROSENBLUM “VINTNER’S CÚVEE”** – California 11/35  
**RAVENSWOOD** – Lodi 36  
**HOOK & LADDER** – Russian River Valley 48  
**8 YEARS IN THE DESERT** – California 52  
**SEGHESIO CORTINA** – Dry Creek Valley 62

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

## HANDCRAFTED MARTINIS \$ 14

### MANDARIN BLOSSOM

Hangar 1 Mandarin Blossom Vodka : Triple Sec : Fresh Squeezed Orange Juice

### ‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

### THE PEAR

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

Avión Silver Tequila : Pomegranate Juice

### CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

### ENGLISH

Plymouth Gin : Cucumber : Fresh Mint

*Olives and Candied Cherries by Filthy Food*

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

**TROUBLEMAKER RED WINE** – Central Coast 11/35  
**DON DAVID MALBEC** – El Esteco-Calchaquí Valley 12/39  
**THE PRISONER** – Napa Valley 70  
**DISCIPLES RED BLEND** – Napa Valley 90  
**MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ** – South Australia 135  
**BLACK BART SYRAH STAGECOACH VINEYARDS** – Napa Valley 140  
**NEWTON “THE PUZZLE”** – Napa Valley 160

## WHITES

### CHAMPAGNE & SPARKLING

**MIONETTO PROSECCO** – Treviso DOC 11/35  
**GRUET BRUT** – New Mexico 11/35  
**VEUVE CLICQUOT YELLOW LABEL** – Á Reims, France 16/52  
**GLORIA FERRER BLANC DE NOIRS** – Carneros 40  
**TAITTINGER** – Á Reims, France 90  
**MOËT & CHANDON IMPERIAL** – Epernay, France 100

### CHARDONNAY

**CHATEAU STE. MICHELLE “MIMI”** – Horse Heaven Hills 11/35  
**CHALK HILL** – Russian River Valley 14/46  
**ROMBAUER** – Carneros, Napa Valley 16/52  
**SEBASTIANI** – North Coast 35  
**MER SOLEIL SILVER “UNOAKED”** – Monterey County 39  
**CHATEAU ST. JEAN** – California 40  
**DARCIE KENT** – Central Coast, Livermore Valley 40  
**ZD** – California 42  
**CHALONE ESTATE** – Chalone AVA 45  
**THE PRISONER** – Carneros 50  
**FOLEY RANCHO SANTA ROSA** – Sta. Rita Hills 50  
**GARY FARRELL** – Russian River Valley 55  
**CATENA ALTA** – Mendoza, Argentina 60  
**FERRARI-CARANO RESERVE** – Carneros 60  
**PATZ & HALL DUTTON RANCH** – Russian River Valley 70  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill 70  
**LEWIS CELLARS** – Sonoma / Napa Valley 85  
**PAUL HOBBS** – Russian River Valley 85  
**PLUMPJACK RESERVE** – Napa Valley 90  
**SHAFER RED SHOULDER RANCH** – Napa Valley 92

### SAUVIGNON BLANC & FUMÉ BLANC

**DASHWOOD** – Marlborough, New Zealand 11/35  
**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 11/35  
**HONIG** – Napa Valley 13/42  
**CAKEBREAD CELLARS** – Napa Valley 55

### OTHER WHITES & ROSÉ

**FLEURS DE PRAIRIE ROSÉ** – Languedoc, France 11/35  
**CLEAN SLATE RIESLING** – Germany 11/35  
**BARONE “FINI” PINOT GRIGIO** – Valdadige, Italy 11/35  
**CONUNDRUM WHITE TABLE WINE** – California 40  
**EROICA RIESLING** – Columbia Valley 42  
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 45  
**SANTA MARGHERITA PINOT GRIGIO** – Alto Adige, Italy 50

## HANDCRAFTED COCKTAILS

### KENTUCKY OLD FASHIONED 10

Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters

### DOG DAY AFTERNOON 10

Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice

### CENTENNIAL KIR ROYALE 10

Sparkling Wine : Chambord Raspberry Liqueur

### THE (770) 12

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

### ELITE MARGARITA 12

Avión Silver Tequila : Grand Marnier : Orange Juice : Lime Juice : Salt

### DOPPELGÄNGER 10

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

### VODKA MULE 10

Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer