

STARTERS

CHICKEN PASTA SOUP 8

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

SPINACH CON QUESO Served with tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned with herb butter and served with rémoulade 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

SALADS

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

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

ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan 12

REDWOOD SALAD Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

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

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 23

BURGERS & SANDWICHES

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

VEGGIE BURGER Made in-house. Topped with Monterey Jack 17

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with Tillamook cheddar 18

TURKEY BURGER* Arugula, Monterey Jack, tomatoes and mayonnaise 17

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 23

WEST END Grilled chicken breast topped with Monterey Jack 17

FISH TACOS Daily fish selections, deep fried, avocado, jalapeño ranch 18

STEAKS & PRIME RIB

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

FILET KABOB* Aged, marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 38

CHICAGO RIBEYE* Served with homemade Worcestershire sauce and mashed potatoes 43

FILET MIGNON WITH BÉARNAISE* Center cut, baked potato 43

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

ENTRÉES

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

GRILLED SALMON* Fresh cold water salmon MKT

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

PANÉED PECAN TROUT Pan-fried and finished with a Fallot Dijon mustard sauce. With cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 23

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

CHICKEN MILANESE Panko bread crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With mashed potatoes 24

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

Redlands or Caesar salad to accompany your entrée 8

SIDES

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

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Heirloom Beets

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.

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 12/39
AUSTIN HOPE – Paso Robles 15/49
FOLEY JOHNSON ESTATE – Napa Valley 16/52
HALL VINEYARDS – Napa Valley 17/56
THREE RIVERS – Columbia Valley 38
STARMONT – Napa Valley 40
FERRARI-CARANO – Alexander Valley 60
SILVERADO VINEYARDS – Napa Valley 68
HONIG – Napa Valley 70
CAKEBREAD CELLARS – Napa Valley 110
CHALK HILL ESTATE RED – Chalk Hill 110
SHAFER – Stags Leap District, Napa Valley 110
MINER FAMILY – Oakville, Napa Valley 122
CAYMUS – Napa Valley 125
GROTH – Oakville, Napa Valley 125
LANCASTER ESTATE – Alexander Valley 125
SILVER OAK – Napa Valley 210
JOSEPH PHELPS INSIGNIA ESTATE – Napa Valley 290

MERLOT

THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 15/49
WENTE “SANDSTONE” – Livermore Valley 32
DUCKHORN – Napa Valley 95
PRIDE MOUNTAIN – Napa Valley 100

PINOT NOIR

ANGELS INK – Monterey, California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
CHALONE ESTATE – Chalone AVA 42
A TO Z – Oregon 45
MEIOMI – California 45
REX HILL – Willamette Valley 45
ARGYLE – Willamette Valley 59
BELLE GLOS CLARK & TELEPHONE – Santa Barbara Valley 60
SIDURI – Santa Lucia Highlands 75
GARY FARRELL – Russian River Valley 78
CHALK HILL – Sonoma Coast 80
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 80

ZINFANDEL

FOUR VINES “OLD VINES” – California 10/35
SEGHEISIO – Sonoma County 15/52
RIDGE GEYERSVILLE – Sonoma County 50
DUCKHORN PARADUXX – Napa Valley 60
ROBERT BIALE “BLACK CHICKEN” – Napa Valley 65

OTHER INTERESTING REDS

BROQUEL MALBEC – Mendoza, Argentina 12/39
THE PRISONER – California 17/60
TILIA MALBEC/SYRAH – Mendoza, Argentina 30
BECKMEN “CUVÉE LE BEC” RHONE BLEND – Santa Ynez Valley 32
MATCHBOOK SYRAH – Dunnigan Hills 35
SEBASTIANI “GRAVEL BED” – Sonoma County 38
SKYSIDE RED BLEND – North Coast 42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 70
ESTANCIA MERITAGE RESERVE – Paso Robles 55
ROTH “HERITAGE” – Sonoma County 55
MOLLYDOOKER “BLUE EYED BOY” – South Australia 85

HANDCRAFTED MARTINIS \$ 14

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

Prairie Organic 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 MARTINI

Plymouth English Gin : Cucumber : Fresh Mint

THE SPARKLING ROSE

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

MARTINI AU CHOCOLAT

Grey Goose Vodka : French Vanilla : Godiva Dark Chocolate Liqueur

Olives and Candied Cherries by Filthy Food.

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO SPLIT– Treviso DOC 11/~
GRUET BRUT – New Mexico 12/39
DOMAINE CHANDON SPLIT – Napa Valley 13/~
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 17/56
SCHRAMSBERG “BLANC DE NOIRS” – Calistoga, California 56
TAITTINGER – Á Reims, France 100
LOUIS ROEDERER BRUT PREMIER – Á Reims, France 110

CHARDONNAY

ST. FRANCIS – Sonoma County 12/39
CHALK HILL – Russian River Valley 13/42
ROMBAUER – Carneros 17/56
CATENA – Mendoza, Argentina 32
LINCOURT “STEEL” – Sta. Rita Hills 35
SEBASTIANI – North Coast 35
CHALONE ESTATE – Chalone AVA 40
STARMONT – Napa Valley 42
ZD – California 42
CHATEAU STE. MICHELLE – Columbia Valley 44
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45
MER SOLEIL SILVER “UNOAKED” – Monterey Co., California Valley 45
SKYSIDE – North Coast 45
GARY FARRELL – Russian River Valley 55
PINE RIDGE COLLINES VINEYARD – Carneros 60
FERRARI-CARANO RESERVE – Napa Valley 60
CHALK HILL ESTATE BOTTLED – Chalk Hill 75
PAUL HOBBS – Russian River Valley 90
FAR NIENTE – Napa Valley 115

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/35
CRAGGY RANGE TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 14/46
HONIG – Napa Valley 35
KIM CRAWFORD – Marlborough, New Zealand 40
GROTH – Napa Valley 49
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSE

LOOSEN “DR. I” RIESLING – Mosel, Germany 11/35
FLUER DE MER ROSÉ – Côtes de Provence 13/42
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 14/46
PINE RIDGE CHENIN BLANC/VIOGNIER – California 29
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 6/22

To expedite service, we open wine at the pub, unless otherwise requested. Some wines may contain sulfites.

REDLANDS®
GRILL

HANDCRAFTED COCKTAILS

THE “CAPONE” 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

ELDERFLOWER MOJITO 10

Bacardi Light Rum : St~Germain : Fresh Mint

THE (847) 12

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

THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 12

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

LEMON DROP MOJITO 10

Tito’s Vodka : St~Germain : Mint : Pineapple Juice

DOPPELGÄNGER 12

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

VODKA MULE 10

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12

Knob Creek Whiskey : Angostura Bitters : Regans’ Orange Bitters

VANILLA SKY 10

Stoli Vanil : Crème de Violette : Lemon Juice : Fever Tree Club Soda