

## STARTERS

CHEF'S DAILY SOUP 8

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

SPINACH CON QUESO With tortilla chips 15

FIRE-GRILLED ARTICHOKE Seasoned in herb butter, with rémoulade 15

AVOCADO BOMB\* Hawaiian tuna, crab salad, thinly-sliced avocado, unagi sauce and Sriracha, served with tortilla chips 18

## SUSHI

NIGIRI PLATE\* 16

RAINBOW ROLL\* 17

SPICY HAWAIIAN ROLL\* 16

CRUNCHY SHRIMP ROLL 14

CALIFORNIA ROLL 12

MIKE'S FILET ROLL\* 17

SPICY TUNA ROLL\* 15

## 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 13

ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan 13

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

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

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

SHRIMP LOUIE SALAD Jumbo gulf shrimp, avocado, tomato, iceberg boat, and Kiawah Island dressing 22

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

## BURGERS & SANDWICHES

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

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* Served all the way with Tillamook cheddar 16

DOUBLE-STACK BURGER\* Two crispy patties, onion, kosher dill pickles, topped with American cheese 16

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

WEST END Grilled chicken breast topped with Monterey Jack 15

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

## 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\* A French Brasserie style steak with garlic, with fries 31

STEAK MAUI\* Marinated ribeye with smashed potatoes 42

FILET MIGNON\* Center cut, baked potato 42

NEW YORK STRIP\* Aged beef with NYO mac & cheese 41

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 everyday MKT

AHI TUNA FILET\* Topped with wasabi mayonnaise. With smashed potatoes, tomatoes and a Toro dipping sauce 31

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) MKT

JUMBO FRIED SHRIMP French fries, cole slaw, cocktail and rémoulade sauces 28

PAN-ROASTED SALMON\* Hand-filleted, finished with white wine butter sauce, smashed potatoes and broccoli MKT

RAFFAELE'S LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 22

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 24

OVEN ROASTED CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

## 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.

**FRENCH PRESS COFFEE 3.5 per person**

Redlands, Caesar or Wedge salad to accompany your entrée 8

\*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

**GRAYSON** – California 11/35  
**JOSEPH CARR** – Paso Robles 14/46  
**FOLEY JOHNSON ESTATE** – Napa Valley 16/52  
**LANCASTER ESTATE WINEMAKER'S CUVEE** – Alexander Valley 17/56  
**THREE RIVERS** – Columbia Valley 40  
**ROTH ESTATE** – Alexander Valley 42  
**FRANCISCAN** – Napa Valley 45  
**STARMONT** – Napa Valley 48  
**CHATEAU ST. JEAN** – Sonoma 55  
**CLOS PEGASE** – Napa Valley 70  
**HONIG** – Napa Valley 72  
**ELIZABETH SPENCER** – Napa Valley 75  
**SILVERADO** – Napa Valley 85  
**CAYMUS** – Napa Valley 110  
**MINER FAMILY** – Oakville, Napa Valley 120  
**PAUL HOBBS** – Napa Valley 120  
**SEBASTIANI "CHERRYBLOCK"** – Sonoma 155  
**DARIOUSH "SIGNATURE"** – Napa Valley 195  
**SILVER OAK** – Napa Valley 200  
**CAYMUS VINEYARDS SPECIAL SELECTION** – Rutherford 250  
**W. P. FOLEY II** – Chalk Hill 250  
**MERUS** – Napa Valley 255  
**SHAFER HILLSIDE SELECT** – Stags Leap District 325

### MERLOT

**THE VELVET DEVIL** – Washington State 11/35  
**WENTE "SANDSTONE"** – Livermore Valley 12/39  
**FERRARI-CARANO** – Sonoma 45  
**WHITEHALL LANE** – Napa Valley 50  
**DUCKHORN VINEYARDS** – Napa Valley 80

### PINOT NOIR

**LUCKY STAR** – California 10/32  
**ELOUAN** – Oregon 13/42  
**ANGELS INK** – Monterey, California 14/46  
**WILLAMETTE VALLEY "WHOLE CLUSTER"** – Willamette Valley 15/49  
**FLOWERS** – Sonoma Coast 16/56  
**MEIOMI** – California 42  
**BELLE GLOS "BALADE"** – Santa Rita Hills 45  
**LINCOURT RANCHO SANTA ROSA** – Sta. Rita Hills 45  
**ARGYLE** – Willamette Valley 45  
**CHALONE ESTATE** – Chalone AVA 46  
**THE FOUR GRACES** – Willamette Valley 48  
**GARY FARRELL** – Russian River Valley 70  
**SLANDER BY ORIN SWIFT** – California 70  
**DOMAINE SERENE "YAMHILL CUVEE"** – Willamette Valley 75  
**BREWER-CLIFTON** – Sta. Rita Hills 85  
**SIDURI** – Russian River Valley 88  
**ARCHERY SUMMIT ESTATE** – Willamette Valley 95  
**ROCHIOLI** – Russian River Valley 140  
**SHEA WINE CELLARS HOMER** – Willamette Valley 140  
**KOSTA BROWNE** – Russian River Valley 165  
**KOSTA BROWNE** – Sta. Rita Hills 165  
**KOSTA BROWNE GAPS CROWN VINEYARD** – Sonoma Coast 210

### ZINFANDEL

**PREDATOR "OLD VINE"** – Lodi 11/35  
**KLINKER BRICK "OLD VINE"** – Lodi 13/42  
**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 17/56  
**JOEL GOTT** – California 39

### DESSERT SELECTIONS

**FONSECA BIN 27 375 ML BOTTLE** – Portugal 6/21  
**DASHE LATE HARVEST ZINFANDEL 375 ML BOTTLE** – Dry Creek Valley 35  
**FAR NIENTE DOLCE SEMILLON** – Napa Valley 70

## RED WINES CONTINUED...

### OTHER INTERESTING REDS

**ALTA VISTA "VIVE" MALBEC** – Mendoza, Argentina 11/35  
**SHINAS ESTATE "THE GUILTY" SHIRAZ** – Victoria, Australia 12/39  
**THE PRISONER** – California 17/56  
**CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH** – California 45  
**ABSTRACT BY ORIN SWIFT** – California 60  
**QUILCEDA 'CVR'** – Columbia Valley 80  
**MOLLY DOOKER "ENCHANTED PATH"** – Australia 135  
**QUINTESSA MERITAGE** – Rutherford 190

## WHITES

### CHAMPAGNE & SPARKLING

**ZARDETTO PROSECCO** – Veneto, Italy 10/32  
**GRUET BRUT** – New Mexico 11/35  
**LUCIEN ALBRECHT BRUT ROSÉ** – AOC Crémant d'Alsace 13/42  
**VEUVE CLICQUOT YELLOW LABEL** – Á Reims, France 17/56  
**MUMM NAPA CUVÉE MM** – Napa Valley 45  
**LOUIS ROEDERER ESTATE BRUT** – California 55  
**NV DUVAL-LEROY BRUT RESERVE** – Á Vertus, France 85  
**TAITTINGER** – Á Reims, France 95  
**LAURENT-PERRIER BRUT "LA CUVÉE"** – France 95  
**NV DUVAL-LEROY BRUT ROSÉ DE SAIGNÉE** – France 130

### CHARDONNAY

**ST. FRANCIS** – Sonoma County 12/39  
**WENTE ESTATE GROWN** – San Francisco Bay 13/42  
**ZD** – California 14/46  
**ROMBAUER** – Carneros 16/52  
**J. LOHR "ARROYO VISTA"** – Monterey 40  
**LINCOURT COURTNEY'S VINEYARD** – Sta. Rita Hills 40  
**NEWTON "SKYSIDE"** – Sonoma County 42  
**CHALONE ESTATE** – Chalone AVA 45  
**GARY FARRELL** – Russian River Valley 50  
**THE PRISONER** – Carneros 55  
**SHEA WINE CELLARS ESTATE** – Willamette Valley 55  
**FOLEY RANCHO SANTA ROSA** – Sta. Rita Hills 55  
**BURLY** – Napa Valley 65  
**RAMEY** – Russian River Valley 65  
**CAKEBREAD CELLARS** – Napa Valley 70  
**PLUMPJACK RESERVE** – Napa Valley 75  
**LEWIS CELLARS** – Napa Valley 80  
**MINER "WILD YEAST"** – Napa Valley 80  
**DONUM** – Carneros 85  
**FLOWERS** – Sonoma Coast 85  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill 88  
**KOSTA BROWNE ONE SIXTEEN** – Russian River Valley 100  
**CHALK HILL "CAROL ANN"** – Chalk Hill 130

### SAUVIGNON BLANC & FUMÉ BLANC

**CLIFFORD BAY** – Marlborough, New Zealand 10/32  
**FERRARI-CARANO FUMÉ BLANC** – Sonoma County 11/35  
**HONIG** – Napa Valley 13/42  
**ELIZABETH SPENCER** – Mendocino 35  
**CRAGGY RANGE TE MUNA ROAD VINEYARD** – Marlborough, New Zealand 45  
**CAKEBREAD CELLARS** – Napa Valley 50

### OTHER WHITES & ROSÉ

**FLEUR DE MER ROSÉ** – Côtes De Provence 11/35  
**LUCIEN ALBRECHT RESERVE RIESLING** – Alsace, France 12/39  
**SCHLOSS VOLLRADS RIESLING** – Germany 13/42  
**BARONE "FINI" PINOT GRIGIO** – Valdadige, Italy 10/32  
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 13/42  
**SANTA MARGHERITA PINOT GRIGIO** – Italy 45

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

*Tasting notes are available for most wines.*

## HANDCRAFTED COCKTAILS

### **THE CONFIDENTIAL 12**

Belle Meade Bourbon : Allspice  
Regans' Orange Bitters : Brown Sugar Syrup

### **ELITE MARGARITA 10**

El Mayor Blanco Tequila : Grand Marnier  
Orange Juice : Lime Juice

### **GIN & GINGER 12**

Hendrick's Gin : Domain de Canton Ginger  
Sparkling Wine

### **TRUE GRIT 12**

Duke Bourbon : Angostura Bitters  
Turbinado Sugar : Candied Cherry

### **DOG DAY AFTERNOON 11**

Wheatley Vodka : Clifford Bay Sauvignon Blanc  
Fresh Grapefruit 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**

Bulleit Whiskey : Angostura Bitters  
Regans' Orange Bitters

### **ELDERFLOWER MOJITO 10**

Prichard's Crystal Rum : St~Germain : Fresh Mint

### **THE (615) 12**

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

*\*Olives and Candied Cherries by Filthy Food.*

## HANDCRAFTED MARTINIS \$ 14

### **RED-HEADED RITA**

El Mayor Blanco Tequila : Pomegranate Juice

### **CINDY'S LEMON DROP**

Ketel One Citroen Vodka : Lemon Juice

### **HUMMINGBIRD**

Cathead Honeysuckle Vodka : Honey Syrup  
Fresh Basil : Jalapeños

### **HAVANA**

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

### **THE EDEN**

Square One Basil Vodka : St~Germain : Pear Liquor

### **OUT OF TIME**

Buffalo Trace Bourbon : Black Cherry Jam  
Honey Syrup : Angostura Bitters

### **THE PEAR**

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

### **ENGLISH**

Plymouth Gin : Cucumber : Fresh Mint

### **FLEUR-DE-LIS**

Square One Organic Vodka : St~Germain  
Fresh Grapefruit : Juice Sparkling Wine

## PREMIUM BEER SELECTION

**BEARDED IRIS HOMESTYLE IPA**

**BLACKSTONE NUT BROWN ALE**

**BROOKLYNN BEL AIR SOUR**

**EINSTOK WHITE ALE**

**GERST AMBER ALE**

**KENTUCKY BOURBON BARREL ALE**

**MILL CREEK LIL' DARLIN**

**MOTHER EARTH VANILLA CREAM ALE**

**BELLE MEADE PILSNER**

**TAILGATE PEANUT BUTTER STOUT**

**STELLA ARTOIS**