

STARTERS

CHICKEN PASTA SOUP 7

SPINACH CON QUESO *Served with tortilla chips* 14

FIRE-GRILLED ARTICHOKE *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 15

AVOCADO BOMB *Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips* 17

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* 11

ORIGINAL CAESAR SALAD *With croutons and Reggiano Parmesan (add chicken +6)* 11

THAI KAI SALAD *Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce* 17

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* 21

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* 15

OLD FASHIONED CHEESEBURGER* *Certified Angus Beef® with aged Tillamook cheddar, served all the way* 16 *Add bacon \$1.00*

STEAK BURGER* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 16

WEST END *Grilled chicken breast, avocado, caramelized onions, lemon aioli, Monterey Jack* 15

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

FRESH FISH SANDWICH *Cut fresh daily with french fries* 19

SEAFOOD

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

GRILLED SALMON* *Fresh cold water, Norwegian salmon served with orzo and wild rice* 27

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

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

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

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

STEAK 'N' FRIES* *10 oz. French Brasserie style steak with garlic, served with fries* 29

STEAK MAUI* *14 oz. Marinated ribeye with smashed potatoes* 39

NEW YORK STRIP* *16 oz. Aged Certified Angus Beef® with NYO mac & cheese* 40

FILET MIGNON WITH BÉARNAISE* *10 oz. Center cut with baked potato* 41

SLOW ROASTED PRIME RIB* *Aged Mid-Western beef served au jus with smashed potatoes 12 oz. 31 / 16 oz. 39*

ENTRÉES

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

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

Served with smashed potatoes 22

BARBECUE BABY BACK RIBS* *Served with Plum Creek bbq sauce, french fries and cole slaw* 29

ROASTED PORK CHOP *Hardwood-grilled double pork chop with apricot horseradish sauce.*

Served with smashed potatoes and broccoli 28

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 6

*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.

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*
ROTH ESTATE – *Alexander Valley* 16/52*
THREE RIVERS – *Columbia Valley* 35*
SEBASTIANI – *Alexander Valley* 45*
NEWTON “SKYSIDE” CLARET – *Sonoma* 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
LANCASTER ESTATE – *Alexander Valley* 125*
ALTVS – *Napa Valley* 145*
PAHLMAYER PROPRIETARY RED – *Napa Valley* 188
SILVER OAK – *Napa Valley* 200
DUNN VINEYARDS HOWELL MOUNTAIN –
Napa Valley 200
MERUS – *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* 10/32
ELOUAN – *Oregon* 13/42
CHALK HILL – *Sonoma Coast* 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

YANGARRA ESTATE SHIRAZ – *South Australia* 10/32
TRAPICHE BROQUEL MALBEC – *Argentina* 11/35
E. GUIGAL CÔTES DU RHÔNE – *France* 12/39
DON NICANOR “NIETO SENETINER” MALBEC –
Mendoza, Argentina 12/39*
THE PRISONER – *Napa Valley* 18/60
MATCHBOOK SYRAH – *Dunnigan Hills* 35
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 50
MOLLYDOOKER “THE BOXER” – *South Australia* 50
STAGS’ LEAP PETITE SYRAH – *Napa Valley* 54
ROTH “HERITAGE” – *Sonoma County* 60*
MINER “ORACLE” – *Napa Valley* 120

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – *New Mexico* 11/35
LUCIEN ALBRECHT BRUT ROSÉ –
AOC Crémant d’Alsace 13/42*
VEUVE CLICQUOT YELLOW LABEL BRUT –
Reims, France 16/52
DUVAL LEROY BRUT – *Verrus, France* 60
TAITTINGER BRUT – *Reims, France* 100

CHARDONNAY

CHALONE ESTATE – *Chalone AVA* 11/35*
FERRARI-CARANO – *Sonoma County* 13/42
CHALK HILL – *Sonoma Coast* 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
SEBASTIANI – *North Coast* 38*
LINCOURT COURTNEY’S VINEYARD –
Sta. Rita Hills 40*
NEWTON “SKYSIDE” – *Sonoma County* 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

CLIFFORD BAY – *New Zealand* 10/32*
HONIG – *Napa Valley* 13/42
CRAGGY RANGE TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 14/46
SEBASTIANI – *North Coast* 27*
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* 10/32
SCHLOSS VOLLRADS RIESLING –
Germany 13/42
CIELO PINOT GRIGIO – *Delle Venezie, Italy* 9/28
MARCO FELLUGA PINOT GRIGIO –
Collio, Italy 12/39
THE FOUR GRACES PINOT GRIS –
Willamette Valley 12/39*
PINE RIDGE CHENIN BLANC/VIOGNIER –
California 45
SANTA MARGHERITA PINOT GRIGIO –
Alto Adige, Italy 50

HANDCRAFTED COCKTAILS

The "Capone" 12

*Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters*

Elderflower Mojito 9

Prichard's Rum : St~Germain : Fresh Mint

The (954) 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*

The Sparkling Rose 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

Doppelgänger 12

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

Moscow Mule 9

Tito's Vodka : Fever Tree Ginger Beer

HANDCRAFTED MARTINIS \$14

Half Past Three

Wheatley Vodka : Green Tea : Clover Honey Syrup

'21' Manhattan

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

Pear Martini

*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

El Mayor Blanco Tequila : Pomegranate Juice

Cindy's Lemon Drop

Ketel One Citroen Vodka : Lemon Juice

English Martini

Plymouth English Gin : Cucumber : Fresh Mint