

## STARTERS

CHEF'S DAILY SOUP 7

SPINACH CON QUESO With tortilla chips 14

FIRE-GRILLED ARTICHOKE Seasoned in herb butter, with rémoulade 13

TUNA STACK Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

CRAB DIP Lightly spiced lump crab in a cheesy cream sauce, with tortilla chips 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 11

ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan 11

THE WEDGE Iceberg, bacon, tomatoes with bleu cheese dressing 11

THAI KAI SALAD Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

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

ASIAN AHI TUNA SALAD\* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 21

## 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\* Certified Angus Beef® 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 20

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 14

CRISPY FISH SANDWICH Seasoned fresh fish with rémoulade sauce and pickles 14

## STEAKS & PRIME RIB

Our steaks are finished with Maître d' butter. All of our steaks are cut in-house, seasoned and grilled in a 1,600° Montague broiler. 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 27

FILET MIGNON\* 10 oz. center cut, loaded baked potato 39

NEW YORK STRIP\* 16 oz. aged Certified Angus Beef® with NYO mac & cheese 38

BONE-IN "COWBOY CUT" RIBEYE\* 22 oz. aged beef with our homemade Worcestershire sauce and a loaded baked potato 42

SLOW ROASTED PRIME RIB\* Aged beef roasted on the bone, 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 Q

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

REDLANDS CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and Southern cole slaw (LA) Q

PAN-ROASTED SALMON\* Hand-filleted, finished with white wine butter sauce, smashed potatoes and broccoli 26

BRASSERIE CHICKEN Panko-crust, parmesan cheese, and a lemon caper sauce. With smashed potatoes and broccoli 23

SOUTHWESTERN OVEN-ROASTED CHICKEN Herb seasoned, finished with a roasted green chili reduction on a bed of smashed potatoes 21

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

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and tenderloin tequila beans 29

## SIDES, ETC. \$6

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes | Tenderloin Tequila Beans

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE**

3.5 per person

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.

**REDLANDS**  
**GRILL**

A J. Alexander's Holdings Restaurant

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

**GRAYSON CELLARS** – California 11/35  
**JOSEPH CARR** – Paso Robles 12/39  
**MT. VEEDER** – Napa Valley 16/52  
**CHATEAU BUENA VISTA** – Napa Valley 17/56  
**AUSTIN HOPE** – Paso Robles 45  
**QUILT** – Napa Valley 55  
**FOLEY JOHNSON ESTATE** – Rutherford, Napa Valley 56  
**HONIG** – Napa Valley 65  
**SEQUOIA GROVE** – Napa Valley 75  
**HALL** – Napa Valley 82  
**KULETO ESTATE** – Napa Valley 85  
**PAPILLON BY ORIN SWIFT** – Napa Valley 94  
**STAG'S LEAP CELLARS "ARTEMIS"** – Napa Valley 95  
**GHOST BLOCK ESTATE** – Oakville, Napa Valley 100  
**ZD** – Napa Valley 110  
**CAYMUS VINEYARDS** – Napa Valley 135  
**NICKEL & NICKEL SULLENGER VINEYARD** – Napa Valley 165  
**CADE HOWELL MOUNTAIN** – Napa Valley 175  
**SILVER OAK** – Napa Valley 194  
**MERUS** – Napa Valley 250  
**CAYMUS "SPECIAL SELECTION"** – Napa Valley 280

### MERLOT

**THE VELVET DEVIL** – Washington State 11/35  
**FROG'S LEAP** – Rutherford, Napa Valley 15/49  
**FERRARI-CARANO** – Sonoma County 42  
**DUCKHORN VINEYARDS** – Napa Valley 82  
**PLUMPJACK** – Napa Valley 105

### PINOT NOIR

**ELOUAN** – Oregon 12/39  
**JOSEPH FAIVELEY** – Bourgogne, Burgundy 14/46  
**FLOWERS** – Sonoma Coast 16/52  
**THE FOUR GRACES** – Willamette Valley 40  
**BREWER-CLIFTON** – Sta. Rita Hills 52  
**SLANDER BY ORIN SWIFT** – California 60  
**ETUDE GRACE BENOIST RANCH** – Carneros 65  
**BELLE GLOS "DAIRYMAN"** – Russian River Valley 75  
**DOMAINE SERENE "YAMHILL CUVÉE"** – Willamette Valley 80  
**PENNER-ASH** – Willamette Valley 85  
**MERRY EDWARDS** – Russian River Valley 95  
**ROCHIOLI ESTATE** – Russian River Valley 140  
**KOSTA BROWNE** – Russian River Valley 150

### ZINFANDEL

**KLINKER BRICK** – Lodi, Mokelumne River AVA 12/39  
**SEGHEISIO** – Sonoma County 42  
**RIDGE LYTTON SPRINGS** – Dry Creek Valley 50

### OTHER INTERESTING REDS

**THE SEEKER MALBEC** – Mendoza, Argentina 11/35  
**SHINAS ESTATE "THE GUILTY" SHIRAZ** – Victoria, Australia 13/42  
**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 16/52  
**ABSTRACT BY ORIN SWIFT** – California 50  
**THE PRISONER** – Napa Valley 55  
**CAYMUS-SUISUN "GRAND DURIF" PETITE SYRAH** – California 70  
**SHAFER TD-9™** – Napa Valley 100

## HANDCRAFTED MARTINIS \$ 14

### RED-HEADED RITA MARTINI

El Mayor Blanco Tequila : Pomegranate Juice

### OUT OF TIME MANHATTAN

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

### ENGLISH MARTINI

Plymouth Gin : Cucumber : Fresh Mint

### THE DUKE MARTINI

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

### FLEUR-DE-LIS MARTINI

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

### THE SPARKLING ROSE MARTINI

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

## WHITES

### CHAMPAGNE & SPARKLING

**GRUET** – New Mexico 10/32  
**LUCIEN ALBRECHT ROSÉ** – AOC Crémant d'Alsace 11/35  
**LOUIS ROEDERER BRUT PREMIER** – Reims, France 16/52  
**MOËT BRUT IMPERIAL** – Epernay, France 65  
**POL ROGER RESERVE** – Epernay, France 80  
**VEUVE CLICQUOT YELLOW LABEL** – Reims, France 100

### CHARDONNAY

**CHALK HILL** – Sonoma Coast 13/42  
**FRANK FAMILY** – Carneros 14/46  
**ROMBAUER** – Carneros 15/49  
**ZD** – Carneros 45  
**THE PRISONER** – Carneros 50  
**FLOWERS** – Sonoma Coast 62  
**PATZ & HALL DUTTON RANCH** – Russian River Valley 65  
**CAKEBREAD CELLARS** – Napa Valley 70  
**PLUMPJACK RESERVE** – Napa Valley 80  
**LEWIS CELLARS** – Napa Valley 86  
**RAMEY RITCHIE VINEYARD** – Russian River Valley 90  
**FAR NIENDE ESTATE BOTTLED** – Napa Valley 95  
**SHAFER RED SHOULDER RANCH** – Napa Valley, Carneros District 100  
**KOSTA BROWNE "ONE SIXTEEN"** – Sonoma Coast 110

### SAUVIGNON BLANC

**ELIZABETH SPENCER** – Mendocino 10/32  
**HONIG** – Napa Valley 12/39  
**CLOUDY BAY** – Marlborough, New Zealand 38  
**CRAGGY RANGE TE MUNA ROAD** – Martinborough, New Zealand 45  
**CAKEBREAD CELLARS** – Napa Valley 52  
**MERRY EDWARDS** – Russian River Valley 70

### OTHER WHITES & ROSÉ

**CHATEAU MINUTY "M DE MINUTY" ROSÉ** – Côtes de Provence 11/35  
**THE FOUR GRACES PINOT GRIS** – Willamette Valley 12/39  
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 13/42  
**SCHLOSS VOLLRADS REISLING** – Rhinegau, Germany 12/39

### DESSERT SELECTIONS

**FONSECA BIN 27 PORT** 9/~

**TAYLOR FLADGATE 10 YR. TAWNY PORT** 10/~

*Tastings of our wines by the glass are available. Please ask your server.*

## HANDCRAFTED COCKTAILS

### THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

### DOPPELGÄNGER 12

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

### MOSCOW MULE 9

Wheatley Vodka : Fever Tree Ginger Beer

### THE (210)) 12

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

### LEMON DROP MOJITO 9

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

### KENTUCKY OLD FASHIONED 12

Bulleit Whiskey : Angostura Bitters : Regan's Orange Bitters

*\*Olives and Candied Cherries by Filthy Food*

## TEQUILA COCKTAILS \$ 12

### TEQUILA TAKEDOWN

Lemon Bitters : Cherry Syrup

### MIDNIGHT MARGARITA

Cointreau : Black Cherry Jam : Pink Himalayan Salt

### TEQUILA FACTOR

Fresh Lemon : Angostura Bitters : Sparkling Wine : Candied Cherry

### THE MATADOR

Honey Syrup : Fresh Lime Juice : Lime Zest

### CANTINA MOJITO

Pineapple Juice : Mint : Fever Tree Elderflower Tonic

### THE HIPSTER

Rosé Wine : Agave : Fever Tree Citrus Tonic

### JALAPENO WINK

Jalapeños : Fresh Strawberry : Agave : Fever Tree Club Soda

*Exclusively crafted with Corazón Single Barrel Reposado Tequila, aged in Blanton's Bourbon Barrels.*