

STARTERS

CHICKEN PASTA SOUP 7

STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing 19

SPINACH CON QUESO - Served with tortilla chips 14

SMOKED SALMON DIP - Smoked in-house 15

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 16

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

GRILLED CHICKEN SALAD - Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 15

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

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

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar 15

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19

WEST END - Grilled chicken breast topped with Monterey Jack 15

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 30

FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 31

STEAK MAUI* - Marinated ribeye with mashed potatoes 39

NEW YORK STRIP* - Aged Certified Angus Beef® with NYO mac & cheese 39

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 39

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 32

ENTRÉES

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

GRILLED SALMON - Fresh cold water salmon 26

REDLANDS CRAB CAKES - Jumbo lump crab meat, chili mayonnaise and mustard sauce.

With french fries (LA) Q

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

With mashed potatoes 21

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 21

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 21

RAFFAELE'S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

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

SIDES, ETC. ALL 6

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

Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar 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.

REDS

CABERNET SAUVIGNON

GRAYSON CELLARS – California 10/32
JOSEPH CARR – Paso Robles 14/46
THREE RIVERS – Columbia Valley 15/49*
GUENOC – Lake County 35*
SEBASTIANI – Alexander Valley 45*
ROTH ESTATE – Alexander Valley 48*
STARMONT – Napa Valley 48
SEQUOIA GROVE – Napa Valley 54
SILVERADO – Napa Valley 60
HONIG – Napa Valley 62
CLOS PEGASE – Napa Valley 65
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 70*
HEITZ – Napa Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100*
ALTUS – Napa Valley 110*
CAYMUS – Napa Valley 120
LANCASTER ESTATE –
Sonoma County, Alexander Valley 120*
ALTAMURA – Napa Valley 150
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180*
SILVER OAK – Napa Valley 200
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

GREYSTONE – California 10/32
THE VELVET DEVIL – Washington State 11/35
RUTHERFORD HILL – Napa Valley 40
MARKHAM – Napa Valley 45
FERRARI-CARANO – Sonoma County 52

PINOT NOIR

LUCKY STAR – California 9/28
ELOUAN – Oregon 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” –
Willamette Valley 14/46
ARGYLE – Willamette Valley 40
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 45*
THE FOUR GRACES – Willamette Valley 50*
REX HILL – Willamette Valley 52
TALLEY ESTATE – Arroyo Grande Valley 55
GARY FARRELL – Russian River Valley 65
BELLE GLOS CLARK & TELEPHONE –
Santa Maria Valley 75
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 110*

ZINFANDEL

JOEL GOTT – California 11/35
ST. FRANCIS “OLD VINES” – Sonoma County 40
DASHE DRY CREEK – Sonoma County 45
RIDGE GEYSERVILLE – Sonoma County 70

OTHER INTERESTING REDS

TILIA MALBEC SHIRAZ – Mendoza, Argentina 9/28
THE SEEKER MALBEC – Mendoza, Argentina 11/35
YANGARRA ESTATE SHIRAZ – South Australia 30
SEBASTIANI “GRAVEL BED RED” – Sonoma County 40*
DON NICANOR “NIETO SENETINER” MALBEC –
Mendoza, Argentina 40*
CATENA MALBEC – Mendoza, Argentina 45
ROTH “HERITAGE” – Sonoma County 45*
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 60
THE PRISONER – Napa Valley 65
FRANCISCAN MAGNIFICAT MERITAGE –
Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING

DOMAINE CHANDON BRUT NV –
California 11/35
GLORIA FERRER BLANC DE NOIR – Sonoma 40
LOUIS ROEDERER BRUT PREMIER –
Reims, France 78

CHARDONNAY

SEBASTIANI – North Coast 10/32*
WENTE – Livermore Valley 11/35
J. LOHR “ARROYO VISTA” – Monterey 13/42
STARMONT – Carneros 36
CATENA – Mendoza, Argentina 37
CHALONE ESTATE – Chalone AVA 37*
LINCOURT “STEEL” – Sta. Rita Hills 38*
CHALK HILL – Sonoma Coast 40*
CLOS PEGASE MITSUKO'S VINEYARD –
Carneros 40
SILVERADO – Napa Valley 40
NEWTON “SKYSIDE” – Sonoma County 42
MER SOLEIL SILVER “UNOAKED” –
Monterey 45
GARY FARRELL – Russian River Valley 50
MATANZAS CREEK – Sonoma Valley 50
TWO SISTERS COURTNEY'S VINEYARD –
Sta. Rita Hills 60*
MER SOLEIL – Santa Lucia Highlands 68
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85*

SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY –
Marlborough, New Zealand 9/28*
HONIG – Napa Valley 12/39
ROTH ESTATE – Sonoma 30*
SILVERADO MILLER RANCH – Napa Valley 35
FERRARI-CARANO FUMÉ BLANC –
Sonoma County 37
CRAGGY RANGE TE MUNA ROAD VINEYARD –
Marlborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSE

CAPOSALDO PINOT GRIGIO – Vento, Italy 9/28
FLEUR DE MER ROSÉ – Côtes de Provence 11/35
SCHLOSS VOLLRADS RIESLING –
Rheingau, Germany 13/42
THE FOUR GRACES PINOT GRIS –
Willamette Valley 37*
CONUNDRUM WHITE TABLE WINE –
California 40
SANTA MARGHERITA PINOT GRIGIO –
Alto Adige, Italy 44

DESSERT SELECTIONS

FONSECA ‘BIN 27’ PORT 375 ML BOTTLE –
Portugal 8/26

REDLANDS[®]
GRILL

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

HANDCRAFTED COCKTAILS

The "Capone" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

Elderflower Mojito 9

Prichard's Rum : St~Germain : Fresh Mint

The (614) 12

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

Thai Margarita 12

El Mayor Tequila : St~Germain : Fresh Basil

Knickerbocker 12

Maker's Mark Bourbon : Angostura Bitters
Candied Cherry

The Sparkling Rose 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

Doppelgänger 12

Maker's Mark Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

The Perfect "10" 12

Tanqueray Ten : Fever Tree Tonic

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