

## 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](http://redlandsgill.com).

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

**GRAYSON CELLARS** – California 12/41  
**AUSTIN HOPE** – Paso Robles 15/51  
**FOLEY JOHNSON ESTATE** – Napa Valley 16/54  
**HALL VINEYARDS** – Napa Valley 17/58  
**THREE RIVERS** – Columbia Valley 38  
**STARMONT** – Napa Valley 45  
**FERRARI-CARANO** – Alexander Valley 60  
**SILVERADO VINEYARDS** – Napa Valley 70  
**HONIG** – Napa Valley 75  
**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

**J. LOHR “LOS OSOS”** – Paso Robles 11/37  
**MARKHAM** – Napa Valley 15/51  
**WENTE “SANDSTONE”** – Livermore Valley 32  
**DUCKHORN** – Napa Valley 95  
**PRIDE MOUNTAIN** – Napa Valley 100

### PINOT NOIR

**ANGELS INK** – Monterey, California 10/34  
**ELOUAN** – Oregon 13/44  
**FLOWERS** – Sonoma Coast 16/54  
**CHALONE ESTATE** – Chalone AVA 42  
**REX HILL** – Willamette Valley 45  
**A TO Z** – Oregon 48  
**MEIOMI** – California 50  
**ARGYLE** – Willamette Valley 65  
**BELLE GLOS CLARK & TELEPHONE** – Santa Barbara Valley 68  
**SIDURI** – Santa Lucia Highlands 75  
**GARY FARRELL** – Russian River Valley 78  
**TWO SISTERS LINDSAY’S VINEYARD** – Sta. Rita Hills 80  
**CHALK HILL** – Sonoma Coast 85

### ZINFANDEL

**FOUR VINES “OLD VINES”** – California 10/34  
**SEGHESSIO** – Sonoma County 15/51  
**RIDGE GEYERSVILLE** – Sonoma County 50  
**DUCKHORN PARADUXX** – Napa Valley 60  
**ROBERT BIALE “BLACK CHICKEN”** – Napa Valley 65

### OTHER INTERESTING REDS

**BROQUEL MALBEC** – Mendoza, Argentina 12/41  
**THE PRISONER** – California 17/58  
**TILIA MALBEC/SYRAH** – Mendoza, Argentina 30  
**BECKMEN “CUVÉE LE BEC” RHONE BLEND** – Santa Ynez Valley 32  
**SEBASTIANI “GRAVEL BED”** – Sonoma County 38  
**SKYSIDE RED BLEND** – North Coast 48  
**ROTH “HERITAGE”** – Sonoma County 55  
**ESTANCIA MERITAGE RESERVE** – Paso Robles 60  
**8 YEARS IN THE DESERT BY ORIN SWIFT** – California 70  
**MOLLYDOOKER “BLUE EYED BOY”** – South Australia 85

## HANDCRAFTED MARTINIS \$ 15

### 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 Silver 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 12/41  
**DOMAINE CHANDON SPLIT** – Napa Valley 13/~  
**VEUVE CLICQUOT YELLOW LABEL** – Á Reims, France 17/58  
**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 12/41  
**CHALK HILL** – Russian River Valley 13/44  
**ROMBAUER** – Carneros 17/58  
**LINCOURT “STEEL”** – Sta. Rita Hills 35  
**SEBASTIANI** – North Coast 35  
**CATENA** – Mendoza, Argentina 38  
**CHATEAU STE. MICHELLE** – Columbia Valley 44  
**CHALONE ESTATE** – Chalone AVA 45  
**SKYSIDE** – North Coast 48  
**STARMONT** – Napa Valley 48  
**ZD** – California 50  
**FOLEY RANCHO SANTA ROSA** – Sta. Rita Hills 52  
**MER SOLEIL SILVER “UNOAKED”** – Monterey Co., California Valley 50  
**GARY FARRELL** – Russian River Valley 60  
**PINE RIDGE COLLINES VINEYARD** – Carneros 60  
**FERRARI-CARANO RESERVE** – Napa Valley 65  
**CHALK HILL ESTATE BOTTLED** – Chalk Hill 75  
**PAUL HOBBS** – Russian River Valley 95  
**FAR NIENDE** – Napa Valley 115

### SAUVIGNON BLANC

**DASHWOOD** – Marlborough, New Zealand 11/37  
**CRAGGY RANGE TE MUNA ROAD VINEYARD** –  
Martinborough, New Zealand 14/48  
**HONIG** – Napa Valley 40  
**KIM CRAWFORD** – Marlborough, New Zealand 42  
**GROTH** – Napa Valley 49  
**CAKEBREAD CELLARS** – Napa Valley 55

### OTHER WHITES & ROSE

**LOOSEN “DR. I” RIESLING** – Mosel, Germany 11/37  
**FLUER DE MER ROSÉ** – Côtes de Provence 13/44  
**MARCO FELLUGA PINOT GRIGIO** – Collio, Italy 14/48  
**PINE RIDGE CHENIN BLANC/VIOGNIER** – California 35  
**SANTA MARGHERITA PINOT GRIGIO** – Alto Adige, Italy 50

### DESSERT SELECTIONS

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

*Some wines may contain sulfites.*

**REDLANDS®**  
**GRILL**

## HANDCRAFTED COCKTAILS

### THE “CAPONE” 13

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

### THE REIMAGINED OLD FASHIONED 13

Ten To One Dark Rum : Angostura Bitters : Peychaud’s Bitters: Sugar Cube

### SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

### THE (847) 13

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

### WHALE FLOWER 12

Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

### KNICKERBOCKER 13

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

### LEMON DROP MOJITO 13

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

### DOPPELGÄNGER 13

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

### CITRUS CRUSH 13

Ten To One White Rum : Wheatley Vodka : Orange Juice : Pineapple Juice

### KENTUCKY OLD FASHIONED 13

Knob Creek Bourbon : Angostura Bitters : Regan’s Orange Bitters