

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 11/37
JOSEPH CARR – Paso Robles 14/46
FOLEY JOHNSON ESTATE – Napa Valley 16/54
LANCASTER ESTATE WINEMAKER'S CUVEE – Alexander Valley 17/58
THREE RIVERS – Columbia Valley 40
ROTH ESTATE – Alexander Valley 42
FRANCISCAN – Napa Valley 50
STARMONT – Napa Valley 55
CLOS PEGASE – Napa Valley 70
HONIG – Napa Valley 78
ELIZABETH SPENCER – Napa Valley 82
SILVERADO – Napa Valley 90
CAYMUS – Napa Valley 120
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

J. LOHR "LOS OSOS" – Paso Robles 11/37
WENTE "SANDSTONE" – Livermore Valley 12/41
FERRARI-CARANO – Sonoma 50
WHITEHALL LANE – Napa Valley 55
DUCKHORN VINEYARDS – Napa Valley 80

PINOT NOIR

LUCKY STAR – California 10/37
ELOUAN – Oregon 13/44
ANGELS INK – Monterey, California 14/48
WILLAMETTE VALLEY "WHOLE CLUSTER" – Willamette Valley 15/51
FLOWERS – Sonoma Coast 17/58
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 45
CHALONE ESTATE – Chalone AVA 46
MEIOMI – California 50
ARGYLE – Willamette Valley 50
BELLE GLOS "BALADE" – Santa Rita Hills 52
THE FOUR GRACES – Willamette Valley 55
GARY FARRELL – Russian River Valley 70
SLANDER BY ORIN SWIFT – California 75
DOMAINE SERENE "YAMHILL CUVEE" – Willamette Valley 80
BREWER-CLIFTON – Sta. Rita Hills 90
SIDURI – Russian River Valley 92
ARCHERY SUMMIT ESTATE – Willamette Valley 100
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 11/37
KLINKER BRICK "OLD VINE" – Lodi 13/44
8 YEARS IN THE DESERT BY ORIN SWIFT – California 17/58
JOEL GOTT – California 45

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 11/37
SHINAS ESTATE "THE GUILTY" SHIRAZ – Victoria, Australia 12/41
THE PRISONER – California 17/58
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 10/34
GRUET BRUT – New Mexico 11/37
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d'Alsace 13/44
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
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120
NV DUVAL-LEROY BRUT ROSÉ DE SAIGNÉE – France 130

CHARDONNAY

ST. FRANCIS – Sonoma County 12/41
WENTE ESTATE GROWN – San Francisco Bay 13/44
ZD – California 14/48
ROMBAUER – Carneros 16/54
LINCOURT COURTNEY'S VINEYARD – Sta. Rita Hills 40
NEWTON "SKYSIDE" – Sonoma County 42
CHALONE ESTATE – Chalone AVA 45
J. LOHR "ARROYO VISTA" – Monterey 45
GARY FARRELL – Russian River Valley 55
SHEA WINE CELLARS ESTATE – Willamette Valley 55
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 55
THE PRISONER – Carneros 60
BURLY – Napa Valley 65
RAMEY – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 75
PLUMPJACK RESERVE – Napa Valley 80
MINER "WILD YEAST" – Napa Valley 80
LEWIS CELLARS – Napa Valley 85
CHALK HILL ESTATE BOTTLED – Chalk Hill 88
DONUM – Carneros 90
FLOWERS – Sonoma Coast 92
KOSTA BROWNE ONE SIXTEEN – Russian River Valley 100
CHALK HILL "CAROL ANN" – Chalk Hill 130

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
FERRARI-CARANO FUMÉ BLANC – Sonoma County 11/37
HONIG – Napa Valley 13/44
ELIZABETH SPENCER – Mendocino 35
CRAGGY RANGE TE MUNA ROAD VINEYARD – Marlborough, New Zealand 50
CAKEBREAD CELLARS – Napa Valley 55

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes De Provence 11/37
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/41
SCHLOSS VOLLRADS RIESLING – Germany 13/44
BARONE "FINI" PINOT GRIGIO – Valdadige, Italy 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
SANTA MARGHERITA PINOT GRIGIO – Italy 45

Tasting notes are available for most wines.

HANDCRAFTED COCKTAILS

THE CONFIDENTIAL 13

Belle Meade Bourbon : Allspice
Regan's Orange Bitters : Brown Sugar Syrup

SPICY MARGARITA 13

Tanteo Jalapeño Tequila : Fresh Lime Juice
Agave Nectar

GIN & GINGER 12

Hendrick's Gin : Domain de Canton Ginger
Sparkling Wine

OCEANSIDE 12

Gray Whale Gin : Salted Simple Syrup
Fresh Lime Juice : Fresh Mint

DOG DAY AFTERNOON 12

Wheatley Vodka : Sauvignon Blanc : Fresh Grape-
fruit Juice

DOPPELGÄNGER 13

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

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 13

Bulleit Bourbon : Angostura Bitters
Regan's Orange Bitters

ELDERFLOWER MOJITO 12

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

THE (615) 13

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

Olives and Candied Cherries by Filthy Food.

HANDCRAFTED MARTINIS \$ 15

THE DUKE

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

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

POMEGRANATE MARTINI

Ketel One Vodka : Orange Juice
"POM Wonderful" Pomegranate Juice

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