STARTERS

CHICKEN PASTA SOUP  6.95
STEAK ROLLS - With jalapeño ranch dressing  17.95
SPINACH CON QUESO - Served with tortilla chips  13.95
SMOKED SALMON DIP - Smoked in-house  11.95

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

REDBLANDS SALAD - With bacon, cheese, tomatoes, cucumbers and croutons  9.95

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  9.95

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette  15.95

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  16.95

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  16.45

ASIAN AHI TUNA SALAD - Seared, rare with mixed greens, wasabi in a cilantro vinaigrette  19.95

BURGERS & SANDWICHES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack  13.95

OLD FASHIONED CHEESEBURGER - Certified Angus Beef® with Tillamook cheddar  13.95

STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  14.95

FRENCH DIP - Sliced Prime Rib, baguette and horseradish  19.95

WEST END - Grilled chicken breast topped with Monterey Jack  13.95

STEAKS & PRIME RIB

Steaks finished with Maitre d’ butter, except marinated steaks.

STEAK ‘N’ FRIES - A French Brasserie style steak with garlic, served with fries  28.95

STEAK BRAZZO - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with “Smashed Potatoes”  29.95

STEAK MAUI - Marinated ribeye with “Smashed Potatoes”  39.95

NEW YORK STRIP - Aged Certified Angus Beef® with NYO mac & cheese  38.95

FILET MIGNON WITH BÉARNAISE - Center cut, baked potato  39.95

SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with “Smashed Potatoes”  30.95

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  28.95

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  18.95

MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  19.95

GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  21.95

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  28.95

PASTA

BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers  21.95

RATTLESNAKE - Southwestern spices, peppers and chicken  17.45

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.

Redlands or Caesar salad to accompany your entrée  5.95

---

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.
REDS

CABERNET SAUVIGNON
GRAYSON CELLARS – California 10/32
JOSEPH CARR – Napa Valley 14/46
THREE RIVERS – Columbia Valley 15/49*
CHATEAU ST. JEAN – California 45
STARMONT – Napa Valley 45
ROTH ESTATE – Alexander Valley 48*
CLOS PEGASE – Napa Valley 60
HONIG – Napa Valley 65
SEQUOIA GROVE – Napa Valley 65
SILVADO VINEYARDS – Napa Valley 65
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 70*
HALL VINEYARDS – Napa Valley 80
CHALK HILL ESTATE RED – Chalk Hill 100*
CAYMUS – Napa Valley 120
LANCASTER ESTATE – Alexander Valley 120*
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140*

MERLOT
THE VELVET DEVIL – Washington State 10/32
WENTÉ “SANDSTONE” – San Francisco Bay 11/35
ROTH ESTATE – Sonoma County 37*
FERRARI-CARANO – Sonoma County 45
MARKHAM – Napa Valley 45
SHAFER – Napa Valley 85

PINOT NOIR
LUCKY STAR – California 10/32
ANGELS INK – Monterey County 12/39
ELOUAN – Oregon 13/42
ARGYLE – Willamette Valley 14/46
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 42*
MEIOMI – California 42
THE FOUR GRACES – Willamette Valley 42*
CHALONE ESTATE – Chalone AVA 45*
SOLENA GRANDE CUVEE – Willamette Valley 45
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands 60
GARY FARRELL – Russian River Valley 65
FLOWERS – Sonoma Coast 70
SIDURI – Russian River Valley 88

ZINFANDEL
JOEL GOTT – California 12/39
RAVENSWOOD – Sonoma County 42
RIDGE GEYSERVILLE – Alexander Valley 55

OTHER INTERESTING REDS
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 11/35
TILIA MALBEC/SYRAH – Argentina 11/35
NIETO SENETINER MALBEC – Mendoza, Argentina 12/39*
THE PRISONER – California 16/52
SHOO FLY SHIRAZ – South Australia 30
BROUÉL MALBEC – Mendoza, Argentina 35
SKYSIDE RED BLEND – North Coast 37
SEBASTIANI “GRAVEL BED” – Sonoma County 40*
ROTH “HERITAGE” – Sonoma County 45*
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
FRANCISCAN MAGNIFICAT HERITAGE – Napa Valley 70

WHITES

CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 10/32
LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 10/32
LUCIEN ALBRECHT BRUT ROSE’ – AOC Crémant d’Alsace 12/39*
MUMM “BRUT PRESTIGE” – Napa Valley 45
TAITTINGER – Reims, France 65

CHARDONNAY
WENTE “MORNING FOG” – Livermore Valley 10/32
ST. FRANCIS – Sonoma 12/39
CHALK HILL – Russian River Valley 14/46*
THE PRISONER – Carneros 16/52
LIN COURT “STEEL” – Sta. Rita Hills 35*
CHALONE ESTATE – Chalone AVA 37*
CATENA – Mendoza, Argentina 39
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 42
SKYSIDE – North Coast 42
CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 47
FERRARI-CARANO – Sonoma County 50
GARY FARRELL – Russian River Valley 50
ROMBAUER – Carneros 55
PATZ & HALL – Napa / Sonoma 60
PINE RIDGE “DIJON CLONES” – Carneros 62
CHATEAU ST. JEAN RESERVE – Sonoma 65
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
JOSEPH DROUHIN PULIGNY-MONTRACHET – France 80
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85*

SAUVIGNON BLANC
CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 12/39
VAVASOUR – Marlborough, New Zealand 32*
KIM CRAWFORD – Marlborough, New Zealand 35
CAKEBREAD CELLARS – Napa Valley 45
Craggy Range TE MUNA ROAD – Martinborough, New Zealand 45

OTHER WHITES & ROSÉ
FLEUR DE MER ROSÉ – Côtes de Provence 10/32
CHATEAU STE. MICHELLE RIESLING – Columbia Valley, Washington 10/32
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/39*
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 12/39*
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/39
CONUNDRUM WHITE TABLE WINE – California 40
SANTA MARGHERITA PINOT GRIGIO – Valdadige, Italy 45

* CWC

To expedite service, we open our wine at the pub, unless otherwise requested.
HANDCRAFTED COCKTAILS

THE OUTLIER  12
Buffalo Trace Single Barrel Whiskey : Sugar Cubes
Peychaud’s Bitters : Lemon Bitters

THE “CAPONE”  12
Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

ELDERFLOWER MOJITO  10
Mt. Gay Rum : St~Germain : Fresh Mint

OLD NUMBER FIVE  12
Belle Meade Bourbon : Aperol
Angostura Bitters : Brown Sugar Syrup
Fever Tree Tonic

THE (937)  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

DOPPELGÄNGER  12
Angel’s Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

MOSCOW MULE  10
Wheatley Vodka : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED  12
Bulleit Whiskey : Angostura Bitters
Regans’ Orange Bitters

VANILLA SKY  10
Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

THE CONFIDENTIAL  12
Belle Meade Bourbon : Allspice
Regans’ Orange Bitters : Brown Sugar Syrup

HANDCRAFTED MARTINIS $14

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 : Candied Ginger
Domain de Canton Ginger

THE DUKE
Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

FLEUR-DE-LIS
Rain 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 Tequila : Grapefruit Bitters
Sparkling Wine

MARTINI AU CHOCOLAT
Grey Goose Vodka : French Vanilla
Godiva White Chocolate Liqueur

POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice
Orange Juice

ESPRESSO MARTINI
Stolichnaya Vanil Vodka : Espresso : Kahlúa
Bailey’s Irish Cream

Olives and Candied Cherries by Filthy Food.