STARTERS

CHICKEN PASTA SOUP  8
SPINACH CON QUESO - Served with tortilla chips  14
SMOKED SALMON DIP - Smoked in-house  15
STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing  19
DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish  12

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  12
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  12
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

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack  15
OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar  16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  20
WEST END - Grilled chicken breast topped with Monterey Jack  16

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  31
FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  34
STEAK MAUI* - Marinated ribeye with mashed potatoes  41
NEW YORK STRIP* - Aged Certified Angus Beef® with NYO mac & cheese  41
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  41
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes  35

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
ROTISserie CHICKEN - One-half chicken roasted and seasoned with our special herb blend. With mashed potatoes  22
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  22
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  30

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  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. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at redlandsgrill.com.
REDS

CABERNET SAUVIGNON
GRAYSON CELLARS – California 10/32
JOSEPH CARR – Paso Robles 14/46
THREE RIVERS – Columbia Valley 15/49*
SEBASTIANI – Alexander Valley 45*
ROTH ESTATE – Alexander Valley 48*
STARMONT – Napa Valley 48
AUSTIN HOPE – Paso Robles 50
SEQUOIA GROVE – Napa Valley 54
SILVERADO – Napa Valley 60
HONIG – Napa Valley 62
CLOS PEGASE – Napa Valley 65
THE PRISONER – Napa Valley 70*
HEITZ – Napa Valley 90
CHALK HILL ESTATE RED – Chalk Hill 100*
ALTVS – 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
ANGELS INK – Monterey, California 10/32
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
SALDO – California 15/49
ST. FRANCIS “OLD VINES” – Sonoma County 40
RIDGE GEYSERVALLE – Sonoma County 70

OTHER INTERESTING REDS
TILIA MALBEC SHIRAZ – Mendoza, Argentina 10/32
THE SEEKER MALBEC – Mendoza, Argentina 11/35
UNSHACKLED RED BLEND – California 12/39
SEBASTIANI “GRAVEL BED RED” – Sonoma County 40*
CATENA MALBEC – Mendoza, Argentina 45
ROTH “HERITAGE” – Sonoma County 45*
8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
THE PRISONER – California 65
FRANCISCAN MAGNIFICAT HERITAGE – Napa Valley 85

WHITES

CHAMPAGNE & SPARKLING
DOMAINE CHANDON BRUT NV – California 11/35
RUFINO PROSECCO – DOC, Italy 11/35
GLORIA FERRER BLANC DE NOIR – Sonoma 40
LOUIS ROEDERER BRUT PREMIER – Reims, France 78

CHARDONNAY
CHALK HILL – Russian River Valley 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*
CLOS PEGASE MITSUKO’S VINEYARD – Carneros 40
SILVERADO – Napa Valley 40
MER SOLEIL SILVER “UNOAKED” – Monterey 45
GARY FARRELL – Russian River Valley 50
MATANZAS CREEK – Sonoma Valley 50
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
ELIZABETH SPENCER – North Coast 10/32*
HONIG – Napa Valley 12/39
SILVERADO MILLER RANCH – Napa Valley 35
FERRARI-CARANO FUMÉ BLANC – Sonoma County 37*
CAKEBREAD CELLARS – Napa Valley 50

OTHER WHITES & ROSE
CAPOSAルド PINOT GRIGIO – Vento, Italy 10/32
FLEUR DE MER ROSE – Côtes de Provence 11/35
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 12/39*
SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/42
FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 30*
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

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

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

### ELDERFLOWER MOJITO  10
Bacardi Light Rum : St~Germain : Fresh Mint

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

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

### MOSCOW MULE  10
Wheatley Vodka : Fever Tree Ginger Beer

### TRUE GRIT  12
Duke Bourbon : Angostura Bitters
Turbinado Sugar : Candied Cherry

### THE (614)  12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

### THAI MARGARITA  12
El Mayor Tequila : St~Germain : Fresh Basil

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

### KNICKERBOCKER  12
Maker’s Mark Bourbon : Angostura Bitters
Candied Cherry

### DOPPELGÄNGER  12
Maker’s Mark Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

### THE PERFECT “10”  12
Tanqueray Ten : Fever Tree Tonic

## HANDCRAFTED MARTINIS $ 14

### RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice

### ‘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
Prairie Organic Vodka : St~Germain
Grapefruit Juice Sparkling Wine

### HAVANA MARTINI
Myer's Dark Rum : Malibu Rum : Honey Syrup
Indian Orange Bitters

### 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

### POMEGRANATE MARTINI
Ketel One Vodka : Pomegranate Juice
Orange Juice

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

### MARTINI AU CHOCOLAT
Grey Goose Vodka : Godiva Dark Chocolate Liqueur
French Vanilla Cream

*Olives and Candied Cherries by Filthy Food.*