STARTERS

CHICKEN PASTA SOUP  8  Served with tortilla chips

SPINACH CON QUESO  14  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade

FIRE-GRILLED ARTICHOKE  15  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade

AVOCADO BOMB  18  Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips

SALADS

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

REDBANDS SALAD  12  With bacon, cheese, tomatoes, cucumbers and croutons

ORIGINAL CAESAR SALAD  12  With croutons and Reggiano Parmesan (add chicken +6)

THAI KAI SALAD  17  Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce

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

AHI TUNA SALAD*  22  Seared, rare with artisan greens, wasabi in a cilantro vinaigrette

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers served with french fries, unless otherwise noted.

VEGGIE BURGER  15  Our special recipe, made in-house with Monterey Jack cheese, orzo and wild rice

OLD FASHIONED CHEESEBURGER*  16  Certified Angus Beef® with aged Tillamook cheddar, served all the way

STEAK BURGER*  16  Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing

SO-CAL CHICKEN  16  Grilled chicken breast, avocado, caramelized onions, lemon aioli, Monterey Jack

FRENCH DIP*  22  Sliced Prime Rib, baguette and horseradish

FRESH FISH SANDWICH  20  Cut fresh daily with french fries

SEAFOOD

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

GRILLED SALMON*  29  Fresh cold water, Norwegian salmon served with orzo and wild rice

JUMBO FRIED SHRIMP  28  French fries, cole slaw, cocktail and rémoulade sauces

AHI TUNA FILET  29  Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce

REDLANDS CRAB CAKES  30  Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries

STEAKS & PRIME RIB

Steaks finished with Maître d’ butter.

STEAK ‘N’ FRIES*  30  10 oz. French Brasserie style steak with garlic, served with fries

STEAK MAUI*  41  14 oz. Marinated ribeye with smashed potatoes

NEW YORK STRIP*  42  16 oz. Aged Certified Angus Beef® with NYO mac & cheese

FILET MIGNON WITH BÉARNAISE*  43  10 oz. Center cut with baked potato

SLOW ROASTED PRIME RIB*  41  Aged Mid-Western beef served au jus with smashed potatoes

ENTRÉES

MR. JACK’S CRISPY CHICKEN PLATTER  22  South Carolina low country recipe with french fries and cole slaw

ROTISERIE CHICKEN  22  One-half chicken roasted and seasoned with our special herb blend.

BARBECUE BABY BACK RIBS*  30  Served with Plum Creek bbq sauce, french fries and cole slaw

ROASTED PORK CHOP  28  Hardwood-grilled double pork chop with apricot horseradish sauce.

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Ripened Tomatoes
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Daily Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée  6

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

**CABERNET SAUVIGNON & CABERNET BLENDS**
- JOSEPH CARR – Napa Valley 14/46
- STARMONT – Napa Valley 14/46
- MT. VEEDER – Napa Valley 15/49
- FOLEY JOHNSON ESTATE – Napa Valley 16/52*
- THREE RIVERS – Columbia Valley 35*
- SEBASTIANI – Alexander Valley 45*
- ROTH ESTATE – Alexander Valley 45*
- SKYSIDE – North Coast, California 48
- HONIG – Napa Valley 68
- KULETO ESTATE – Napa Valley 90*
- LANCASTER ESTATE WINEMAKER’S CUVEÉ – Alexander Valley 90*
- CHALK HILL ESTATE RED – Chalk Hill 100*
- GROTH – Oakville, Napa Valley 100
- HEITZ CELLARS – Napa Valley 105
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 115*
- MINER FAMILY – Oakville, Napa Valley 120
- SILVER OAK – Alexander Valley 150
- CADE HOWELL MOUNTAIN – Napa Valley 150
- PAHLMEYER PROPRIETARY RED – Napa Valley 188
- DUNN VINEYARDS HOWELL MOUNTAIN – Napa Valley 200
- MERUS – Napa Valley 225*

**MERLOT**
- THE VELVET DEVIL – Washington State 12/39
- MARKHAM – Napa Valley 14/46
- WENTE “SANDSTONE” – Livermore Valley 30
- CHATEAU STE. MICHELLE – Columbia Valley 35
- ROMBAUER – Napa Valley 70
- DUCKHORN – Napa Valley 78

**PINOT NOIR**
- LUCKY STAR – California 11/35
- ELOQUAN – Oregon 13/42
- ANGELS INK – Monterey, California 14/46
- FLOWERS – Sonoma Coast 16/52
- LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 38*
- MEIOMI – California 42
- THE FOUR GRACES – Willamette Valley 42*
- REX HILL – Willamette Valley 45
- CHALONE ESTATE – Chalone AVA 46*
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65*
- GARY FARRELL – Russian River Valley 65
- ARCYLE “NUTHOUSE” – Willamette Valley 75
- TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 90*
- SAINSTRENS BROWN RANCH – Carneros 100
- FLOWERS SEA VIEW RIDGE – Sonoma Coast 120

**ZINFANDEL**
- FROG’S LEAP – Napa Valley 14/46
- RIDGE “THREE VALLEYS CUVEÉ” – Sonoma 15/49
- RAVENSWOOD “OLD VINE” – Lodi 38
- SEHESEO – Sonoma County 45
- STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 65

**OTHER INTERESTING REDS**
- YANGARRA ESTATE SHIRAZ – South Australia 11/35
- TRAPICHE BROQUEL MALBEC – Argentina 12/39
- E. GUIGAL CÔTES DU RHÔNE – France 12/39
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/39*
- THE PRISONER – Napa Valley 18/60
- MATCHBOOK SYRAH – Dunnigan Hills 35
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
- MOLLYDOOKER “THE BOXER” – South Australia 50*
- STAGS’ LEAP PETITE SYRAH – Napa Valley 54
- ROTH “HERITAGE” – Sonoma County 60*
- MINER “ORACLE” – Napa Valley 120

**CHAMPAGNE & SPARKLING**
- GRUET BRUT – New Mexico 11/35
- MIONETTO PROSECCO – Treviso DOC 11/35
- LUCIEN ALBRECHT BRUT ROSE – AOC Crémant d’Alsace 13/42*
- VEUVE CLIQUOT YELLOW LABEL BRUT – Reims, France 16/52
- POL ROGER RESERVE – Epernay, France 90
- TAINTINGER BRUT – Reims, France 100

**CHARDONNAY**
- CHALONE ESTATE – Chalone AVA 11/35*
- FERRARI-CARANO – Sonoma County 13/42
- CHALK HILL – Russian River Valley 13/42*
- FRANK FAMILY LEWIS VINEYARD – Carneros 16/52
- WENTE “MORNING FOG” – Livermore Valley 30
- ST. FRANCIS – Sonoma County 32
- LINCOURT “STEEL” – Sta. Rita Hills 36*
- CATENA – Mendoza, Argentina 37
- SEBASTIANI – North Coast 38*
- LINCOURT COURTNEY’S VINEYARD – Sta. Rita Hills 40*
- SKYSIDE – North Coast, California 42
- MER SOLEIL SILVER “UNOAKED” – Monterey County 43
- CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 44
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48*
- MERRYVALE – Carneros 50
- ROMBAUER – Carneros 55
- GARY FARRELL – Russian River Valley 57
- PINE RIDGE “DIJON CLONES” – Carneros 58
- CHATEAU ST. JEAN – Sonoma 65
- TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 65*
- CAKEBREAD CELLARS – Napa Valley 68
- CHATEAU MONTELENA – Napa Valley 75
- CHALONGE ESTATE BOTTLED – Chalk Hill 80* 
- PAHLMEYER – Sonoma Coast 120

**SAUVIGNON BLANC & FUMÉ BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 11/35*
- HONIC – Napa Valley 13/42
- Craggy Range TE MUNA ROAD VINEYARD – Martinborough, New Zealand 14/46
- SEBASTIANI – North Coast 27*
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 30
- ROTH ESTATE – Alexander Valley 30*
- VAVASOUR – Awatere Valley, New Zealand 35*
- CAKEBREAD CELLARS – Napa Valley 45
- SILVERADO MILLER RANCH – Napa Valley 50

**OTHER WHITES & ROSÉ**
- THE FOUR GRACES ROSE – Willamette Valley 12/39*
- CLEAN SLATE RIESLING – Germany 11/35
- SCHLOSS VOLLRADS RIESLING – Germany 13/42
- FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 11/35*
- MARCO FELLUGA PINOT GRIGIO – Italy 12/39
- PINE RIDGE CHENIN BLANC/VIognier – California 45
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

* CWC
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HANDCRAFTED COCKTAILS

THE MATADOR 12
Corazón Reposado Tequila : Honey Syrup : Lime Juice

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

DOG DAY AFTERNOON 11
Tito’s Vodka : Clifford Bay Sauvignon Blanc

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

APEROL SPRITZER 10
Mionetto Prosecco : Aperol : Fever Tree Club Soda

THE QUIET MAN 12
Duke Bourbon : Lemon Bitters & Peychaud’s Bitters

THE (954) 12
Knob Creek 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

HANDCRAFTED MARTINIS $14

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

THE SPARKLING ROSE
Corazón Tequila : Grapefruit Bitters : Sparkling Wine

‘21’ MANHATTAN
Knob Creek 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

Olives and Candied Cherries by Filthy Food.