STARTERS

SPINACH CON QUESO - Served with tortilla chips  14

FIRE-GRILLED ARTICHOKE - Seasoned in herb butter and served with rémoulade  15

AVOCADO BOMB* - Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  19

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  11

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  11

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette  18

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  19

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  22

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

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

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  20

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

Steaks finished with Maître d’ butter except for marinated steaks.

STEAK `N` FRIES* - A French Brasserie style steak with garlic, served with fries  28

STEAK BRAZZO* - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes  34

STEAK MAUI* - Marinated ribeye with smashed potatoes  41

NEW YORK STRIP* - Aged 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 smashed potatoes  34 Extra cut  39

ENTRÉES

GRILLED SALMON - Fresh cold water salmon  28

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  30

REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (L.A) Q

MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  25

ROASTED PORK CHOP - Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  30

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  32

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  6

*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 redlandsgrill.com.
**REDS**

**CABERNET SAUVIGNON**
- GREYSTONE – California 11/35
- JOSEPH CARR – Paso Robles 13/42
- AUSTIN HOPE – Paso Robles 14/46
- STARMONT – Napa Valley 16/52
- THREE RIVERS – Columbia Valley 35*
- ST. FRANCIS – Sonoma County 38
- H3 – Horse Heaven Hills, WA 40
- NEWTON CLARET – Sonoma County 42
- ROTH ESTATE – Alexander Valley 45*
- HONIG – Napa Valley 67
- SEQUOIA GROVE – Napa Valley 70
- MT. VEEDER – Napa Valley 75
- KULETO ESTATE – Napa Valley 85*
- GROTH – Napa Valley 100
- JORDAN – Alexander Valley 100
- MINER FAMILY “EMILY’S CUVEE” – Oakville, Napa Valley 110
- ALTYS – Napa Valley 125*
- CAYMUS – Napa Valley 135
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 150*
- PAUL HOBBES – Napa Valley 160
- SILVER OAK – Napa Valley 195
- MERUS – Napa Valley 250*

**MERLOT**
- MARKHAM – Napa Valley 14/46
- GENESIS – Columbia Valley 34
- FERRARI-CARANO – Sonoma County 44
- NORTHSTAR – Columbia Valley 75

**PINOT NOIR**
- LUCKY STAR – California 10/32
- ELOUAN – Oregon 13/42
- ANGELS INK – Monterey, California 14/46
- ETERNALLY SILENCED – California 16/52
- ANGELINE – Sonoma County 35
- LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 41*
- MEIOMI – California 42
- CHALONE ESTATE – Chalone AVA 47*
- THE FOUR GRACES – Willamette Valley 48*
- ARGOLE – Willamette Valley 50
- REX HILL – Willamette Valley 55
- SLANDER BY ORIN SWIFT – California 64
- GARY FARRELL – Russian River Valley 65
- FOLEY ESTATE – Sta. Rita Hills 67*
- TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 73*
- ARCHERY SUMMIT – Willamette Valley 78
- SIDURI ROSELLA’S VINEYARD – Santa Lucia Highlands 80
- FLOWERS – Sonoma Coast 95

**ZINFANDEL**
- PREDATOR “OLD VINE” – Lodi 10/32
- ROSENBLUM VINTNER’S CUVEE – California 30
- JOEL GOTT – Napa County 42
- SEGHSESIO – Sonoma 50

**OTHER INTERESTING REDS**
- THE SEEKER MALBEC – Mendoza, Argentina 11/35
- THE PRISONER – California 17/56
- MEYER FAMILY SYRAH – Mendocino 45
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza 50*
- SALDO – California 57
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
- RIDGE LYTON SPRINGS – Dry Creek Valley 60
- ANDREW WILL MERITAGE – Red Mountain 90
- MOLLYDOOKER “ENCHANTED PATH” – McLaren Vale, South Australia 140

**WHITEs**

**CHAMPAGNE & SPARKLING**
- ZARDETTO PROSECCO – Veneto, Italy 11/35
- GRUET BRUT NV – New Mexico 12/39
- DOMAINE CHANDON BRUT ROSE SPLIT – California 14/–
- MUMM – NAPA BRUT PRESTIGE – Napa Valley 38
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

**CHARDONNAY**
- WENTE – San Francisco Bay 11/35
- CHATEAU STE. MICHELLE CANOE RIDGE – Washington State 13/42
- THE PRISONER – Carneros 15/49
- ROMBAUER – Carneros 16/52
- CRAGGY RANGE – Monterey County 45

**OTHER WHITES & ROSÉ**
- FIRESTONE RIESLING – Santa Barbara Valley 10/32*
- CAPO SALDO PINOT GRIGIO – Veneto, IGT 11/35
- CHATEAU MIRAVAL ROSE – Côtes de Provence 12/39
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
- FOUR GRACES PINOT GRIS – Willamette Valley 42*
- EROICA RIESLING – Columbia Valley 52
- JERMANN PINOT GRIGIO – Friuli, Italy 55

**DESSERT SELECTIONS**
- FONSECA BIN 27 375 ML BOTTLE – Portugal 9/28
<table>
<thead>
<tr>
<th>COCKTAILS</th>
<th>MARTINIS</th>
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<tbody>
<tr>
<td><strong>THE “CAPONE”</strong> 12</td>
<td><strong>HAVANA MARTINI</strong></td>
</tr>
<tr>
<td>Sazerac Rye Whiskey : Fernet Branca</td>
<td>Myer’s Dark Rum : Malibu Rum : Honey Syrup</td>
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<tr>
<td>Angostura Bitters</td>
<td>Indian Orange Bitters</td>
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<tr>
<td><strong>TRUE GRIT</strong> 12</td>
<td><strong>‘21’ MANHATTAN</strong></td>
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<tr>
<td>Duke Bourbon : Angostura Bitters</td>
<td>Sazerac Rye Whiskey : Sweet Vermouth : Bitters</td>
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<tr>
<td>Turbinado Sugar : Candied Cherry</td>
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<tr>
<td><strong>ELDERFLOWER MOJITO</strong> 10</td>
<td><strong>PEAR MARTINI</strong></td>
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<tr>
<td>Prichard’s Rum : St~Germain : Fresh Mint</td>
<td>Grey Goose La Poire Vodka : Candied Ginger</td>
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<td>Domain de Canton Ginger</td>
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<tr>
<td><strong>THE (901) 12</strong></td>
<td><strong>THE SPARKLING ROSE</strong></td>
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<tr>
<td>Bulleit Rye Whiskey : Bittermens Bitters</td>
<td>Corzo Tequila : Grapefruit Bitters : Sparkling Wine</td>
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<tr>
<td>Blueberry Jam : Fever Tree Ginger Beer</td>
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<tr>
<td><strong>THAI MARGARITA</strong> 12</td>
<td><strong>THE DUKE</strong></td>
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<tr>
<td>El Mayor Tequila : St~Germain : Fresh Basil</td>
<td>Classic Martini : Bombay Sapphire Gin or</td>
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<td>Belvedere Vodka</td>
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<tr>
<td><strong>KNICKERBOCKER</strong> 12</td>
<td><strong>FLEUR-DE-LIS</strong></td>
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<tr>
<td>Angel’s Envy Bourbon : Angostura Bitters</td>
<td>Square One Vodka : St~Germain : Grapefruit Juice</td>
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<tr>
<td>Candied Cherry</td>
<td>Sparkling Wine</td>
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<td></td>
<td><strong>RED-HEADED RITA</strong></td>
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<td>El Mayor Blanco Tequila : Pomegranate Juice</td>
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<td><strong>DOPPELGÄNGER</strong> 12</td>
<td><strong>CINDY’S LEMON DROP</strong></td>
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<tr>
<td>Angel’s Envy Bourbon : Disaronno</td>
<td>Ketel One Citroen Vodka : Lemon Juice</td>
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<tr>
<td>Candied Cherry : Fever Tree Ginger Ale</td>
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<tr>
<td><strong>MOSCOW MULE</strong> 10</td>
<td><strong>ENGLISH MARTINI</strong></td>
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<tr>
<td>Wheatley Vodka : Fever Tree Ginger Beer</td>
<td>Martin Miller’s Gin : Cucumber : Fresh Mint</td>
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<tr>
<td><strong>THE FINAL WALK</strong> 12</td>
<td><strong>OUT OF TIME</strong></td>
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<tr>
<td>Weller Antique 107 Single Barrel Bourbon</td>
<td>Buffalo Trace Bourbon : Black Cherry Jam</td>
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<tr>
<td>Grand Marnier</td>
<td>Honey Syrup : Angostura Bitters</td>
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<td>Olives and Candied Cherries by Filthy Food.</td>
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<tr>
<td><strong>SILENT CRUSHER</strong> 12</td>
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<tr>
<td>1792 Single Barrel Bourbon : Cynar</td>
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<tr>
<td>Maple Syrup : Lemon Juice</td>
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