STARTERS
CHICKEN PASTA SOUP  8
SPINACH CON QUESO - Served with tortilla chips  14
SMOKED SALMON DIP - Smoked in-house  15
EMERALD COAST SHRIMP - Battered and fried Gulf shrimp  17

SALADS
In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, White Wine Vinaiqrette, Cilantro Vinaigrette.
REDLANDS SALAD - With bacon, cheese, tomatoes, cucumbers and croutons  12
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  12
GRILLED CHICKEN SALAD - Bleu cheese, tortilla strips, tomatoes with cilantro vinaigrette  18
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  17
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  20

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers.
VEGGIE BURGER - Made in-house. Topped with Monterey Jack  16
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar  16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  20
HYDE PARK - Grilled chicken breast topped with Monterey Jack  16
FISH TACOS - Daily fish selections, deep fried, avocado, jalapeño ranch  17

STEAKS & PRIME RIB
Steaks finished with Maître d' butter.
STEAK 'N FRIES* - A French Brasserie style steak with garlic, served with fries  32
STEAK MAUI* - Marinated ribeye with mashed potatoes  45
NEW YORK STRIP* - Aged beef with NYO mac & cheese  42
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  42
SLOW ROASTED PRIME RIB* - Aged Certified Angus Beef* roasted on the bone, served au jus with mashed potatoes  39

ENTRÉES
TODAY’S FRESH FISH* - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  Q
GRILLED SALMON* - Fresh cold water salmon  27
AHl TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce  30
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes  20
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  20
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  29

PASTA
BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers  23
RATTLESNAKE - Southwestern spices, peppers and chicken  19

SIDES, ETC.
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. 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**
- GRAYSON CELLARS – California 10/32
- JOSEPH CARR – Napa Valley 14/46
- AUSTIN HOPE – Paso Robles 15/49
- THREE RIVERS – Columbia Valley 30*
- STARMONT – Napa Valley 45
- CHATEAU ST. JEAN – California 48
- ROTH ESTATE – Alexander Valley 48*
- HONIG – Napa Valley 65
- MT. VEEDER – Napa Valley 68
- FOLEY JOHNSON ESTATE – Napa Valley 80*
- CHALK HILL ESTATE RED – Chalk hill 85*
- SEQUOIA GROVE – Napa Valley 90
- KULETO ESTATE – Napa Valley 95*
- RAMEY – Napa Valley 95
- PAPILLON BY ORIN SWIFT – Napa Valley 100
- GROTH – Napa Valley 110
- CAYMUS – Napa Valley 120
- PAUL HOBBs – Napa Valley 185
- SILVER OAK – Napa Valley 200
- CAYMUS SPECIAL SELECTION – Napa Valley 250
- MERUS – Napa Valley 260*

**MERLOT**
- THE VELVET DEVIL – Washington State 10/32
- WENTE “SANDSTONE” – San Francisco Bay 11/35
- MARKHAM – Napa Valley 38
- FERRARI-CARANO – Sonoma County 46*
- DUCKHORN – Napa Valley ’92
- TWOMEY SODA CANYON RANCH – Napa Valley 95

**PINOT NOIR**
- ANGELS INK – Monterey, California 11/35
- ELOUAN – Oregon 13/42
- FLOWERS – Sonoma Coast 16/56
- ANGELINE – California 37
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Oregon 40
- MEIOMI – Sonoma, Monterey, Santa Barbara 42
- BELLE GLOS “BALADE” – Santa Maria Valley 45
- CHALONE ESTATE – Chalone AVA 45*
- THE FOUR GRACES – Willamette Valley 50*
- BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 50
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65*
- DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 82
- BREWER CLIFTON MOUNT CARMEL – Sta. Rita Hills 85
- ROCIOLEI ESTATE GROWN – Russian River Valley 105
- MERRY EDWARDS MEREDITH ESTATE – Russian River Valley 125

**ZINFANDEL**
- RAVENSWOOD “OLD VINE” – Lodi 11/35
- ST. FRANCIS “OLD VINES” – Sonoma County 36
- GREEN & RED CHILES CANYON VINEYARDS – Chiles Valley District, Napa Valley 40
- GRGICH HILLS – Napa Valley 65
- TURLEY FREDERICKS VINEYARD – Sonoma Valley 75

**OTHER INTERESTING REDS**
- BROQUEL MALBEC – Mendoza, Argentina 11/35
- SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
- SKYSIDE RED BLEND – North Coast 13/42
- QUIET RED BLEND – Napa Valley 15/49
- NIETO “SENETINER” MALBEC – Argentina 42*
- ROTH “HERITAGE” – Sonoma County 48*
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
- THE PRISONER – California 62
- QUINTESSA – Napa Valley 190

**WHITES**

**CHAMPAGNE & SPARKLING**
- ZARDETTO PROSECCO – Veneto, Italy 10/32
- GRUET BRUT – New Mexico 12/39
- GLORIA FERRER BLANC DE NOIRS – Carneros 40
- MOET IMPERIAL RESERVE BRUT – Epernay, France 76
- VEUVE CLICQUOT YELLOW LABEL – Reims, France 78
- DOM PERIGNON – Epernay, France 200

**CHARDONNAY**
- ST. FRANCIS – Sonoma County 10/32
- WENTE “MORNING FOG” – Livermore Valley 12/39
- CHALK HILL – Russian River Valley 14/46*
- ROMBAUER – Carneros 16/52
- CATENA – Mendoza, Argentina 32
- LINCOURT “STEEL” – Sta. Rita Hills 35*
- CHALONE ESTATE – Chalone AVA 37*
- NEWTON “SKYSIDE” – North Coast 38
- STARMONT – Carneros 40
- CLOS PEGASE MITSUKO’S VINEYARD – Carneros 42
- FERRARI-CARANO TRÉ TERRE – Russian River Valley 45*
- THE PRISONER – Carneros 50
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50*
- MER SOLEIL – Santa Lucia Highlands 60
- ZD – California 65
- FLOWERS – Sonoma Coast 68
- CAKEBREAD CELLARS – Napa Valley 70
- PATZ & HALL – Sonoma Coast 70
- CHALK HILL ESTATE BOTTLED – Chalk Hill 75*

**SAUVIGNON BLANC**
- CLIFFORD BAY – New Zealand 11/35*
- HONIG – Napa Valley 13/42
- SILVERADO MILLER RANCH – Napa Valley 35
- CROTTY RANGE TE MUNA ROAD – Martinborough, New Zealand 40
- CAKEBREAD CELLARS – Napa Valley 45

**OTHER WHITES & ROSÉ**
- FLEUR DE MER ROSE` – Côtes de Provence 11/35
- CAPOSAldo PINOT GRIGIO – Vento, Italy 9/28
- FERRARI-CARANO PINOT GRIGIO – Sonoma Coast 10/32*
- SCHLOSS VOLLRADS RIESLING – Rhineland, Germany 10/32
- THE FOUR GRACES PINOT GRIS – Willamette Valley 37*
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 9/28

**DESSERT SELECTIONS**
- FONSECA ‘BIN 27’ 375 ML BOTTLE – Portugal 8/26
HANDCRAFTED COCKTAILS

THE (513) 12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

ELDERFLOWER MOJITO 10
Prichard's Rum : St~Germain : Fresh Mint

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

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

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

LEMON DROP MOJITO 10
Wheatley Vodka : St~Germain
Mint : Pineapple Juice

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

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

MOSCOW MULE 10
Wheatley Vodka : Fever Tree Ginger Beer

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

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
Tito’s 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

Olives and Candied Cherries by Filthy Food.