STARTERS

CHEF'S DAILY SOUP - 7

SPINACH CON QUESO - Served with tortilla chips 15

SMOKED SALMON DIP - Smoked in-house 15

FIRE-GRILLED ARTICHOokes - Fresh, large artichokes seasoned with herb butter. With rémoulade 15

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 17

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 17

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 19

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

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 16

STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 21

WEST END - 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 Maitre 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

STEAK MAUI* - Marinated ribeye with smashed potatoes 42

NEW YORK STRIP* - Aged beef with NYO mac & cheese 43

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 43

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with smashed potatoes 39

ENTRÉES

TODAY'S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood-grilled seafood daily  Q

GRILLED SALMON* - Fresh cold water salmon 28

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 32

JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 27

ROTISERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend.
Served with smashed potatoes 21

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

RATTLESNAKE PASTA - Southwestern spices, peppers and chicken 23

GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 26

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 7

*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. SALMON WILL BE PREPARED MEDIUM WELL. AHI TUNA WILL BE PREPARED RARE.

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.

**REDs**

**Cabernet Sauvignon**
- Grayson Cellars – California 11/35
- Oberon – Napa County 14/46
- Austin Hope – Paso Robles 15/49
- Joseph Carr – Napa Valley 45

**Stark Mont**
- Napa Valley 50

**Chalk Hill Estate Red**
- Chalk Hill 85

**Heitz**
- Napa Valley 90

**Faust**
- Napa Valley 92

**Kuleto Estate**
- Napa Valley 95

**Griggs Hills**
- Napa Valley 107

**Miner Family**
- Oakville, Napa Valley 112

**Caymus**
- Napa Valley 128

**Altvs**
- Napa Valley 140

**Silver Oak**
- Napa Valley 200

**Merus**
- Napa Valley 250

**Pahlmeyer Proprietary Red**
- Napa Valley 250

**Diamond Creek**
- Napa Valley 295

**Merlot**
- Horse Heaven Hills 11/35

**Markham**
- Napa Valley 15/49

**Wente “Sandstone”**
- San Francisco Bay 35

**Osso Anna**
- North Coast 40

**Duckhorn**
- Napa Valley 95

**Pride Mountain**
- Napa/Sonoma 100

**Pinot Noir**
- Noble Vines 667 – Monterey, California 11/35
- Elouan – Oregon 13/42

**Angels Ink**
- Monterey, California 14/46

**Mieiomi**
- California 42

**Chalone Estate**
- Chalone AVA 46

**Argyle**
- Willamette, Oregon 50

**The Four Graces**
- Willamette Valley 50

**Flowers**
- Sonoma Coast 56

**Gary Farrell**
- Russian River Valley 65

**Elk Cove**
- Willamette Valley 75

**Domaine Serene “Yamhill Cuvée”**
- Willamette Valley 85

**Merry Edwards**
- Russian River Valley 95

**Argyle “Nuthouse”**
- Oregon 105

**Rochioli Estate**
- Russian River Valley 120

**Zinfandel**
- Rosenblum “Vintner's Cuvée” – California 11/35

**Ravenswood**
- Lodi 36

**Hook & Ladder**
- Russian River Valley 48

**8 Years in the Desert**
- California 52

**Seghesio Cortina**
- Dry Creek Valley 62

**Other Interesting Reds**

**Troublemaker Red Wine**
- Central Coast 11/35

**Don David Malbec**
- El Esteco-Calchaquí Valley 12/39

**The Prisoner**
- Napa Valley 70

**Disciples Red Blend**
- Napa Valley 90

**Mollydooker “Carnival of Love” Shiraz**
- McLaren Vale, South Australia 135

**Black Bart Syrah Stagecoach Vineyards**
- Napa Valley 140

**Newton “The Puzzle”**
- Napa Valley 160

**Handcrafted Cocktails**

**Kentucky Old Fashioned**
- Bulleit Whiskey 12

**Lemon Drop Mojito**
- Wheatley Vodka 10

**The (770)**
- Bulleit Rye Whiskey 12

**Elite Margarita**
- Avion Blanco Tequila 12

**Doppelgänger**
- Angel's Envy Bourbon 12

**Moscow Mule**
- Tito's Vodka 10

Olivens and Candied Cherries by Filthy Food.

**Whites**

**Champaign & Sparkling**
- Mionetto Prosecco – Treviso DOC 11/35

**Grue Brut**
- New Mexico 11/35

**Veuve Clicquot Yellow Label**
- Reims, France 16/52

**Gloria Ferrer Blanc de Noirs**
- Carneros 40

**Taittinger**
- Reims, France 90

**Möet & Chandon Imperial**
- Epernay, France 100

**Chardonnay**
- Chateau Ste. Michelle “Mimi” – Horse Heaven Hills 11/35

**Chalk Hill**
- Russian River Valley 14/46

**The Prisoner**
- Carneros, Napa County 16/52

**Sebastiani**
- North Coast 35

**Mer Soleil Silver “Unoaked”**
- Monterey County 39

**Chateau St. Jean**
- California 40

**Darci Kent**
- Central Coast, Livermore Valley 40

**ZD**
- California 42

**Chalone Estate – Chalone AVA 45**

**The Prisoner – Carneros 50**

**Foley Rancha Santa Rosa**
- Sta. Rita Hills 50

**Gary Farrell**
- Russian River Valley 55

**Catena Alta**
- Mendoza, Argentina 60

**Ferrari-Carano Reserve**
- Carneros 60

**Patz & Hall Dutton Ranch**
- Russian River Valley 70

**Chalk Hill Estate Bottled**
- Chalk Hill 70

**Lewis Cellars**
- Sonoma / Napa Valley 85

**Paul Hobbs**
- Russian River Valley 85

**Plumpjack Reserve**
- Napa Valley 90

**Shafer Red Shoulder Ranch**
- Napa Valley 92

**Pahlmeyer**
- Napa Valley 115

**Sauvignon Blanc & Fumé Blanc**
- Cliffside Bay – New Zealand 11/35

**Ferrari-Carano Fumé Blanc**
- Sonoma County 11/35

**Honic**
- Napa Valley 13/42

**Cakebread Cellars**
- Napa Valley 55

**Other Whites & Rosé**

**Fleurs de Prairie Rosé**
- Languedoc, France 11/35

**Clean Slate Riesling**
- Germany 11/35

**Barone “Fini” Pinot Grigio**
- Valdadige, Italy 11/35

**Conundrum White Table Wine**
- California 40

**Eroica Riesling**
- Columbia Valley 42

**Marco Felluga Pinot Grigio**
- Italy 45

**Santa Margherita Pinot Grigio**
- New Mexico 45

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

**Handcrafted Martinis** $14

**The Sparkling Rose**
- Avion Blanco Tequila

**21’ Manhattan**
- Bulleit Rye Whiskey

**Pear Martini**
- Grey Goose La Poire

**The Duke**
- Bombay Sapphire Gin

**Fleur-de-Lis**
- Square One Organic Vodka

**Red-Headed Rita**
- Avion Blanco Tequila

**Cindy’s Lemon Drop**
- Ketel One Citroen

**English Martini**
- Plymouth English Gin