## STARTERS

- **CHEF’S DAILY SOUP**  8
- **MR. JACK’S CRISPY CHICKEN**  Hand-breaded tenders, served with french fries  15
- **SPINACH CON QUESO**  With tortilla chips  15
- **FIRE-GRILLED ARTICHOKE**  Seasoned in herb butter, with rémoulade  15

## SUSHI

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<tr>
<td>NIGIRI PLATE*</td>
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<td>RAINBOW ROLL*</td>
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<td>CALIFORNIA ROLL</td>
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<td>MIKE’S FILET ROLL*</td>
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<td>SPICY TUNA ROLL*</td>
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<td>KAPPA MAKI*</td>
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<td>AVOCADO BOMB*</td>
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<td>SPICY HAWAIIAN ROLL*</td>
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<td>CRUNCHY SHRIMP ROLL</td>
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## 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
- **FAUCON SALAD**  Mixed greens, bacon, blue cheese, egg, croutons with creamy blue cheese dressing  14
- **THAI KAI SALAD**  Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce  18
- **SOUTHERN SALAD**  Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
- **GRILLED CHICKEN SALAD**  Feta cheese, olives, tomatoes with white wine vinaigrette  17
- **SHRIMP LOUIE SALAD**  Jumbo gulf shrimp, avocado, tomato, iceberg boat and Kiawah Island dressing  19
- **ASIAN AHI TUNA SALAD**  Seared rare with artisan greens, wasabi in a cilantro vinaigrette  22

## BURGERS & SANDWICHES

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

- **VEGGIE BURGER**  House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack  15
- **OLD FASHIONED CHEESEBURGER**  Served all the way with Tillamook cheddar  16
- **DOUBLE-STACK BURGER**  Two crispy patties, onion, kosher dill pickles, topped with American cheese  16
- **FRENCH DIP**  Sliced Prime Rib, baguette and horseradish  21
- **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

All steaks are finished with Maître d’ butter, except for marinated steaks.

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, with fries  29
- **FILET KABOB**  Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  35
- **STEAK MAUI**  Marinated ribeye with mashed Potatoes  41
- **FILET MIGNON WITH BÉARNAISE**  Center cut, baked potato  41
- **NEW YORK STRIP**  Aged beef with NYO mac & cheese  40
- **SLOW ROASTED PRIME RIB**  Aged Mid-Western beef roasted on the bone, served au jus with mashed potatoes  40

## ENTÉREES

- **TODAY’S FEATURED FISH**  We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  Q
- **ahi tuna filet**  Topped with wasabi mayonnaise. With mashed potatoes, tomatoes and a Toro dipping sauce  30
- **JUMBO FRIED SHRIMP**  French fries, cole slaw, cocktail and rémoulade sauces  28
- **RAFFAELE’S LASAGNA**  Baked with homemade fennel sausage, marinara and a creamy ricotta, mozzarella and parmesan cheese blend. Served with a small mixed green salad and warm garlic bread  19
- **MR. JACK’S CRISPY CHICKEN PLATTER**  South Carolina low country recipe with french fries and cole slaw  24
- **OVEN ROASTED CHICKEN**  One-half chicken masted and seasoned with our special herb blend. Served with mashed potatoes  21
- **GRILLED PORK TENDERLOIN**  Cure in-house with Thai “Bang Bang” sauce and mashed potatoes  23

## 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.

**FRENCH PRESS COFFEE**  3.5 per person

Redlands, Caesar or Wedge salad to accompany your entrée  7

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*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. Helpful Dining Guidelines at redlandsgrill.com.
CHAMPAGNE & SPARKLING
ZARDETTO PROSECCO – Veneto, Italy 10/32
GRÜNER VÖLKERFLUGHOF 2019 – Austria 10/32

CHARDONNAY

SAUVIGNON BLANC & FUMÉ BLANC

OTHER WHITES & ROSÉ
HANDCRAFTED COCKTAILS

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

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

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

TRUE Grit 12
Duke Bourbon : Angostura Bitters
Turbinado Sugar : Candied Cherry

KNICKERBOCKER 12
Angel’s Envy Bourbon : Angostura Bitters
Candied Cherry

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

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

MOSCOW MULE 10
Wheatley Vodka : Fever Tree Ginger Beer

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

GIN & GINGER 12
Hendrick’s Gin : Domain de Canton Ginger
Sparkling Wine

THE (615) 12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

KENTUCKY OLD FASHIONED 12
Bulleit Whiskey : Angostura Bitters
Regans’ Orange Bitters

VANILLA SKY 10
Stoli Vanilla : Crème de Violette : Lemon Juice
Fever Tree Club Soda

Barrel-Aged Manhattans $12
Buffalo Trace Bourbon : Dolin’s Sweet Vermouth
Regans’ Orange Bitters
Angel’s Envy Bourbon : Dolin’s Sweet Vermouth
Berg & Hauck’s Lemon Bitters

HANDCRAFTED MARTINIS $14

RED-HEADED RITA
El Mayor Blanco Tequila : Pomegranate Juice

ROUTE 66
Miller’s Gin : Fee Brothers Rhubarb Bitters
Strawberry Jam

HUMMINGBIRD
Cathead Honeysuckle Vodka : Honey Syrup
Fresh Basil : Jalapeños

GIN GARDEN
Hendrick’s Gin : St~Germain : Fresh Arugula

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

THE EDEN
Square One Basil Vodka : St~Germain : Pear Liquor

OUT OF TIME
Buffalo Trace Single Barrel : Black Cherry Jam
Honey Syrup : Angostura Bitters

THE PEAR
Grey Goose La Poire Vodka : Candied Ginger
Domain de Canton Ginger

ENGLISH
Plymouth Gin : Cucumber : Fresh Mint

FLEUR-DE-LIS
Square One Organic Vodka : St~Germain
Fresh Grapefruit : Juice Sparkling Wine

*Olives and Candied Cherries by Filthy Food.

Premium Beer Selection

BEARDED IRIS HOMESTYLE IPA
BLACKSTONE NUT BROWN ALE
BROOKLYNN BEL AIR SOUR
EINSTOK WHITE ALE
GERST AMBER ALE
KENTUCKY BOURBON BARREL ALE
MILL CREEK LIL’ DARLIN
MOTHER EARTH VANILLA CREAM ALE
BELLE MEADE PILSNER
TAILGATE PEANUT BUTTER STOUT
STELLA ARTOIS