STARTERS
CHEF’S DAILY SOUP  7
SPINACH CON QUESO  With tortilla chips  14
FIRE-GRILLED ARTICHOKE  Seasoned in herb butter, with rémoulade  13
TUNA STACK  Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips  15
EMERALD COAST SHRIMP  Battered and fried Gulf shrimp  17
CRAB DIP  Lightly spiced lump crab in a cheesy cream sauce, with tortilla chips  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
THE WEDGE  Iceberg, bacon, tomatoes with bleu cheese dressing  11
THAI KAI SALAD  Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce  17
SOUTHERN SALAD  Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  17
ROASTED CHICKEN SALAD  Feta cheese, olives, tomatoes with white wine vinaigrette  17
ASIANS TUNA SALAD*  Seared rare with artisan greens, wasabi in a cilantro vinaigrette  21

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*  Certified Angus Beef® 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  20
NASHVILLE HOT CHICKEN SANDWICH  Southern slaw, kosher dill pickle and ranch dressing  14
CRISPY FISH SANDWICH  Seasoned fresh fish with rémoulade sauce and pickles  14

STEAKS & PRIME RIB
Our steaks are finished with Maître d’ butter. All of our steaks are cut in-house, seasoned and grilled in a 1,600° Montague broiler.
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  27
FILET MIGNON*  10 oz. center cut, loaded baked potato  39
NEW YORK STRIP*  16 oz. aged Certified Angus Beef® with NYO mac & cheese  38
BONE-IN ‘COWBOY CUT’ RIBEYE*  22 oz. aged beef with our homemade Worcestershire sauce and a loaded baked potato  42
SLOW ROASTED PRIME RIB*  Aged beef roasted on the bone, served au jus with smashed potatoes  38

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

AHl TUNA FILET*  Topped with wasabi mayonnaise. With smashed potatoes, tomatoes and a Toro dipping sauce  30
REDLANDS CRAB CAKES  Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and Southern coleslaw (LA)  Q
PAN-ROASTED SALMON*  Hand-fileted, finished with white wine butter sauce, smashed potatoes and broccoli  26
BRASSEIRIE CHICKEN  Panko-crusted, parmesan cheese, and a lemon caper sauce. With smashed potatoes and broccoli  23
SOUTHWESTERN OVEN-ROASTED CHICKEN  Herb seasoned, finished with a roasted green chilli reduction on a bed of smashed potatoes  21
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and Southern coleslaw  22
BARBECUE BABY BACK RIBS  Served with Plum Creek bbq sauce, french fries and tenderloin tequila beans  29

SIDES, ETC. $6
French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes | Tenderloin Tequila Beans
Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

HOUSEMADE DESSERTS
Suggested tableside by server.

FRENCH PRESS COFFEE
3.5 per person

Redlands, Caesar or Wedge 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. 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 & CABERNET BLENDS

GRAYSON CELLARS – California 11/35
AUSTIN HOPE – Paso Robles 13/42
MT VEEDER – Napa Valley 16/52
CHATEAU BUENA VISTA – Napa Valley 17/56
QUILT – Napa Valley 55
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 56
HONIG – Napa Valley 65
SEQUOIA GROVE – Napa Valley 75
HALL – Napa Valley 82
KULETO ESTATE – Napa Valley 85
PAPILLON BY ORIN SWIFT – Napa Valley 94
STAG’S LEAP CELLARS “ARMERIS” – Napa Valley 95
GHOST BLOCK ESTATE – Oakville, Napa Valley 100
ZD – Napa Valley 110
CAYMUS VINEYARDS – Napa Valley 135
NICKEL & NICKEL SULLINGER VINEYARD – Napa Valley 165
CADE HOWELL MOUNTAIN – Napa Valley 175
SILVER OAK – Napa Valley 194
MERUS – Napa Valley 250
CAYMUS “SPECIAL SELECTION” – Napa Valley 280

PINOT NOIR

ELOUAN – Oregon 12/39
ANGELS INK – Monterey, California 13/42
JOSEPH FAIVELLEY – Bourgogne, Burgundy 14/46
FLOWERS – Sonoma Coast 16/52
THE FOUR GRACES – Willamette Valley 40
BREWER-CLIFTON – Sta. Rita Hills 52
SLANDER BY ORIN SWIFT – California 60
ETUDE GRACE BENOIST RANCH – Carneros 65
BELLE GLOS “DAIRYMAN” – Russian River Valley 75
DOMAINE SERENE “YAMHILL CUVEE” – Willamette Valley 80
PENNER-ASH – Willamette Valley 85
MERRY EDWARDS – Russian River Valley 95
ROCHIOLI ESTATE – Russian River Valley 140
KOSTA BROWNE – Russian River Valley 150

ZINFANDEL

KLINKER BRICK – Lodi, Mokelumne River AWA 12/39
SEGESIO – Sonoma County 42
RIDGE LYTTON SPRINGS – Dry Creek Valley 50

OTHER INTERESTING REDS

ALTA VISTA “VIVE” MALBEC – Mendoza, Argentina 11/35
SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 13/42
8 YEARS IN THE DESERT BY ORIN SWIFT – California 15/49
THE PRISONER – California 16/52
ABSTRACT BY ORIN SWIFT – California 50
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – California 70
SHAFER TD-9™ – Napa Valley 100

HANDCRAFTED MARTINIS $14

RED-HEADED RITA MARTINI
El Mayor Blanca Tequila : Pomegranate Juice

OUT OF TIME MANHATTAN
Buffalo Trace Whiskey : Black Cherry Jam : Honey Syrup : Angostura Bitters

ENGLISH MARTINI
Plymouth Gin : Cucumber : Fresh Mint

THE DUKE MARTINI
Glasow Martin : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS MARTINI
Tito’s Vodka : St.-Germain : Grapefruit Juice : Sparkling Wine

THE SPARKLING ROSE MARTINI
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

WHITES

CHAMPAGNE & SPARKLING

GRUET – New Mexico 10/32
LUCIEN ALBRECHT ROSE – AOC Crémant d’Alsace 11/35
LOUIS ROEDERER BRUT PREMIER – Reims, France 16/52
MOËT BRUT IMPERIAL – Epernay, France 65
POL ROGER RESERVE – Epernay, France 80
VEUVE CLICQUOT YELLOW LABEL – Reims, France 100

CHARDONNAY

CHALK HILL – Sonoma Coast 13/42
FRANK FAMILY – Carneros 14/46
ROMBAUER – Carneros 15/49
ZD – Carneros 45
THE PRISONER – Carneros 50
FLOWERS – Sonoma Coast 62
PATZ & HALL DUTTON RANCH – Russian River Valley 65
CAKBREED CELLARS – Napa Valley 70
PLUMPJACK RESERVE – Napa Valley 80
LEWIS CELLARS – Napa Valley 86
RAMEY RITCHIE VINEYARD – Russian River Valley 90
FAR NIENTE ESTATE BOTTLED – Napa Valley 95
SHAFER RED SHOULDER RANCH – Napa Valley, Carneros District 100
KOSTA BROWNE “ONE SIXTEEN” – Sonoma Coast 110

SAUVIGNON BLANC

ELIZABETH SPENCER – Mendocino 10/32
HONIG – Napa Valley 12/39
CLOUDY BAY – Marlborough, New Zealand 38
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45
CAKBREED CELLARS – Napa Valley 52
MERRY EDWARDS – Russian River Valley 70

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSE – Côtes de Provence 11/35
FERRARI-CARANO PINOT GRIGIO – Sonoma County 12/39
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
SCHLOSS VOLLRADS REISLING – Rhineland, Germany 12/39

DESSERT SELECTIONS

FONSECA BIN 27 PORT 9/~
TAYLOR FLADGATE 10 YR. TAWNY PORT 10/~

Tastings of our wines by the glass are available. Please ask your server.

HANDCRAFTED COCKTAILS

THAI MARGARITA 12
El Mayor Tequila : St.-Germain : Fresh Basil

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

MOSCOW MULE 10
Wheatley Vodka : Fever Tree Ginger Beer

THE (210) 12
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

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

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

*Olives and Candied Cherries by Filthy Food

TEQUILA COCKTAILS $12

MIDNIGHT MARGARITA
Cointreau : Black Cherry Jam : Pink Himalayan Salt

TEQUILA FACTOR
Fresh Lemon : Angostura Bitters : Sparkling Wine : Candied Cherry

THE MATADOR
Honey Syrup : Fresh Lime Juice : Lime Zest

THE HIPSTER
Jalapeños : Fresh Strawberry : Agave : Fever Tree Club Soda

THE MATADOR
Honey Syrup : Fresh Lime Juice : Lime Zest

JALAPENO WINK
Rosé Wine : Agave : Fever Tree Citrus Tonic

THE DUKE MARTINI
Glasow Martin : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS MARTINI
Tito’s Vodka : St.-Germain : Grapefruit Juice : Sparkling Wine

THE SPARKLING ROSE MARTINI
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

*with Corazon Reposado Tequila.