

## STARTERS

CHICKEN PASTA SOUP 6.95

STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing 14.95

SPINACH CON QUESO - Served with tortilla chips 13.95

SMOKED SALMON DIP - Smoked in-house 11.95

## 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 9.95

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 9.95

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 15.95

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 15.95

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15.95

ASIAN AHI TUNA SALAD - Seared, rare with field greens, wasabi in a cilantro vinaigrette 18.95

## BURGERS & SANDWICHES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 13.95

OLD FASHIONED CHEESEBURGER - Certified Angus Beef® with Tillamook cheddar 13.95

STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 14.95

FRENCH DIP - Sliced Prime Rib, baguette and horseradish 18.95

WEST END - Grilled chicken breast topped with Monterey Jack 13.95

## STEAKS & PRIME RIB

Steaks finished with Maître d' butter, except marinated steaks.

STEAK 'N' FRIES - A French Brasserie style steak with garlic, served with fries 26.95

STEAK BRAZZO - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 28.95

STEAK MAUI - Marinated ribeye with "Smashed Potatoes" 36.95

NEW YORK STRIP - Aged Certified Angus Beef® with NYO mac & cheese 37.95

FILET MIGNON WITH BÉARNAISE - Center cut, baked potato 38.95

SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with "Smashed Potatoes" 28.95

## ENTRÉES

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

GRILLED SALMON - Fresh cold water salmon 27.95

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 18.95

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19.95

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 21.95

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 25.95

## PASTA

BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 17.95

RATTLESNAKE - Southwestern spices, peppers and chicken 16.95

## 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 4.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

Please make us aware of any food allergies.

## REDS

### CABERNET SAUVIGNON

GRAYSON CELLARS – California 10/32  
JOSEPH CARR – Napa Valley 14/46  
THREE RIVERS – Columbia Valley 15/49\*  
CHATEAU ST. JEAN – California 45  
SEBASTIANI ESTATE – Alexander Valley 45\*  
STARMONT – Napa Valley 45  
ROTH ESTATE – Alexander Valley 48\*  
FRANCISCAN – Napa Valley 50  
CLOS PEGASE – Napa Valley 60  
HONIG – Napa Valley 65  
SEQUOIA GROVE – Napa Valley 65  
SILVERADO VINEYARDS – Napa Valley 65  
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 70\*  
HALL VINEYARDS – Napa Valley 80  
CHALK HILL ESTATE RED – Chalk Hill 100\*  
CAYMUS – Napa Valley 120  
LANCASTER ESTATE – Alexander Valley 120\*  
ALTVS – Napa Valley 135\*  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140\*

### MERLOT

THE VELVET DEVIL – Washington State 10/32  
WENTE “SANDSTONE” – San Francisco Bay 11/35  
ROTH ESTATE – Sonoma County 37\*  
FERRARI-CARANO – Sonoma County 45  
MARKHAM – Napa Valley 45  
SHAFER – Napa Valley 85

### PINOT NOIR

LUCKY STAR – California 9/28  
ELOUAN – Oregon 13/42  
ARGYLE – Willamette Valley 14/46  
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 42\*  
MEIOMI – California 42  
THE FOUR GRACES – Willamette Valley 42\*  
CHALONE ESTATE – Chalone AVA 45\*  
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45\*  
SOLENA GRANDE CUVÉE – Willamette Valley 45  
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands 60  
GARY FARRELL – Russian River Valley 65  
FLOWERS – Sonoma County 70  
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 80\*  
SIDURI – Russian River Valley 88

### ZINFANDEL

JOEL GOTT – California 12/39  
RAVENSWOOD – Sonoma County 42  
RIDGE GEYSERVILLE – Sonoma County 55

### OTHER INTERESTING REDS

YANGARRA ESTATE SHIRAZ – South Australia 11/35\*  
TILIA MALBEC/SYRAH – Argentina 11/35  
NIETO SENETINER MALBEC –  
Mendoza, Argentina 12/39\*  
THE PRISONER – Napa Valley 16/52  
SHOO FLY SHIRAZ – South Australia 30  
HENRY’S DRIVE “PILLAR BOX” CABERNET/SHIRAZ –  
Australia 32  
BROQUEL MALBEC – Mendoza, Argentina 35  
SKYSIDE RED BLEND – North Coast 37  
SEBASTIANI “GRAVEL BED” – Sonoma County 40\*  
ROTH “HERITAGE” – Sonoma County 45\*  
8 YEARS IN THE DESERT BY ORIN SWIFT –  
California 60  
FRANCISCAN MAGNIFICAT MERITAGE –  
Napa Valley 70

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 10/32  
DOMAINE CHANDON BRUT – Napa Valley 32  
MUMM “BRUT PRESTIGE” – Napa Valley 45  
TAITTINGER – Reims, France 65  
LOUIS ROEDERER BRUT PREMIER –  
Reims, France 90

### CHARDONNAY

WENTE “MORNING FOG” –  
Livermore Valley 10/32  
ST. FRANCIS – Sonoma 12/39  
CHALK HILL – Sonoma Coast 14/46\*  
SEBASTIANI – North Coast 30\*  
LINCOURT “STEEL” – Sta. Rita Hills 35\*  
CHALONE ESTATE – Chalone AVA 37\*  
CATENA – Mendoza, Argentina 39  
LINCOURT – Sta. Rita Hills 40\*  
CLOS PEGASE MITSUKO’S VINEYARD –  
Napa Valley 42  
SKYSIDE – North Coast 42  
CHATEAU STE. MICHELLE CANOE RIDGE –  
Horse Heaven Hills 47  
FERRARI-CARANO – Sonoma County 50  
GARY FARRELL – Russian River Valley 50  
ROMBAUER – Carneros 55  
PATZ & HALL – Napa / Sonoma 60  
TWO SISTERS COURTNEY’S VINEYARD –  
Sta. Rita Hills 60\*  
PINE RIDGE “DIJON CLONES” – Carneros 62  
CHATEAU ST. JEAN RESERVE – Sonoma 65  
CAKEBREAD CELLARS – Napa Valley 70  
CHALK HILL ESTATE BOTTLED – Chalk Hill 75\*  
JOSEPH DROUHIN PULIGNY-MONTRACHET –  
France 80  
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85\*

### SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 9/28\*  
HONIG – Napa Valley 12/39  
ROTH ESTATE – Russian River Valley 30\*  
KIM CRAWFORD – Marlborough, New Zealand 35  
CAKEBREAD CELLARS – Napa Valley 45  
CRAGGY RANGE TE MUNA ROAD –  
Martinborough, New Zealand 45

### OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ –  
Côte de Provence 10/32  
SCHLOSS VOLLRADS RHINEGAU RIESLING –  
Germany 13/42  
CAPOSALDO PINOT GRIGIO – Veneto IGT 9/28  
MARCO FELLUGA PINOT GRIGIO –  
Collio, Italy 12/39  
THE FOUR GRACES PINOT GRIS –  
Willamette Valley 37\*  
CONUNDRUM WHITE TABLE WINE –  
California 40  
SANTA MARGHERITA PINOT GRIGIO –  
Valdadige, Italy 45

**REDLANDS®**  
GRILL

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

\* CWC

## HANDCRAFTED COCKTAILS

### **The "Capone" 12**

Bulleit Rye Whiskey : Fernet Branca  
Angostura Bitters

### **Elderflower Mojito 9**

Mt. Gay Rum : St~Germain : Fresh Mint

### **The (937) 12**

Bulleit Rye Whiskey : Bittermens Bitters  
Blueberry Jam : Fever Tree Ginger Beer

### **Thai Margarita 12**

El Mayor Tequila : St~Germain : Fresh Basil

### **Knickerbocker 12**

Angel's Envy Bourbon : Angostura Bitters  
Candied Cherry

### **The Sparkling Rose 12**

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

### **Doppelgänger 12**

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

### **Moscow Mule 9**

Tito's Vodka : Fever Tree Ginger Beer

### **Kentucky Old Fashioned 12**

Bulleit Whiskey : Angostura Bitters  
Regan's Orange Bitters

### **Vanilla Sky 9**

Stoli Vanil : Crème de Violette : Lemon Juice  
Fever Tree Club Soda

## HANDCRAFTED MARTINIS \$ 14

### **Half Past Three**

Wheatley Vodka : Green Tea : Clover Honey Syrup

### **'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**

Rain Organic 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