STARTERS

CHICKEN PASTA SOUP  6.95
STEAK ROLLS - With jalapeño 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, cucumbers 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 mixed 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  27.95
GRILLED SALMON - Fresh cold water salmon  27.95
ROTISERIE 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
RAFFAELE’S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  18.95
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.

EEE/PR DAY
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 CUVEE – 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
- NIECO 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 “DJION 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 – Côtes de Provence 10/32
- SCHLOSS VOLLRADES RHINEGau RIESLING – Germany 13/42
- CAPOSALDO PINOT GRIGIO – Veneto IGT 9/28
- MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/39
- CHATEAU ST. JEAN Rserve – Sonoma Coast 14/46*
- CANOE RIDGE ERESERVE – North Coast 65
- BURNSIDE PINOT GRIGIO – Willamette Valley 75*
- CONUNDUM WHITE TABLE WINE – California 40
- SANTA MARGHERITA MALBEC – Napa Valley 48*

*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