STARTERS

CHICKEN PASTA SOUP  7
STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing  19
SPINACH CON QUESO - Served with tortilla chips  14
SMOKED SALMON DIP - Smoked in-house  15
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce  16

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.

REDLANDS SALAD - With croutons and Reggiano Parmesan  11
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  11
GRILLED CHICKEN SALAD - Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  15
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  21

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack  14
OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar  15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19
WEST END - Grilled chicken breast topped with Monterey Jack  15

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  30
FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  31
STEAK MAUI* - Marinated ribeye with mashed potatoes  39
NEW YORK STRIP* - Aged Certified Angus Beef® with NYO mac & cheese  39
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  39
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes  32

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  26
REDLANDS CRAB CAKES - Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries [LA]  Q
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. With mashed potatoes  21
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  21
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and mashed potatoes  21
RAFFAELE’S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend  19
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  29

SIDES, ETC.  ALL 6

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Mashed 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. Please make us aware of any food allergies.
### REDS

**CABERNET SAUVIGNON**
- GRAYSON CELLARS – California 10/32
- JOSEPH CARR – Paso Robles 14/46
- THREE RIVERS – Columbia Valley 15/49*
- GUENOC – Lake County 35*
- SEBASTIANI – Alexander Valley 45*
- ROTH ESTATE – Alexander Valley 48*
- STARMONT – Napa Valley 48
- SEQUOIA GROVE – Napa Valley 54
- SILVERADO – Napa Valley 60
- HONIG – Napa Valley 62
- CLOS PEGASE – Napa Valley 65
- FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 70*
- HEITZ – Napa Valley 90
- CHALK HILL ESTATE RED – Chalk Hill 100*
- ALTVS – Napa Valley 110*
- CAYMUS – Napa Valley 120
- LANCASTER ESTATE – Sonoma County, Alexander Valley 120*
- ALTAMURA – Napa Valley 150
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180*
- SILVER OAK – Napa Valley 200
- CAYMUS SPECIAL SELECTION – Napa Valley 270

**MERLOT**
- GREYSTONE – California 10/32
- RUTHERFORD HILL – Napa Valley 40
- MARKHAM – Napa Valley 45
- FERRARI-CARANO – Sonoma County 52

**PINOT NOIR**
- LUCKY STAR – California 9/28
- ELOUAN – Oregon 13/42
- WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 14/46
- ARGYLE – Willamette Valley 40
- MEIOMI – California 42
- CHALONE ESTATE – Chalone AVA 45*
- THE FOUR GRACES – Willamette Valley 50*
- REX HILL – Willamette Valley 52
- TALLEY ESTATE – Arroyo Grande Valley 55
- GARY FARRELL – Russian River Valley 65
- BELLE GLOS CLARK & TELEPHONE – Santa Maria Valley 75
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 110*

**ZINFANDEL**
- JOEL GOTT – California 11/35
- ST. FRANCIS “OLD VINES” – Sonoma County 40
- DASHE DRY CREEK – Sonoma County 45
- RIDGE GEYSERVILLE – Sonoma County 70

**OTHER INTERESTING REDS**
- TILIA MALBEC SHIRAZ – Mendoza, Argentina 9/28
- THE SEEKER MALBEC – Mendoza, Argentina 11/35
- YANGARRA ESTATE SHIRAZ – South Australia 30
- SEBASTIANI “GRAVEL BED RED” – Sonoma County 40*
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 40*
- CATENA MALBEC – Mendoza, Argentina 45
- ROTH “HERITAGE” – Sonoma County 45*
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 60
- THE PRISONER – Napa Valley 65
- FRANCISCAN MAGNIFICAT MERITAGE – Napa Valley 85

### WHITES

**CHAMPAGNE & SPARKLING**
- DOMAINE CHANDON BRUT NV – California 11/35
- GLORIA FERRER BLANC DE NOIR – Sonoma 40
- LOUIS ROEDERER BRUT PREMIER – Reims, France 78

**CHARDONNAY**
- SEBASTIANI – North Coast 10/32*
- WENTÉ – Livermore Valley 11/35
- J. LOHR “ARROYO VISTA” – Monterey 13/42
- STARMONT – Carneros 36
- CATENA – Mendoza, Argentina 37
- CHALONE ESTATE – Chalone AVA 37*
- LINCOURT “STEEL” – Sta. Rita Hills 38*
- CHALK HILL – Sonoma Coast 40*
- CLOS PEGASE MITSUKO’S VINEYARD – Carneros 40
- SILVERADO – Napa Valley 40
- NEWTON “SKYSIDE” – Sonoma County 42
- MER SOLEIL SILVER “UNOAKED” – Monterey 45
- GARY FARRELL – Russian River Valley 50
- MATANZAS CREEK – Sonoma Valley 50
- TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 60*
- MER SOLEIL – Santa Lucia Highlands 68
- CAKEBREAD CELLARS – Napa Valley 70
- CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85*

**SAUVIGNON BLANC & FUMÉ BLANC**
- CLIFFORD BAY – Marlborough, New Zealand 9/28*
- HONIG – Napa Valley 12/39
- ROTH ESTATE – Sonoma 30*
- SILVERADO MILLER RANCH – Napa Valley 35
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 37
- CRAGGY RANGE TE MUNA ROAD VINEYARD – Marlborough, New Zealand 40
- CAKEBREAD CELLARS – Napa Valley 50

**OTHER WHITES & ROSE**
- CAPOSALDO PINOT GRIGIO – Vento, Italy 9/28
- FLEUR DE MER ROSÉ – Côtes de Provence 11/35
- SCHLOSS VOLLRADS RIESLING – Rheingau, Germany 13/42
- THE FOUR GRACES PINOT GRIS – Willamette Valley 37*
- CONUNDRUM WHITE TABLE WINE – California 40
- SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 44

**DESSERT SELECTIONS**
- FONSECA ‘BIN 27’ PORT 375 ML BOTTLE – Portugal 8/26

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* CWC
**HANDCRAFTED COCKTAILS**

**The “Capone”**  12
Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

**Elderflower Mojito**  9
Prichard’s Rum : St~Germain : Fresh Mint

**The (614)**  12
Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

**Thai Margarita**  12
El Mayor Tequila : St~Germain : Fresh Basil

**Knickerbocker**  12
Maker’s Mark Bourbon : Angostura Bitters
Candied Cherry

**The Sparkling Rose**  12
Corzo Tequila : Grapefruit Bitters : Sparkling Wine

**Doppelgänger**  12
Maker’s Mark Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

**The Perfect “10**  12
Tanqueray Ten : Fever Tree Tonic

**Moscow Mule**  9
Tito’s Vodka : Fever Tree Ginger Beer

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**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**
Square One 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