STARTERS
CHICKEN PASTA SOUP  Served with tortilla chips  7
SPINACH CON QUESO  14
FIRE-GRILLED ARTICHOKEs  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade  15
AVOCADO BOMB  Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips  17

SALADS
In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Champagne Vinaigrette, Cilantro Vinaigrette.
REDLANDS SALAD  With bacon, cheese, tomatoes, cucumbers and croutons  11
ORIGINAL CAESAR SALAD  With croutons and Reggiano Parmesan (add chicken +$6)  11
THAI KAI SALAD  Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  17
SOUTHERN SALAD  Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18
AHI TUNA SALAD*  Seared, rare with artisan greens, wasabi in a cilantro vinaigrette  21

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers. Burgers served with french fries, unless otherwise noted.
VEGGIE BURGER - Our special recipe, made in-house with Monterey Jack cheese, orzo and wild rice  15
OLD FASHIONED CHEESEBURGER*  Certified Angus Beef* with aged Tillamook cheddar, served all the way  16  Add bacon $1.00
STEAK BURGER*  Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  16
WEST END  Grilled chicken breast, avocado, caramelized onions, lemon aioli, Monterey Jack  15
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish  20
FRESH FISH SANDWICH  Cut fresh daily with french fries  19

SEAFOOD
TODAY'S FEATURED FISH  We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  Q
GRILLED SALMON*  Fresh cold water, Norwegian salmon served with orzo and wild rice  27
JUMBO FRIED SHRIMP  French fries, cole slaw, cocktail and rémoulade sauces  28
AHI TUNA FILET  Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  Q
REDLANDS CRAB CAKES  Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries  Q

STEAKS & PRIME RIB
Steaks finished with Maître d’ butter.
STEAK ‘N’ FRIES*  10 oz. French Brasserie style steak with garlic, served with fries  29
STEAK MAUI*  14 oz. Marinated ribeye with smashed potatoes  39
NEW YORK STRIP*  16 oz. Aged Certified Angus Beef* with NYO mac & cheese  40
FILET MIGNON WITH BÉARNAISE*  10 oz. Center cut with baked potato  41
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef served au jus with smashed potatoes  12 oz.  31 / 16 oz.  39

ENTRÉES
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and cole slaw  22
ROTISSERIE CHICKEN  One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  22
BARBECUE BABY BACK RIBS*  Served with Plum Creek BBQ sauce, french fries and cole slaw  29
ROASTED PORK CHOP  Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  28

SIDES, ETC.
French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Ripened Tomatoes
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Daily Vegetable

HOUSEMADE DESSERTS
Suggested tableside by server.
Redlands or Caesar salad to accompany your entrée  6

*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 & CABERNET BLENDS**
- JOSEPH CARR – Napa Valley 14/46
- STARMONT – Napa Valley 14/46
- MT. VEEDER – Napa Valley 15/49
- FOLEY JOHNSON ESTATE – Napa Valley 16/52*
- ROTH ESTATE – Alexander Valley 16/52*
- THREE RIVERS – Columbia Valley 35*
- SEBASTIANI – Alexander Valley 45*
- NEWTON “SKYSIDE” CLARET – Sonoma 48
- HONIC – Napa Valley 68
- KULETO ESTATE – Napa Valley 90*
- LANCASTER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 90*
- CHALK HILL ESTATE RED – Chalk Hill 100*
- GROTH – Oakville, Napa Valley 100
- HEITZ CELLARS – Napa Valley 105
- SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 115*
- MINER FAMILY – Oakville, Napa Valley 120
- LANCASTER ESTATE – Alexander Valley 125*
- ALTVS – Napa Valley 145*
- PAHLMEYER PROPRIETARY RED – Napa Valley 188
- SILVER OAK – Napa Valley 200
- DUNN VINEYARDS HOWELL MOUNTAIN – Napa Valley 200
- MERUS – Napa Valley 225*

### MERLOT

- THE VELVET DEVIL – Washington State 12/39
- MARKHAM – Napa Valley 14/46
- WENTE “SANDSTONE” – Livermore Valley 30
- CHATEAU STE. MICHELLE – Columbia Valley 35
- ROMBAUER – Napa Valley 70
- DUCKHORN – Napa Valley 78

### PINOT NOIR

- LUCKY STAR – California 10/32
- ELOUAN – Oregon 13/42
- CHALK HILL – Sonoma Coast 14/46*
- FLOWERS – Sonoma Coast 16/52
- LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 38*
- MELOMI – California 42
- THE FOUR GRACES – Willamette Valley 42*
- REX HILL – Willamette Valley 45
- CHALONE ESTATE – Chalone AVA 46*
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 65*
- GARY FARRELL – Russian River Valley 65
- ARGYLE “NUTHOUSE” – Willamette Valley 75
- TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 90*
- SAINTSBURY BROWN RANCH – Carneros 100
- FLOWERS SEA VIEW RIDGE – Sonoma Coast 120

### ZINFANDEL

- FROG’S LEAP – Napa Valley 14/46
- RIDGE ’THREE VALLEYS CUVÉE’ – Sonoma 15/49
- RAVENSWOOD “OLD VINE” – Lodi 38
- SEGESIO – Sonoma County 45
- STORYBOOK MOUNTAIN VINEYARDS – Napa Valley 65

### OTHER INTERESTING REDS

- YANGARRA ESTATE SHIRAZ – South Australia 10/32
- TRAPICHE BROQUEL MALBEC – Argentina 11/35
- E. GUIGAL CÔTES DU RHÔNE – France 12/39
- DON NICANOR “NIETO SENETINER” MALBEC – Mendoza, Argentina 12/39*
- THE PRISONER – Napa Valley 18/60
- MATCHBOOK SYRAH – Dunnigan Hills 35
- 8 YEARS IN THE DESERT BY ORIN SWIFT – California 50
- MOLLYDOOKER “THE BOXER” – South Australia 50
- STAGS’ LEAP PETITE SYRAH – Napa Valley 54
- ROTH “HERITAGE” – Sonoma County 60*
- MINER “ORACLE” – Napa Valley 120

### WHITEs

**CHAMPAGNE & SPARKLING**
- GRUET BRUT – New Mexico 11/35
- LUCIEN ALBRECHT BRUT ROSE´ – AOC Crémant d’Alsace 13/42*
- VEUVE CLICQUOT YELLOW LABEL BRUT – Reims, France 16/52
- DUVAL LEROY BRUT – Versus, France 60
- TAITTINGER BRUT – Reims, France 100

**CHARDONNAY**
- CHALONE ESTATE – Chalone AVA 11/35*
- FERRARI-CARANO – Sonoma County 13/42
- CHALK HILL – Sonoma Coast 13/42*
- FRANK FAMILY LEWIS VINEYARD – Carneros 16/52
- WENTE “MORNING FOG” – Livermore Valley 30
- ST. FRANCIS – Sonoma County 32
- LINCOURT “STEEL” – Sta. Rita Hills 36*
- CATENA – Mendoza, Argentina 37
- SEBASTIANI – North Coast 38*
- LINCOURT COURTNEY’S VINEYARD – Sta. Rita Hills 40*
- NEWTON “SKYSIDE” – Sonoma County 42
- MER SOLEIL SILVER “UNOAKED” – Monterey County 43
- CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 44
- CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
- FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48*
- MERRYVALE – Carneros 50
- ROMBAUER – Carneros 55
- GARY FARRELL – Russian River Valley 57
- PINE RIDGE “DIJON CLONES” – Carneros 58
- CHATEAU ST. JEAN – Sonoma 65
- TWO SISTERS COURTNEY’S VINEYARD – Sta. Rita Hills 65*
- CAKEBREAD CELLARS – Napa Valley 68
- CHATEAU MONTELENA – Napa Valley 75
- CHALK HILL ESTATE BOTTLED – Chalk Hill 80*
- PAHLMEYER – Sonoma Coast 120

**SAUVIGNON BLANC & FUMÉ BLANC**
- CLIFFORD BAY – New Zealand 10/32*
- HONIC – Napa Valley 13/42
- Craggy Range Te Muna Road Vineyard – Martinborough, New Zealand 14/46
- SEBASTIANI – North Coast 27*
- FERRARI-CARANO FUMÉ BLANC – Sonoma County 30
- ROTH ESTATE – Alexander Valley 30*
- CAKEBREAD CELLARS – Napa Valley 45
- SILVERADO MILLER RANCH – Napa Valley 50

**OTHER WHITES & ROSÉ**
- THE FOUR GRACES ROSÉ – Willamette Valley 12/39*
- CLEAN SLATE RIESLING – Germany 10/32
- SCHLOSS VOLLRADS RIESLING – Germany 13/42
- CIELO PINOT GRIGIO – Delle Venezie, Italy 9/28
- MARCO FELLUGA PINOT GRIGIO – Delle Venezie, Italy 2/9
- CHATEAU MONTELENA – Napa Valley 100
- ST. FRANCIS – Sonoma County 100
- CHALK HILL – Sonoma Coast 100
- MARKHAM – Napa Valley 100
- ALTVS – Napa Valley 100
- KULETO ESTATE – Napa Valley 100
- LANCER ESTATE WINEMAKER’S CUVÉE – Alexander Valley 100*
- ROTH ESTATE – Alexander Valley 100*
- CAKEBREAD CELLARS – Napa Valley 100
- THE FOUR GRACES ROSÉ – Willamette Valley 100
- SILVERADO MILLER RANCH – Napa Valley 100

* CWC

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

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

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

The (954) 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*

**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*