STARTERS
CHEF'S DAILY SOUP - Hand-breaded tenders, served with french fries

MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with tortilla chips

SPINACH CON QUESO - Fresh, large artichokes seasoned with herb butter, with rémoulade

SMOKED SALMON DIP - Smoked in-house

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

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan

GRILLED CHICKEN SALAD - Fresh, large artichokes seasoned with herb butter, with rémoulade

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

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

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

BURGERS & SANDWICHES
VEGGIE BURGER - Made in-house. Topped with Monterey Jack

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

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

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish

CHICKEN SALAD - Open face on focaccia bread with orzo & wild rice

WEST END - Grilled chicken breast topped with Monterey Jack

PRIME RIB SANDWICH - Served with french fries, au jus

TACO PLATTERS
STEAK (OR CHICKEN) - Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa

SHRIMP - Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce

STEAKS & PRIME RIB
Steaks finished with Mâtre 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

STEAK MAUPI - Marinated ribeye with “Smashed Potatoes”

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

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with “Smashed Potatoes”

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

GRILLED SALMON* - Fresh cold water salmon

EMERALD COAST SHRIMP - Battered and fried Gulf shrimp served with french fries and cole slaw

ROTISserie CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”

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

RATTLESNAKE PASTA - Southwestern spices, peppers and chicken

RAFFAELE’S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend

GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”

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

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

*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 let us know of any food allergies.
WHITES

CHAMPAGNE & SPARKLING

DOURIE CHANDON – California 12/39
VEUVE CLIQUOT YELLOW LABEL – Reims, France 16/52
MUMM BRUT PRESTIGE – Napa County 45
TATTINGER – Reims, France 105

CHARDONNAY

DARCE KENT – Livermore Valley 11/35
CHALK HILL – Sonoma Coast 14/46
ROMBAUER – Carneros, Napa Valley 16/52
FRANCISCAN – Napa Valley 33
SEBASTIANI – North Coast 34
CATENA – Mendoza, Argentina 40
CHALONE ESTATE – Chalone AVA 40
LINCOURT COURTENYS – St. Rita Hills 40
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 48
NEWTON “SKYSIDE” – North Coast 48
GARY FARRELL – Russian River Valley 50
MER SOLEIL “SILVER” – Monterey County 50
PINE RIDGE “DIJON CLONES” – Napa Valley 50
ZD – California 55
BURLY – Napa Valley 58
CHALK HILL ESTATE BOTTLED – Chalk Hill 58
JORJAN – Russian River Valley 59
FLOWERS – Sonoma Coast 65
TWO SISTERS COURTENYS – Sta. Rita Hills 65
ZD RESERVE – Carneros 70
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32
HONG – Napa Valley 13/42
FERRARI-CARANO FUME BLANC – Sonoma County 35
CRAIG SYKES “TE MUNA ROAD VINEYARD” – Martinborough, New Zealand 40
CAKEBREAD CELLARS – Napa Valley 59

OTHER WHITES & ROSÉ

FLEUR DE MER ROSE – Côtes de Provence 11/35
DR. LOOSEN “DR. L” RIESLING – Germany 10/32
CIELO PINOT GRIGIO – Delle Venezie, Italy 9/28
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 32
THE FOUR GRACES PINOT GRIS – Willamette Valley 34
PINE RIDGE CHENIN BLANC/VIognier – California 35
CONUNDRUM WHITE TABLE WINE – California 45
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

DESSERT SELECTIONS

SANDERMAN RUBY 3 OZ. – Portugal 8

HANDCRAFTED MARTINIS

HALF PAST THREE – Wheatley Vodka 14
‘21 MANHATTAN – Bulleit Rye Whiskey 14
PEAR MARTINI – Grey Goose La Poire 14
THE DUKE – Bombay Sapphire Gin or Belvedere Vodka 14
FLEUR-DE-LIS – Purus Organic Vodka 14
RED-HEADED RITA – Avion Blanco Tequila 14
CINDY’S LEMON DROP – Ketel One Citroen 14
ENGLISH MARTINI – Hendrick’s Gin 14