

STARTERS

SPINACH CON QUESO - Served with tortilla chips 14

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 16

AVOCADO BOMB* - Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips 18

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 10

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 10

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 17

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS & SANDWICHES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar 15

STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19

WEST END - Grilled chicken breast topped with Monterey Jack 14

NASHVILLE HOT CHICKEN SANDWICH - Southern slaw, kosher dill pickle and ranch dressing 15

STEAKS & PRIME RIB

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

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 25

STEAK BRAZZO* - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 31

STEAK MAUI* - Marinated ribeye with smashed potatoes 38

NEW YORK STRIP* - Aged 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 smashed potatoes 32 Extra cut 37

ENTRÉES

GRILLED SALMON - Fresh cold water salmon 26

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 30

REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce.
With french fries (LA) Q

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 23

ROASTED PORK CHOP - Hardwood-grilled double pork chop with apricot horseradish sauce.
Served with smashed potatoes and broccoli 30

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 31

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Grilled Focaccia Bread

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.

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.

REDS

CABERNET SAUVIGNON

GREYSTONE – California 10/32
JOSEPH CARR – Paso Robles 13/42
STARMONT – Napa Valley 16/52
THREE RIVERS – Columbia Valley 35*
ST. FRANCIS – Sonoma County 38
H3 – Horse Heaven Hills, WA 40
NEWTON CLARET – Sonoma County 42
FRANCISCAN – Napa County 45
ROTH ESTATE – Alexander Valley 45*
HONIG – Napa Valley 67
SEQUOIA GROVE – Napa Valley 70
MT. VEEDER – Napa Valley 75
KULETO ESTATE – Napa Valley 85*
GROTH – Napa Valley 100
JORDAN – Alexander Valley 100
MINER FAMILY “EMILY’S CUVÉE” –
Oakville, Napa Valley 110
ALTUS – Napa Valley 125*
CAYMUS – Napa Valley 135
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 150*
PAUL HOBBS – Napa Valley 160
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250*

MERLOT

THE VELVET DEVIL – Washington State 10/32
MARKHAM – Napa Valley 14/46
GENESIS – Columbia Valley 34
CHATEAU STE. MICHELLE – Columbia Valley 39
FERRARI-CARANO – Sonoma County 44
NORTHSTAR – Columbia Valley 75
DUCKHORN – Napa Valley 96

PINOT NOIR

LUCKY STAR – California 9/28
ELOUAN – Oregon 13/42
WILLAMETTE VALLEY “WHOLE CLUSTER” –
Oregon 14/46
ETERNALLY SILENCED – California 16/52
ANGELINE – Sonoma County 35
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 41*
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 47*
ARGYLE – Willamette Valley 50
REX HILL – Willamette Valley 55
GARY FARRELL – Russian River Valley 65
FOLEY ESTATE – Sta. Rita Hills 67*
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 73*
DOMAINE SERENE “YAMHILL CUVÉE” –
Willamette Valley 75
ARCHERY SUMMIT – Willamette Valley 78
SIDURI ROSELLA’S VINEYARD –
Santa Lucia Highlands 80
FLOWERS – Sonoma Coast 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 10/32
ROSENBLUM VINTNER’S CUVÉE – California 30
JOEL GOTT – Napa County 42
SEGHESSIO – Sonoma 50

OTHER INTERESTING REDS

YANGARRA ESTATE SHIRAZ – Australia 10/32
THE SEEKER MALBEC – Mendoza, Argentina 10/32
THE PRISONER – Napa Valley 17/56
MEYER FAMILY SYRAH – Mendocino 45
DON NICANOR “NIETO SENETINER” MALBEC –
Mendoza 50*
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 55
SALDO – California 57
RIDGE LYTTON SPRINGS – Dry Creek Valley 60
ANDREW WILL MERITAGE – Red Mountain 90
MOLLYDOOKER “ENCHANTED PATH” –
McLaren Vale, South Australia 140

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 12/39
TAITTINGER – Reims, France 16/52
MUMM CUVÉE NAPA BRUT NV –
Napa Valley 38
DUVAL-LEROY BRUT – Vertus, France 60
VEUVE CLICQUOT YELLOW LABEL –
Reims, France 100

CHARDONNAY

WENTE – San Francisco Bay 10/32
CATENA – Vista Flores, Argentina 13/42
CHATEAU STE. MICHELLE CANOE RIDGE –
Washington State 14/46
ROMBAUER – Carneros 16/52
FRANCISCAN – Napa County 38
J. LOHR “ARROYA VISTA” – Monterey 38
STARMONT – Carneros 40
LINCOURT COURTNEY’S – Sta. Rita Hills 42*
SEBASTIANI – North Coast 42*
CHALONE ESTATE – Chalone AVA 45*
MER SOLEIL “SILVER” – Monterey County 45
NEWTON “SKYSIDE” – North Coast 45
FOLEY RANCHO SANTA ROSA –
Sta. Rita Hills 47*
PINE RIDGE “DIJON CLONES” –
Napa Valley 53
GARY FARRELL – Russian River Valley 60
TWO SISTERS COURTNEY’S VINEYARD –
Sta. Rita Hills 60*
MER SOLEIL – Monterey County 62
ZD – California 65
RAMEY – Russian River Valley 70
CAKEBREAD CELLARS – Napa Valley 78
PATZ & HALL DUTTON RANCH –
Russian River Valley 78
CHALK HILL ESTATE BOTTLED – Chalk Hill 80*
LEWIS CELLARS – Napa Valley 80
FLOWERS – Sonoma Coast 90
NEWTON “UNFILTERED” – Napa Valley 95

SAUVIGNON BLANC & FUMÉ BLANC CLIFFORD BAY –

Marlborough, New Zealand 10/32*
FERRARI-CARANO FUMÉ BLANC –
Sonoma County 11/35
HONIG – Napa Valley 13/42
CRAGGY RANGE TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 42
CHALK HILL ESTATE – Chalk Hill 57*
CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

CAPOSALDO – Veneto, IGT 10/32
FIRESTONE RIESLING –
Santa Barbara Valley 10/32*
CHATEAU MIRAVAL ROSÉ –
Côte de Provence 12/39
MARCO FELLUGA PINOT GRIGIO –
Collio, Italy 13/42
FOUR GRACES PINOT GRIS –
Willamette Valley 42*
EROICA RIESLING – Columbia Valley 52
JERMANN PINOT GRIGIO – Friuli, Italy 55

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE –
Portugal 9/28

REDLANDS®
GRILL

TO EXPEDITE SERVICE, WE OPEN OUR WINE AT THE PUB, UNLESS OTHERWISE REQUESTED. SOME WINE MAY CONTAIN SULFITES. * CWC

HANDCRAFTED COCKTAILS

The "Capone" 12

Sazerac Rye Whiskey : Fernet Branca
Angostura Bitters

Elderflower Mojito 9

Prichard's Rum : St~Germain : Fresh Mint

The (901) 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

Wheatley Vodka : Fever Tree Ginger Beer

The Final Walk 12

Weller Antique 107 Single Barrel Bourbon
Grand Marnier

Silent Crusher 12

1792 Single Barrel Bourbon : Cynar
Maple Syrup : Lemon Juice

HANDCRAFTED MARTINIS \$ 14

Half Past Three

Wheatley Vodka : Green Tea : Clover Honey Syrup

'21' Manhattan

Sazarec 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

Out of Time

Buffalo Trace Bourbon : Black Cherry Jam
Honey Syrup : Angostura Bitters