STARTERS

CHICKEN PASTA SOUP 7
SPINACH CON QUESO - Served with tortilla chips 14
FIRE-GRILLED ARTICHOKEs - Fresh, large artichokes seasoned with herb butter, with rémoulade 15

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 11
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 11
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 18
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 22

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 15
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 17
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 22
WEST END - Grilled chicken breast topped with Monterey Jack 16
FRESH FISH SANDWICH - Cut fresh daily with french fries 19

STEAKS & PRIME RIB

Steaks finished with Maître d’butter.

STEAK ‘N’ FRIES* - A French Brasserie style steak with garlic, served with french fries 26
STEAK MAUI* - Marinated ribeye with smashed potatoes 40
NEW YORK STRIP* - Aged beef with NYO mac & cheese 40
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 41
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served a jus with smashed potatoes 12 oz. 31 / 16 oz. 39

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 27
AHİ 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 (LA)  Q
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 23
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and smashed potatoes 25
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 29

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Vine-Ripened Tomatoes
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entree 7
Split-plate charge 3

We do not and will respectfully not guarantee any meat ordered ‘medium well’ or above.

*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.
RED

**CABERNET SAUVIGNON**
GRAYSON CELLARS – California 11/35
JOSEPH CARR – Paso Robles 14/46
FOLEY JOHNSON ESTATE – Napa Valley 16/52*
THREE RIVERS – Columbia Valley 35*
MONTES ALPHA APALTA VINEYARD –
Colchagua Valley 40
ROTH ESTATE – Alexander Valley 40*
STARSTORM – Napa Valley 50
FRANCISCAN – Napa Valley 58
HONIG – Napa Valley 68
MT. VEEDER – Napa Valley 70
CLOS PEGASE – Napa Valley 85
GROTH – Oakville, Napa Valley 100
LADERA – Napa Valley 110
LANCASTER ESTATE – Alexander Valley 120*
ALTYS – Napa Valley 125*
JOSEPH PHELPS – Napa Valley 125
CHALK HILL ESTATE RED – Chalk Hill 135*

**MERLOT**
THE VELVET DEVIL – Washington State 11/35
MARKHAM – Napa Valley 14/46
CHATEAU STE. MICHELLE – Columbia Valley 40
FERRARI-CARANO – Sonoma County 50
ROMBAUER – Carneros 60
DUCKHORN VINEYARDS – Napa Valley 85

**PINOT NOIR**
LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 16/52
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 40
MEIOMI – California 42
LINCOLN RANCH SANTA ROSA – Sta. Rita Hills 45*
THE FOUR GRACES – Willamette Valley 45*
CHALONE ESTATE – Chalone AVA 46*
CHALK HILL – Sonoma Coast 50*
GARY FARRELL – Russian River Valley 65
DOMAINE DROUHIN – Dundee Hills, Oregon 68
ARGYLE RESERVE – Willamette Valley 75
CLODGY BAY – Marlborough, New Zealand 80
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 90*
SIDURI – Russian River Valley 95

**ZINFANDEL**
TWISTED “OLD VINES” – California 10/32
PREDATOR “OLD VINE” – Lodi 11/35
JOEL GOTT – California 39
SEGHESSIO – Sonoma 45
SALDO – California 55
STORYBOOK MOUNTAIN – Mayacamas Range 65

**OTHER INTERESTING REDS**
YANGARRA ESTATE SHIRAZ – McLaren Vale 10/32
TILIA MALBEC– Mendoza, Argentina 11/35
NIEO MALBEC – Mendoza, Argentina 12/39*
THE PRISONER – Napa Valley 16/52
MATCHBOOK SYRAH – Dunnigan Hills 30
SHOOFLY SHIRAZ – South Australia 32
RIDGE “THREE VALLEYS” – Sonoma County 40
SKYSIDE RED BLEND – North Coast 48
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 50
STAGS’ LEAP PETITE SIRAH – Napa Valley 54
ROTH “HERITAGE” – Sonoma County 60*

WHITE

**CHAMPAGNE & SPARKLING**
GRUET BRUT – New Mexico 11/35
LUCIEN ALBRECHT BRUT ROSE –
AOC Crémant d’Alsace 12/39*
VEUVE CLICQUOT YELLOW LABEL –
Reims, France 16/52
MUMM NAPA CUVÉE M – Napa County 45
LOUIS ROEDERER BRUT PREMIER –
Reims, France 95
TAITTINGER – Reims, France 100

**CHARDONNAY**
ST. FRANCIS – Sonoma County 12/39
CHALK HILL – Sonoma Coast 13/42*
ROMBAUER – Carneros 17/56
WENTE “MORNING FOG” –
San Francisco Bay 30
SEBASTIANI – North Coast 38*
LINCOURT COURNEY’S – Sta. Rita Hills 40*
CATENA – Mendoza, Argentina 42
CHALONE ESTATE – Chalone AVA 45*
CLOS PEGASE MITSUKO’S VINEYARD –
Carneros/Napa Valley 45
WENTE RIVA RANCH – Arroyo Seco, Monterey 45
CH. STE. MICHELLE CANOE RIDGE ESTATE –
Horse Heaven Hills 46
SKYSIDE – North Coast 47
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 55*
GARY FARRELL – Russian River Valley 57
PINE RIDGE CARNEROS COLLINES VINEYARD –
Napa Valley 58
RAMEY – Sonoma County 60
CHATEAU ST. JEAN ROBERT YOUNG VINEYARD –
Alexander Valley 65
FLOWERS – Sonoma County 75
CAKEBREAD CELLARS – Napa Valley 70
ZD – California 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 88*
DONUM – Carneros 90
ZD RESERVE – Carneros 120

**SAUVIGNON BLANC & FUMÉ BLANC**
CLIFFORD BAY – New Zealand 10/32*
HONIG – Napa Valley 13/42
GIESEN – Marlborough, New Zealand 38
CHASING VENUS – New Zealand 40
FERRARI-CARANO FUME BLANC –
Sonoma County 45
CROGGY RANGE TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 45
SILVERADO – Napa Valley 50
CAKEBREAD CELLARS – Napa Valley 60

**OTHER WHITES & ROSÉ**
CHATEAU VAL-JOANIS ROSE –
AOP Luberon 11/35*
FIRESTONE RIESLING –
Santa Ynez Valley 10/32*
CIELO PINOT GRIGIO – Italy 10/32
SAINT M RIESLING – Pfalz, Germany 11/35
MARCO FELLUGA PINOT GRIGIO –
Italy 13/42
THE FOUR GRACES PINOT GRIS –
Willamette Valley 13/42*
PINE RIDGE CHENIN BLANC/VIOGGNIER –
California 30
SCHLOSS VOLLRADS RIESLING – Germany 38
**HANDCRAFTED COCKTAILS**

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

**The (813)** 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
Luxardo Cherry

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

**Lemon Drop Mojito** 12
Wheatley Vodka : St~Germain : Mint
Pineapple Juice

**Doppelgänger** 12
Angel’s Envy Bourbon : Disaronno
Luxardo Cherry : Fever Tree Ginger Ale

**Moscow Mule** 11
Tito’s Vodka : Fever Tree Ginger Beer

**Bourbon Mule** 12
Bulleit Whiskey : Fresh Lime: Mint
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

**Pinnacle Cosmopolitan**
Absolut Vodka : Cranberry Juice : Lime Juice

**Flirtini**
Stolichnaya Vodka : Chambord : Pineapple Juice
Sparkling Wine