STARTERS

CHEF’S DAILY SOUP 7

DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 11

MR. JACK’S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 15

SPINACH CON QUESO - Served with tortilla chips 14

SMOKED SALMON DIP - Smoked in-house 15

FIRE-GRILLED ARTICHOKE - Fresh, large artichokes seasoned with herb butter, with rémoulade 16

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 17

SUSHI

NIGIRI PLATE* - Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 17

CALIFORNIA ROLL - Crab salad, asparagus, sesame, avocado, chives, red pepper 13

CRUNCHY SHRIMP ROLL - Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 15

SPICY TUNA ROLL* - Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16

RAINBOW ROLL* - Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 17

MIKE’S FILET ROLL* - Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 17

SPICY HAWAIIAN ROLL* - Ahi tuna, mango, avocado, macadamia nuts, jalapeño 17

AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 18

SALADS

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

REDLANDS SALAD - With bacon, cheese, tomatoes, cucumbers and croutons 12

ORIGINAL CAESAR SALAD - With croutons and Regegiano Parmesan 12

REDWOOD SALAD - Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18

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

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 18

SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island 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 16

OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 17

STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 21

WEST END - Grilled chicken breast topped with Monterey Jack 16

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

RIBEYE WITH HOMEMADE WORCESTERSHIRE* - Served with mashed 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 au jus with mashed potatoes 35 Extra cut 40

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

AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 31

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

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 21

MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 22

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 30

SIDES, ETC.

French Fries | Southern Gole 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 8

*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**
**Roth Estate** - Alexander Valley 15/49*
**Mettler Family** - Lodi 16/52
**Sebastiani** - Alexander Valley 40*
**Honig** - Napa Valley 65
**Provenance** - Napa Valley 65
**Simi Landslide** - Alexander Valley 70
**Faust** - Napa Valley 80
**Ramey** - Napa Valley 85
**Chalk Hill Estate Red** - Chalk Hill AVA 105*
**Altus** - Napa Valley 120*
**Minter Family Stagecoach Vineyard** - Napa Valley 120
**Caymus Vineyards** - Napa Valley 125
**Lancaster Estate** - Alexander Valley 125*
**Darioush** - Napa Valley 160
**Silver Oak** - Napa Valley 195
**Caymus Special Selection** - Napa Valley 270

**Merlot**
**The Velvet Devil** - Washington State 10/32
**Genesis** - Columbia Valley 35
**Firestone** - Santa Ynez Valley 40*
**Markham** - Napa Valley 49
**Robert Keenan (Napa)** - Napa Valley 55
**Frog’s Leap** - Napa Valley 58
**Duckhorn** - Napa Valley 80

**Pinot Noir**
**Lucky Star** - California 10/32
**Elouan** - Oregon 13/42
**Argyle** - Oregon 15/49
**Angelina** - Sonoma County 32
**Louis Latour “Valmoissine”** - France 35
**Chalone Estate** - Chalone AVA 42*
**DavisBynum Janes Vineyard** - Russian River Valley 50
**Lincourt** - Sta. Rita Hills 50*
**Morgan “Twelve Clones”** - Santa Lucia Highlands 50

**Zinfandel**
**Cline “Ancient Vines”** - Contra Coast County 11/35
**Seghesio** - Sonoma County 15/49
**Kunde** - Sonoma 36
**Saldo** - California 50

**Other Interesting Reds**
**Shoofly Shiraz** - South Australia 10/32
**Nieto Senetiner Malbec** - Argentina 11/35*
**The Prisoner** - Napa Valley 18/60
**Roth “Heritage” Red** - Sonoma 45*
**Gupe Syrah** - Central Coast 48
**India Ink By Kuletto** - Napa Valley 55*

**8 Years in the Desert by Orin Swift** - California 60

**Franciscan “Magnificat”** - Napa Valley 70
**Mollydooker “Blue Eyed Boy”** - Australia 85
**Minter “Oracle”** - Napa Valley 130

**Handcrafted Cocktails**
**The “Capone”** - Knob Creek Rye Whiskey 12
**Kentucky Old Fashioned** - Bulleit Whiskey 12
**The (303)** - Knob Creek Rye Whiskey 12
**Vanilla Sky** - Stoli Vanil Vodka 9![](image)
**Knickerbocker** - Eagle Rare Bourbon 12
**The Sparkling Rose** - Hornitos Blanco Tequila 12
**Doppelgänger** - Eagle Rare Bourbon 12
**Moscow Mule** - Breckenridge Vodka 10

**Whites**

**Champagne & Sparkling**
**Grue T Brun NV** - New Mexico 10/32
**Glória Ferrer Blanc de Noir** - Sonoma 35
**Nicholas Feuillatte Brut Rosé** - France 70
**Argyle Blanc de Blanks** - Dundee Hills 75
**Taittinger Brut Reserve** - Reims, France 75

**Chardonnay**
**St. Francis** - Sonoma 12/39
**Chalk Hill** - Sonoma Coast 14/46*
**Rombauer** - Carneros 16/55
**Catena** - Mendoza, Argentina 34
**Wente “Morning Fog”** - Livermore Valley 35
**Merryvale “Star Mont”** - Carneros 39
**Chateau Ste. Michelle Canoe Ridge** - Horse Heaven Hills 45
**Mer Soleil “Silver”** - Monterey County 40
**Chalone Estate** - Chalone AVA 42*
**Foley Rancho Santa Rosa** - Sta. Rita Hills 45*
**Minter Family** - Napa Valley 48
**Gary Farrell** - Russian River Valley 50
**Two Sisters Courtney’s Vineyard** - Sta. Rita Hills 52*
**Cakebread Cellars** - Napa Valley 60
**Chalk Hill Estate** - Chalk Hill AVA 68*
**Chateau Montelena** - Napa Valley 78
**Shafer Red Shoulder Ranch** - Napa Valley 82

**Pinot Grigio/Pinot Gris**
**Villa Pozzi Pinot Grigio** - Sicily 10/32
**Marco Felluga Pinot Grigio** - Collio, Italy 12/39*

**“J” Pinot Gris** - California 12/39
**Santa Margherita Pinot Grigio** - Italy 42

**Sauvignon Blanc**
**Clifford Bay** - New Zealand 10/32*
**Craggy Range Te Muna Road Vineyard** - Martinborough, New Zealand 13/42

**Honig** - Napa Valley 13/42
**Robert Mondavi To Kalon Vineyard** - Napa Valley 65

**Other Whites and Rosé**
**Db. Loosen “Dr. I. Riesling”** - Germany 10/32

**The Four Graces Rose** - Willamette Valley 12/39*
**Pine Ridge Chenin Blanc/Viognier** - California 28
**Domaine Verraud Vieilles Vignes** - White Burgundy - Mâcon-Villages 40

**Conundrum White** - California 40

**Dessert Selections**
**Fonseca ‘Bin 27’** - Portugal 7/1~

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

*CVC*