STARTERS

CHEF'S DAILY SOUP  7
SPINACH CON QUESO - Served with tortilla chips  15
SMOKED SALMON DIP - Smoked in-house  15
FIRE-GRILLED ARTICHOKE - Fresh, large artichokes seasoned with herb butter. With rémoulade  15
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce  17

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Glántro 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  17
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  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 & 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  16
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  17
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19
WEST END - Grilled chicken breast topped with Monterey Jack  16
FISH TACOS - Daily fish selections, deep fried, avocado, jalapeño ranch  17

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
STEAK MAUPI* - Marinated ribeye with smashed potatoes  39
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  36

ENTRÉES

TODAY'S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood-grilled seafood daily  Q
GRILLED SALMON* - Fresh cold water salmon  26
AHI TUNA FILLET* - Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  31
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces  27
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  20
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  21
RATTLESNAKE PASTA - Southwestern spices, peppers and chicken  20
GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and smashed potatoes  24
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

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée  7

* 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. SALMON WILL BE PREPARED MEDIUM WELL. AHI TUNA WILL BE PREPARED RARE
REDS

CABERNET SAUVIGNON
GRAYSON CELLARS – California 11/35
OBERON – Napa County 13/42
TURNBULL ESTATE – Napa Valley 15/49
ROTH ESTATE – Alexander Valley 40
JOSEPH CARR – Napa Valley 45
STARMONT – Napa Valley 50
SEBASTIANI – Alexander Valley 52
FOLEY JOHNSON ESTATE – Rutherford 56
HONIG – Napa Valley 80
CHALK HILL ESTATE RED – Chalk Hill 85
HEITZ – Napa Valley 90
FAUST – Napa Valley 92
KULETO ESTATE – Napa Valley 95
GRGICH HILLS – Napa Valley 107
MINER FAMILY – Oakville, Napa Valley 112
CAYMUS – Napa Valley 128
ALTYS – Napa Valley 140
SILVER OAK – Napa Valley 200
MERUS – Napa Valley 250
PAHLMeyer PROPRIETARY RED – Napa Valley 250
DIAMOND CREEK – Napa Valley 295

MERLOT
THE VEIL DEVIL – Washington State 11/35
MARKHAM – Napa Valley 15/49
WENTE “SANDBSTONE” – San Francisco Bay 35
OSSO ANNA – North Coast 40
DUCKHORN – Napa Valley 95
PRIDE MOUNTAIN – Napa/Sonoma 100

PINOT NOIR
LUCKY STAR – California 10/32
ELOUAN – Oregon 13/42
FLOWERS – Sonoma Coast 17/56
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 46
ARGYLE – Willamette, Oregon 50
THE FOUR GRACES – Willamette Valley 50
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 60
GARY FARRELL – Russian River Valley 65
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 70
ELK COVE – Willamette Valley 75
DOMAINE SERENE “YAMHILL CÚVEE” – Willamette Valley 85
MERRY EDWARDS – Russian River Valley 95
ARGYLE “NUTHOUSE” – Oregon 105
ROCHIOLI ESTATE – Russian River Valley 120

ZINFANDEL
ROSENBLUM “VINTNER’S CÚVEE” – California 11/35
RAVENSWOOD – Lodi 36
HOOK & LADDER – Russian River Valley 48
8 YEARS IN THE DESERT – California 52
SEGhesio CORTINA – Dry Creek Valley 62

OTHER INTERESTING REDS
NIETO MALBEC – Mendoza, Argentina 11/35
DON DAVID MALBEC – El Esteco-Calchaquí Valley 12/39
THE PRISONER – Napa Valley 70
DISCIPLES RED BLEND – Napa Valley 90
MOLLYDOOKER “CARNIVAL OF LOVE” SHIRAZ – McLaren Vale, South Australia 135
BLACK BART SYRAH STAGECOACH VINEYARDS – Napa Valley 140
NEWTON “THE PUZZLE” – Napa Valley 160

HANDCRAFTED COCKTAILS
KENTUCKY OLD FASHIONED – Bulleit Whiskey 12
LEMON DROP MOJITO – Wheatley Vodka 9
THE (770) – Bulleit Rye Whiskey 12
ELITE MARGARITA – Avion Blanco Tequila 12
KINICKERBOCKER – Angel’s Envy Bourbon 12
THE SPARKLING ROSE – Avion Blanco Tequila 12
DOPPELGANGER – Angel’s Envy Bourbon 12
MOSCOW MULE – Tito’s Vodka 9

WHITES

CHAMPAGNE & SPARKLING
GRUET BRUT – New Mexico 11/35
VEUVE CLICQUOT YELLOW LABEL – Reims, France 16/52
GLORIA FERRER BLANC DE NOIRS – Carneros 40
TAITTINGER – Reims, France 90
MOËT & CHANDON IMPERIAL – Epernay, France 100

CHARDONNAY
STEPHENVINCENT – California 11/35
SKYSIDE – North Coast 14/46
ROMBAUER – Carneros, Napa Valley 16/52
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 35
SEBASTIANI – North Coast 35
MER SOLEIL SILVER “UNOAKED” – Monterey County 39

OTHER WHITE & ROSÉ

DUCKHORN Estate Chardonnay – Napa Valley 85
CAKEBREAD CELLARS PINOT NOIR – Alexander Valley 40
HARNESS PINOT NOIR – Russian River Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 70

OTHER WHITES & ROSÉ
CLEAN SLATE RIESLING – Germany 10/32
CAPASOLD PINOT GRIGIO – Italy 10/32
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 12/39
CONUNDRUM WHITE TABLE WINE – California 40

SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50
EVOCA RIESLING – Columbia Valley 42
THE FOUR GRACES PINOT GRIS – Willamette Valley 45

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 -Square One Organic Vodka 14
RED-HEADED RITA – Avion Blanco Tequila 14
CINDY’S LEMON DROP – Ketel One Citroen 14
ENGLISH MARTINI – Plymouth English Gin 14

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