REDLANDS GRILL

A J. Alexander's Holdings Restaurant

STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6

DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 8

MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 13

SPINACH CON QUESO - Served with tortilla chips 12

SMOKED SALMON DIP - Smoked in-house 14

FIRE-GRILLED ARTICHOKES - Fresh, large artichokes seasoned with herb better. With rémoulade 14

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

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 15

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14

SHRIMP LOUIE SALAD - Georgia white shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 17

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 13

OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 14

STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15

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

WEST END - Grilled chicken breast topped with Monterey Jack 14

THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 16

FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 16

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

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

STEAK MAUI* - Marinated ribeye with "Smashed Potatoes" 34

NEW YORK STRIP* - Aged beef with NYO mac & cheese 34

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 34

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with "Smashed Potatoes" 28 Extra cut 34

ENTRÉES

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

GRILLED SCOTTISH SALMON* - Fresh cold water salmon 28

AHI TUNA STEAK* - Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 29

JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 25

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 18

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19

RATTLESNAKE PASTA - Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 22

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 28

SIDES, ETC. ALL 5

French Fries | Southern Cole Slaw | Broccoli | Black Beans and Rice | Orzo & Wild Rice | Israeli Couscous
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entree 6

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please make us aware of any food allergies.
Proper dress required. Gentlemen, please remove your hats and caps.
The artwork on our menu is "Don't Get Around Much Anymore" by Creason Clayton.