

STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP** 6
DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 9
MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 13
SPINACH CON QUESO - Served with tortilla chips 13
FIRE-GRILLED ARTICHOKE - Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade 13
SMOKED SALMON DIP* - Smoked in-house 14

SUSHI

- NIGIRI PLATE*** - Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 16
CALIFORNIA ROLL - Crab salad, asparagus, sesame, avocado, chives, red pepper 12
CRUNCHY SHRIMP ROLL - Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14
SPICY TUNA ROLL* - Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15
RAINBOW ROLL* - Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16
MIKE'S FILET ROLL* - Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16
SPICY HAWAIIAN ROLL* - Ahi tuna, mango, avocado, macadamia nuts, jalapeño 16
HAKO-STYLE TUNA* - Stacked ahi tuna, cucumber, avocado, chives, unagi sauce and Sriracha mayonnaise 15
AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 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
FAUCON SALAD - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 13
REDLANDS OR CAESAR SALAD WITH SOUP 14
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 17
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15
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 14
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 14
DOUBLE-STACK BURGER* - Two crispy patties, red onion, kosher dill pickles, topped with American cheese 15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19
CHICKEN SALAD - Open face on focaccia bread with orzo & wild rice 14
WEST END - Grilled chicken breast topped with Monterey Jack 14
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15

TACO PLATTERS

- SHRIMP** - Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 15
FISH - Daily fish selections, deep fried, avocado, chili mayonnaise 15

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES*** - A French Brasserie style steak with garlic, served with fries 26
FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 29
STEAK MAUI* - Marinated ribeye with mashed potatoes 35
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 35
NEW YORK STRIP* - Aged beef with NYO mac & cheese 35
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 28 16 oz. Extra cut 34

ENTRÉES

- AHI TUNA FILET*** - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28
TODAY'S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 25
REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
GRILLED SALMON* - Fresh cold water salmon 28
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18
RATTLESNAKE TAGLIATELLE - Southwestern spices, peppers and chicken 18
GRILLED PORK TENDERLOIN* - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 20

SIDES, ETC. ALL 5

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE
3 per person

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. Ask your server about the Chairman's Wine Club.

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.

EP/EC B WE

REDLANDS
GRILL

A J. Alexander's Holdings Restaurant