

## STARTERS & FLATBREADS

- 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
- STEAK ROLLS** - With Chimichurri sauce and spicy Ranch dressing 11
- SPINACH CON QUESO** - Served with tortilla chips 12
- SMOKED SALMON DIP** - Smoked in-house 13
- CALAMARI** - Seasoned, breaded and deep fried. Served with marinara sauce 14
- MARGHERITA FLATBREAD** - Tomato sauce, fresh mozzarella and fresh basil 10
- BBQ FLATBREAD** - Our Plumb Creek barbecue sauce with roasted chicken, smoked Gouda and caramelized onions 11

## 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** - Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette 14
- SOUTHERN SALAD** - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16
- SHRIMP LOUIE SALAD** - Jumbo shrimp, avocado and tomatoes finished with Kiawah Island dressing 17
- ASIAN AHI TUNA SALAD\*** - Seared, rare with field greens, wasabi in a cilantro vinaigrette 19

## 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
- PRIME RIB SANDWICH\*** - Served with french fries, au jus 20
- 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 15
- FISH TACOS** - 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 25
- FILET KABOB\*** - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 28
- STEAK MAUI\*** - Marinated ribeye with mashed potatoes 33
- NEW YORK STRIP\*** - Aged beef with NYO mac & cheese 35
- FILET MIGNON WITH BÉARNAISE\*** - Center cut, baked potato 34
- SLOW ROASTED PRIME RIB\*** - Aged Mid-Western beef served au jus with mashed potatoes 23
- Extra cuts: 12 oz. 27 / 16 oz. 33

## 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 28
- JUMBO FRIED SHRIMP** - French fries, cole slaw, cocktail and rémoulade sauces 28
- REDLANDS CRAB CAKES** - Coastal recipe. 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 mashed potatoes 16
- MR. JACK'S CRISPY CHICKEN PLATTER** - South Carolina low country recipe with french fries and cole slaw 18
- GRILLED PORK TENDERLOIN** - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 19
- BARBECUE BABY BACK RIBS** - Served with Plum Creek bbq sauce, french fries and cole slaw 27

## PASTA

- BAYOU** - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 16
- RATTLESNAKE** - Southwestern spices, peppers and chicken 16
- PENNE WITH CHICKEN** - Sugar snap peas and onions in a cream sauce 16

## SIDES, ETC. ALL 5

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

## HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée 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