

STARTERS & FLATBREADS

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

STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing 12

SPINACH CON QUESO - Served with tortilla chips 13

SMOKED SALMON DIP - Smoked in-house 13

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 15

MARGHERITA FLATBREAD - Tomato sauce, fresh mozzarella and fresh basil 11

BBQ FLATBREAD - Our Plumb Creek barbecue sauce with roasted chicken, smoked Gouda and caramelized onions 12

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 16

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 34

NEW YORK STRIP* - Aged beef with NYO mac & cheese 35

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 35

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 24

Extra cuts: 12 oz. 28 / 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 17

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 20

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

PASTA

BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 17

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

REDLANDS
GRILL

A J. Alexander's Holdings Restaurant