

STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP** 5.95
DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 8.45
COLOSSAL BUTTERMILK ONION RINGS 7.95
STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing 10.95
MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 12.95
SPINACH CON QUESO - Served with tortilla chips 11.95
SMOKED SALMON DIP - Smoked in-house 11.25

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 8.95
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 8.95
REDLANDS OR CAESAR SALAD WITH SOUP 11.95
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 14.95
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 15.45
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14.95
SHRIMP LOUIE SALAD - Georgia white shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 15.75
ASIAN AHI TUNA SALAD - Seared, rare with field greens, wasabi in a cilantro vinaigrette 18.95

BURGERS, SANDWICHES & SMALL PLATES

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

- VEGGIE BURGER** - Made in-house. Topped with Monterey Jack 12.75
OLD FASHIONED CHEESEBURGER - With Tillamook cheddar 12.95
STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 13.95
PRIME RIB SANDWICH - Served with french fries, au jus 18.45
FRENCH DIP - Sliced Prime Rib, baguette and horseradish 18.45
WEST END - Grilled chicken breast topped with Monterey Jack 12.95
CRISPY CHICKEN SANDWICH - Chicken tenders, pickle, lettuce and chef's dressing 12.45
FRESH FISH SANDWICH - Cut fresh daily, with french fries 14.95
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 15.45

STEAKS & PRIME RIB

Steaks finished with Maître d' butter, except marinated steaks. Steaks are served with your choice of Redlands or Caesar salad.

- STEAK 'N' FRIES** - A French Brasserie style steak with garlic, served with fries 24.95
STEAK BRAZZO - Marinated pieces of filet mignon in a wild mushroom Maderia sauce with "Smashed Potatoes" 26.95
STEAK MAUI - Marinated ribeye with "Smashed Potatoes" 32.95
NEW YORK STRIP - Aged beef with NYO mac & cheese 33.95
FILET MIGNON WITH BÉARNAISE - Center cut, baked potato 33.95
SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with "Smashed Potatoes" 10 oz. 22.95
Extra cuts: 12 oz. 25.95 / 16 oz. 29.95

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 26.95
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 24.95
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 16.25
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 17.95
CHICKEN MILANESE - Panko bread crumb-encrusted cutlet, sautéed and finished with white wine vinaigrette. With "Smashed Potatoes" 16.25
GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 20.95
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 24.95

PASTA

- BAYOU** - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 15.95
RATTLESNAKE - Southwestern spices, peppers and chicken 15.45
PENNE WITH CHICKEN - Sugar snap peas and onions in a cream sauce 15.25

SIDES, ETC. ALL 4.95

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

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entree 4.95

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