

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 14
SPINACH CON QUESO - Served with tortilla chips 12
FIRE-GRILLED ARTICHOKEs - Fresh, large artichokes seasoned with herb butter, with rémoulade 14
SMOKED SALMON DIP - Smoked in-house 14

SUSHI

- 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
MIKE'S FILET ROLL* - Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 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 16
SHRIMP LOUIE SALAD - Georgia white shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 18
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 15
BACON SWISS BURGER* - Topped with Swiss cheese and bacon 16
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 20
WEST END - Grilled chicken breast topped with Monterey Jack 14
CROQUE MADAME - Classic grilled Gruyère cheese and smoked ham sandwich topped with an egg sunny side up 15
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15
FISH SANDWICH - Cut fresh daily, with french fries 16

TACO PLATTERS

- STEAK (OR CHICKEN)** - Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16
FISH - 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 27
STEAK BRAZZO* - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 29
STEAK MAUI* - Marinated ribeye with "Smashed Potatoes" 35
NEW YORK STRIP* - Aged beef with NYO mac & cheese 36
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 35
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with "Smashed Potatoes" 28

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 29
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 28
AHI TUNA STEAK - Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce Q
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 "Smashed Potatoes" 19
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19
RATTLESNAKE TAGLIATELLE - Southwestern spices, peppers and chicken 18
GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 23
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 | Orzo & Wild Rice | Israeli Couscous | Ripened Tomatoes
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Daily Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE

3.5 / 7 / 10.5

Redlands or Caesar salad to accompany your entrée 6 | Split Plate Charge 3

*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