

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 ARTICHOKEs - Fresh, large artichokes seasoned with herb butter, with rémoulade 13

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

HAKO-STYLE TUNA* - Stacked ahi tuna, cucumber, avocado, chives, unagi sauce and Sriracha mayonnaise 15

AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado with Sriracha mayonnaise and unagi sauce, served with tortilla chips 15

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 16

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 16

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS & SANDWICHES

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

STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19

PRIME RIB SANDWICH* - Served with french fries, au jus 22

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 16

FISH - Daily fish selections, deep fried, avocado, chili mayonnaise 16

STEAKS & PRIME RIB

Steaks finished with Maître d' butter except for marinated steaks.

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 26

STEAK BRAZZO* - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 28

STEAK MAUI* - Marinated ribeye with "Smashed Potatoes" 35

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 "Smashed Potatoes" 29 Extra cut 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

AHI TUNA STEAK* - Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 27

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" 18

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19

CHICKEN MILANESE - Panko bread crumb encrusted cutlet, sauteed and finished with white wine vinaigrette. With "Smashed Potatoes" 17

RATTLESNAKE PASTA - Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 22

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 | Black Beans and Rice | Orzo & Wild Rice | Israeli Couscous

Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Grilled Focaccia Bread

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