

STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP** 7
- 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 13
- SMOKED SALMON DIP*** - Smoked in-house 14
- CALAMARI** - Seasoned, breaded and deep fried. Served with marinara sauce 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 11
- ORIGINAL CAESAR SALAD** - With croutons and Reggiano Parmesan 11
- GRILLED CHICKEN SALAD** - Feta cheese, olives, tomatoes with white wine vinaigrette 15
- REDWOOD SALAD** - Rotisserie chicken, 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
- 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 20

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
- TURKEY BURGER*** - Very healthy. Arugula, Monterey Jack, tomatoes and mayonnaise 15
- FRENCH DIP*** - Sliced Prime Rib, baguette and horseradish 20
- 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 17
- PRIME RIB SANDWICH*** - Served with french fries, au jus 21

STEAKS & PRIME RIB

- FILET KABOB*** - Aged, marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 28
- CHICAGO RIBEYE*** - Served with homemade Worcestershire sauce and mashed potatoes 35
- FILET MIGNON WITH BÉARNAISE*** - Center cut, baked potato 35
- SLOW ROASTED PRIME RIB*** - Aged Mid-Western beef served au jus with mashed 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
- AHI TUNA STEAK*** - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 29
- JUMBO FRIED SHRIMP** - French fries, cole slaw, cocktail and rémoulade sauces 27
- REDLANDS CRAB CAKES** - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
- SEA SCALLOPS** - Israeli couscous, asparagus, lemon butter Q
- ROTISSERIE CHICKEN** - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19
- 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, sautéed and finished with white wine vinaigrette. With mashed potatoes 19

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 | Heirloom Beets

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée 6

*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