

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 13

SPINACH CON QUESO - Served with tortilla chips 12

SMOKED SALMON DIP* - Smoked in-house 13

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 10

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 10

REDLANDS OR CAESAR SALAD WITH SOUP 14

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 14

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

WEST END - Grilled chicken breast topped with Monterey Jack 13

THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15

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

PRIME RIB SANDWICH* - Served with french fries, au jus 19

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 34

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 23

AHI TUNA STEAK* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28

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 18

CHICKEN MILANESE - Panko bread crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With mashed potatoes 17

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 "Two Clarinets" by Randy Moberg.

REDLANDS
GRILL

A J. Alexander's Holdings Restaurant