

STARTERS

CHICKEN PASTA SOUP 6.95

STEAK ROLLS - With jalapeño ranch dressing 14.95

SPINACH CON QUESO - Served with tortilla chips 13.95

SMOKED SALMON DIP - Smoked in-house 11.95

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 9.95

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 9.95

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 15.95

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 15.95

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15.95

ASIAN AHI TUNA SALAD - Seared, rare with mixed greens, wasabi in a cilantro vinaigrette 18.95

BURGERS & SANDWICHES

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

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 13.95

OLD FASHIONED CHEESEBURGER - Certified Angus Beef® with Tillamook cheddar 13.95

STEAK BURGER - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 14.95

FRENCH DIP - Sliced Prime Rib, baguette and horseradish 18.95

WEST END - Grilled chicken breast topped with Monterey Jack 13.95

STEAKS & PRIME RIB

Steaks finished with Maitre d' butter, except marinated steaks.

STEAK 'N' FRIES - A French Brasserie style steak with garlic, served with fries 26.95

STEAK BRAZZO - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 28.95

STEAK MAUI - Marinated ribeye with "Smashed Potatoes" 36.95

NEW YORK STRIP - Aged Certified Angus Beef® with NYO mac & cheese 37.95

FILET MIGNON WITH BÉARNAISE - Center cut, baked potato 38.95

SLOW ROASTED PRIME RIB - Aged Mid-Western beef served au jus with "Smashed Potatoes" 28.95

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 27.95

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 18.95

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19.95

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 21.95

RAFFAELE'S OLD WORLD LASAGNA - Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 18.95

BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 25.95

PASTA

BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 17.95

RATTLESNAKE - Southwestern spices, peppers and chicken 16.95

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes

Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée 4.95

REDS

CABERNET SAUVIGNON

GRAYSON CELLARS – California 10/32
JOSEPH CARR – Napa Valley 14/46
THREE RIVERS – Columbia Valley 15/49*
CHATEAU ST. JEAN – California 45
SEBASTIANI ESTATE – Alexander Valley 45*
STARMONT – Napa Valley 45
ROTH ESTATE – Alexander Valley 48*
FRANCISCAN – Napa Valley 50
CLOS PEGASE – Napa Valley 60
HONIG – Napa Valley 65
SEQUOIA GROVE – Napa Valley 65
SILVERADO VINEYARDS – Napa Valley 65
FOLEY JOHNSON ESTATE – Rutherford, Napa Valley 70*
HALL VINEYARDS – Napa Valley 80
CHALK HILL ESTATE RED – Chalk Hill 100*
CAYMUS – Napa Valley 120
LANCASTER ESTATE – Alexander Valley 120*
ALTUS – Napa Valley 135*
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 140*

MERLOT

THE VELVET DEVIL – Washington State 10/32
WENTE “SANDSTONE” – San Francisco Bay 11/35
ROTH ESTATE – Sonoma County 37*
FERRARI-CARANO – Sonoma County 45
MARKHAM – Napa Valley 45
SHAFER – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 9/28
ELOUAN – Oregon 13/42
ARGYLE – Willamette Valley 14/46
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 42*
MEIOMI – California 42
THE FOUR GRACES – Willamette Valley 42*
CHALONE ESTATE – Chalone AVA 45*
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 45*
SOLENA GRANDE CUVÉE – Willamette Valley 45
BELLE GLOS LAS ALTURAS – Santa Lucia Highlands 60
GARY FARRELL – Russian River Valley 65
FLOWERS – Sonoma County 70
TWO SISTERS LINDSAY’S VINEYARD – Sta. Rita Hills 80*
SIDURI – Russian River Valley 88

ZINFANDEL

JOEL GOTT – California 12/39
RAVENSWOOD – Sonoma County 42
RIDGE GEYSERVILLE – Sonoma County 55

OTHER INTERESTING REDS

YANGARRA ESTATE SHIRAZ – South Australia 11/35*
TILIA MALBEC/SYRAH – Argentina 11/35
NIETO SENETINER MALBEC –
Mendoza, Argentina 12/39*
THE PRISONER – California 16/52
SHOO FLY SHIRAZ – South Australia 30
HENRY’S DRIVE “PILLAR BOX” CABERNET/SHIRAZ –
Australia 32
BROQUEL MALBEC – Mendoza, Argentina 35
SKYSIDE RED BLEND – North Coast 37
SEBASTIANI “GRAVEL BED” – Sonoma County 40*
ROTH “HERITAGE” – Sonoma County 45*
8 YEARS IN THE DESERT BY ORIN SWIFT –
California 60
FRANCISCAN MAGNIFICAT MERITAGE –
Napa Valley 70

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 10/32
DOMAINE CHANDON BRUT – Napa Valley 32
MUMM “BRUT PRESTIGE” – Napa Valley 45
TAITTINGER – Reims, France 65
LOUIS ROEDERER BRUT PREMIER –
Reims, France 90

CHARDONNAY

WENTE “MORNING FOG” –
Livermore Valley 10/32
ST. FRANCIS – Sonoma 12/39
CHALK HILL – Sonoma Coast 14/46*
SEBASTIANI – North Coast 30*
LINCOURT “STEEL” – Sta. Rita Hills 35*
CHALONE ESTATE – Chalone AVA 37*
CATENA – Mendoza, Argentina 39
LINCOURT – Sta. Rita Hills 40*
CLOS PEGASE MITSUKO’S VINEYARD –
Napa Valley 42
SKYSIDE – North Coast 42
CHATEAU STE. MICHELLE CANOE RIDGE –
Horse Heaven Hills 47
FERRARI-CARANO – Sonoma County 50
GARY FARRELL – Russian River Valley 50
ROMBAUER – Carneros 55
PATZ & HALL – Napa / Sonoma 60
TWO SISTERS COURTNEY’S VINEYARD –
Sta. Rita Hills 60*
PINE RIDGE “DIJON CLONES” – Carneros 62
CHATEAU ST. JEAN RESERVE – Sonoma 65
CAKEBREAD CELLARS – Napa Valley 70
CHALK HILL ESTATE BOTTLED – Chalk Hill 75*
JOSEPH DROUHIN PULIGNY-MONTRACHET –
France 80
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 85*

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 9/28*
HONIG – Napa Valley 12/39
ROTH ESTATE – Russian River Valley 30*
KIM CRAWFORD – Marlborough, New Zealand 35
CAKEBREAD CELLARS – Napa Valley 45
CRAGGY RANGE TE MUNA ROAD –
Martinborough, New Zealand 45

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ –
Côte de Provence 10/32
CHATEAU STE. MICHELLE RIESLING –
Columbia Valley, Washington 10/32
CAPOSALDO PINOT GRIGIO – Veneto IGT 9/28
MARCO FELLUGA PINOT GRIGIO –
Collio, Italy 12/39
THE FOUR GRACES PINOT GRIS –
Willamette Valley 37*
CONUNDRUM WHITE TABLE WINE –
California 40
SANTA MARGHERITA PINOT GRIGIO –
Valdadige, Italy 45

REDLANDS®
GRILL

To expedite service, we open our wine at the pub, unless otherwise requested.

* CWC

HANDCRAFTED COCKTAILS

The Outlier 12

Buffalo Trace Single Barrel Whiskey : Sugar Cubes
Peychaud's Bitters : Lemon Bitters

The "Capone" 12

Bulleit Rye Whiskey : Fernet Branca
Angostura Bitters

Elderflower Mojito 9

Mt. Gay Rum : St~Germain : Fresh Mint

Old Number Five 12

Belle Meade Bourbon : Aperol
Angostura Bitters : Brown Sugar Syrup
Fever Tree Tonic

The (937) 12

Bulleit Rye Whiskey : Bittermens Bitters
Blueberry Jam : Fever Tree Ginger Beer

Thai Margarita 12

El Mayor Tequila : St~Germain : Fresh Basil

Knickerbocker 12

Angel's Envy Bourbon : Angostura Bitters
Candied Cherry

Doppelgänger 12

Angel's Envy Bourbon : Disaronno
Candied Cherry : Fever Tree Ginger Ale

Moscow Mule 9

Tito's Vodka : Fever Tree Ginger Beer

Kentucky Old Fashioned 12

Bulleit Whiskey : Angostura Bitters
Regans' Orange Bitters

Vanilla Sky 9

Stoli Vanil : Crème de Violette : Lemon Juice
Fever Tree Club Soda

The Confidential 12

Belle Meade Bourbon : Allspice
Regans' Orange Bitters : Brown Sugar Syrup

HANDCRAFTED MARTINIS \$ 14

Half Past Three

Wheatley Vodka : Green Tea : Clover Honey Syrup

'21' Manhattan

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

Pear Martini

Grey Goose La Poire Vodka : Candied Ginger
Domain de Canton Ginger

The Duke

Classic Martini : Bombay Sapphire Gin or
Belvedere Vodka

Fleur-de-lis

Rain Organic Vodka : St~Germain : Grapefruit Juice
Sparkling Wine

Red-Headed Rita

El Mayor Blanco Tequila : Pomegranate Juice

Cindy's Lemon Drop

Ketel One Citroen Vodka : Lemon Juice

English Martini

Plymouth English Gin : Cucumber : Fresh Mint

The Sparkling Rose 12

Corzo Tequila : Grapefruit Bitters : Sparkling Wine

Olives and Candied Cherries by Filthy Food.