

## STARTERS

CHICKEN PASTA SOUP 7

SPINACH CON QUESO *Served with tortilla chips* 14

FIRE-GRILLED ARTICHOKE *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 15

AVOCADO BOMB *Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips* 17

## SALADS

*In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Champagne Vinaigrette, Cilantro Vinaigrette.*

REDLANDS SALAD *With bacon, cheese, tomatoes, cucumbers and croutons* 11

ORIGINAL CAESAR SALAD *With croutons and Reggiano Parmesan (add chicken +6)* 11

THAI KAI SALAD *Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce* 17

SOUTHERN SALAD *Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing* 18

AHI TUNA SALAD\* *Seared, rare with artisan greens, wasabi in a cilantro vinaigrette* 21

## BURGERS, SANDWICHES & SMALL PLATES

*We grind fresh chuck daily for our hand-pattied burgers. Burgers served with french fries, unless otherwise noted.*

VEGGIE BURGER - *Our special recipe, made in-house with Monterey Jack cheese, orzo and wild rice* 15

OLD FASHIONED CHEESEBURGER\* *Certified Angus Beef® with aged Tillamook cheddar, served all the way* 16 *Add bacon \$1.00*

STEAK BURGER\* *Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing* 16

WEST END *Grilled chicken breast, avocado, caramelized onions, lemon aioli, Monterey Jack* 15

FRENCH DIP\* *Sliced Prime Rib, baguette and horseradish* 20

FRESH FISH SANDWICH *Cut fresh daily with french fries* 19

## SEAFOOD

TODAY'S FEATURED FISH *We offer a wide selection of fresh panéed or hardwood grilled seafood everyday* Q

GRILLED SALMON\* *Fresh cold water, Norwegian salmon served with orzo and wild rice* 27

JUMBO FRIED SHRIMP *French fries, cole slaw, cocktail and rémoulade sauces* 28

AHI TUNA FILET *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce* Q

REDLANDS CRAB CAKES *Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries* Q

## STEAKS & PRIME RIB

*Steaks finished with Maître d' butter.*

STEAK 'N' FRIES\* *10 oz. French Brasserie style steak with garlic, served with fries* 29

STEAK MAUI\* *14 oz. Marinated ribeye with smashed potatoes* 39

NEW YORK STRIP\* *16 oz. Aged Certified Angus Beef® with NYO mac & cheese* 40

FILET MIGNON WITH BÉARNAISE\* *10 oz. Center cut with baked potato* 41

SLOW ROASTED PRIME RIB\* *Aged Mid-Western beef served au jus with smashed potatoes 12 oz. 31 / 16 oz. 39*

## ENTRÉES

MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 22

ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend.*

*Served with smashed potatoes* 22

BARBECUE BABY BACK RIBS\* *Served with Plum Creek bbq sauce, french fries and cole slaw* 29

ROASTED PORK CHOP *Hardwood-grilled double pork chop with apricot horseradish sauce.*

*Served with smashed potatoes and broccoli* 28

## SIDES, ETC.

*French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Ripened Tomatoes*

*Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Daily Vegetable*

## 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 food borne illness. Please make us aware of any food allergies.

## REDS

### CABERNET SAUVIGNON & CABERNET BLENDS

JOSEPH CARR – *Napa Valley* 14/46  
STARMONT – *Napa Valley* 14/46  
MT. VEEDER – *Napa Valley* 15/49  
FOLEY JOHNSON ESTATE – *Napa Valley* 16/52\*  
ROTH ESTATE – *Alexander Valley* 16/52\*  
THREE RIVERS – *Columbia Valley* 35\*  
SEBASTIANI – *Alexander Valley* 45\*  
NEWTON “SKYSIDE” CLARET – *Sonoma* 48  
HONIG – *Napa Valley* 68  
KULETO ESTATE – *Napa Valley* 90\*  
LANCASTER ESTATE WINEMAKER’S CUVÉE –  
*Alexander Valley* 90\*  
CHALK HILL ESTATE RED – *Chalk Hill* 100\*  
GROTH – *Oakville, Napa Valley* 100  
HEITZ CELLARS – *Napa Valley* 105  
SEBASTIANI “CHERRY BLOCK” – *Sonoma Valley* 115\*  
MINER FAMILY – *Oakville, Napa Valley* 120  
ALTVS – *Napa Valley* 145\*  
CADE HOWELL MOUNTAIN – *Napa Valley* 150  
PAHLMAYER PROPRIETARY RED – *Napa Valley* 188  
SILVER OAK – *Napa Valley* 200  
DUNN VINEYARDS HOWELL MOUNTAIN –  
*Napa Valley* 200  
MERUS – *Napa Valley* 225\*

### MERLOT

THE VELVET DEVIL – *Washington State* 12/39  
MARKHAM – *Napa Valley* 14/46  
WENTE “SANDSTONE” – *Livermore Valley* 30  
CHATEAU STE. MICHELLE – *Columbia Valley* 35  
ROMBAUER – *Napa Valley* 70  
DUCKHORN – *Napa Valley* 78

### PINOT NOIR

LUCKY STAR – *California* 10/32  
ELOUAN – *Oregon* 13/42  
CHALK HILL – *Sonoma Coast* 14/46\*  
FLOWERS – *Sonoma Coast* 16/52  
LINCOURT RANCHO SANTA ROSA – *Sta. Rita Hills* 38\*  
MEIOMI – *California* 42  
THE FOUR GRACES – *Willamette Valley* 42\*  
REX HILL – *Willamette Valley* 45  
CHALONE ESTATE – *Chalone AVA* 46\*  
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 65\*  
GARY FARRELL – *Russian River Valley* 65  
ARGYLE “NUTHOUSE” – *Willamette Valley* 75  
TWO SISTERS LINDSAY’S VINEYARD – *Sta. Rita Hills* 90\*  
SAINTSBURY BROWN RANCH – *Carneros* 100  
FLOWERS SEA VIEW RIDGE – *Sonoma Coast* 120

### ZINFANDEL

FROG’S LEAP – *Napa Valley* 14/46  
RIDGE “THREE VALLEYS CUVÉE” – *Sonoma* 15/49  
RAVENSWOOD “OLD VINE” – *Lodi* 38  
SEGHEISIO – *Sonoma County* 45  
STORYBOOK MOUNTAIN VINEYARDS – *Napa Valley* 65

### OTHER INTERESTING REDS

YANGARRA ESTATE SHIRAZ – *South Australia* 10/32  
TRAPICHE BROQUEL MALBEC – *Argentina* 11/35  
E. GUIGAL CÔTES DU RHÔNE – *France* 12/39  
DON NICANOR “NIETO SENETINER” MALBEC –  
*Mendoza, Argentina* 12/39\*  
THE PRISONER – *Napa Valley* 18/60  
MATCHBOOK SYRAH – *Dunnigan Hills* 35  
8 YEARS IN THE DESERT BY ORIN SWIFT –  
*California* 50  
MOLLYDOOKER “THE BOXER” – *South Australia* 50  
STAGS’ LEAP PETITE SYRAH – *Napa Valley* 54  
ROTH “HERITAGE” – *Sonoma County* 60\*  
MINER “ORACLE” – *Napa Valley* 120

## WHITES

### CHAMPAGNE & SPARKLING

GRUET BRUT – *New Mexico* 11/35  
LUCIEN ALBRECHT BRUT ROSÉ –  
*AOC Crémant d’Alsace* 13/42\*  
VEUVE CLICQUOT YELLOW LABEL BRUT –  
*Reims, France* 16/52  
POL ROGER RESERVE – *Epernay, France* 90  
TAITTINGER BRUT – *Reims, France* 100

### CHARDONNAY

CHALONE ESTATE – *Chalone AVA* 11/35\*  
FERRARI-CARANO – *Sonoma County* 13/42  
CHALK HILL – *Sonoma Coast* 13/42\*  
FRANK FAMILY LEWIS VINEYARD –  
*Carneros* 16/52  
WENTE “MORNING FOG” – *Livermore Valley* 30  
ST. FRANCIS – *Sonoma County* 32  
LINCOURT “STEEL” – *Sta. Rita Hills* 36\*  
CATENA – *Mendoza, Argentina* 37  
SEBASTIANI – *North Coast* 38\*  
LINCOURT COURTNEY’S VINEYARD –  
*Sta. Rita Hills* 40\*  
NEWTON “SKYSIDE” – *Sonoma County* 42  
MER SOLEIL SILVER “UNOAKED” –  
*Monterey County* 43  
CHATEAU STE. MICHELLE CANOE RIDGE –  
*Horse Heaven Hills* 44  
CLOS PEGASE MITSUKO’S VINEYARD –  
*Napa Valley* 45  
FOLEY RANCHO SANTA ROSA – *Sta. Rita Hills* 48\*  
MERRYVALE – *Carneros* 50  
ROMBAUER – *Carneros*<sup>s</sup> 55  
GARY FARRELL – *Russian River Valley* 57  
PINE RIDGE “DIJON CLONES” – *Carneros* 58  
CHATEAU ST. JEAN – *Sonoma* 65  
TWO SISTERS COURTNEY’S VINEYARD –  
*Sta. Rita Hills* 65\*  
CAKEBREAD CELLARS – *Napa Valley* 68  
CHATEAU MONTELENA – *Napa Valley* 75  
CHALK HILL ESTATE BOTTLED – *Chalk Hill* 80\*  
PAHLMAYER – *Sonoma Coast* 120

### SAUVIGNON BLANC & FUMÉ BLANC

CLIFFORD BAY – *New Zealand* 10/32\*  
HONIG – *Napa Valley* 13/42  
CRAGGY RANGE TE MUNA ROAD VINEYARD –  
*Martinborough, New Zealand* 14/46  
SEBASTIANI – *North Coast* 27\*  
FERRARI-CARANO FUMÉ BLANC –  
*Sonoma County* 30  
ROTH ESTATE – *Alexander Valley* 30\*  
CAKEBREAD CELLARS – *Napa Valley* 45  
SILVERADO MILLER RANCH – *Napa Valley* 50

### OTHER WHITES & ROSÉ

THE FOUR GRACES ROSÉ –  
*Willamette Valley* 12/39\*  
CLEAN SLATE RIESLING – *Germany* 10/32  
SCHLOSS VOLLRADS RIESLING –  
*Germany* 13/42  
CIELO PINOT GRIGIO – *Delle Venezie, Italy* 9/28  
MARCO FELLUGA PINOT GRIGIO –  
*Collio, Italy* 12/39  
THE FOUR GRACES PINOT GRIS –  
*Willamette Valley* 12/39\*  
PINE RIDGE CHENIN BLANC/VIOGNIER –  
*California* 45  
SANTA MARGHERITA PINOT GRIGIO –  
*Alto Adige, Italy* 50

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

## HANDCRAFTED COCKTAILS

### The “Capone” 12

*Bulleit Rye Whiskey : Fernet Branca  
Angostura Bitters*

### Elderflower Mojito 9

*Prichard’s Rum : St~Germain : Fresh Mint*

### The (954) 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*

### The Sparkling Rose 12

*Corzo Tequila : Grapefruit Bitters : Sparkling Wine*

### Doppelgänger 12

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

### Moscow Mule 9

*Tito’s Vodka : Fever Tree Ginger Beer*

## 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

*Square One 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*