

## STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP** 6  
**DEVILED EGGS** - Finished with sugar-cured bacon and homemade pickle relish 10  
**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 artichokes, fire-grilled and seasoned in herb butter. With rémoulade 13  
**SMOKED SALMON DIP\*** - Smoked in-house 13

## SUSHI

- |                            |                              |                                |
|----------------------------|------------------------------|--------------------------------|
| <b>NIGIRI PLATE*</b> 16    | <b>RAINBOW ROLL*</b> 16      | <b>AVOCADO BOMB*</b> 16        |
| <b>CALIFORNIA ROLL</b> 12  | <b>MIKE'S FILET ROLL*</b> 16 | <b>SPICY HAWAIIAN ROLL*</b> 16 |
| <b>SPICY TUNA ROLL*</b> 15 | <b>KAPPA MAKI*</b> 16        | <b>CRUNCHY SHRIMP ROLL</b> 14  |

## 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 9  
**ORIGINAL CAESAR SALAD** - With croutons and Reggiano Parmesan 9  
**FAUCON SALAD** - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 12  
**REDLANDS OR CAESAR SALAD WITH SOUP** 14  
**THAI KAI SALAD** - Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 15  
**SOUTHERN SALAD** - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17  
**GRILLED CHICKEN SALAD** - Feta cheese, olives, tomatoes with champagne vinaigrette 15  
**DRAGON SALAD** - Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 18  
**SHRIMP LOUIE SALAD** - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 18  
**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** - House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack 13  
**OLD FASHIONED CHEESEBURGER\*** - With Tillamook cheddar 14  
**DOUBLE-STACK BURGER\*** - Two crispy patties, onion, kosher dill pickles, topped with American cheese 15  
**FRENCH DIP\*** - Sliced Prime Rib, baguette and horseradish 19  
**CHICKEN SALAD** - Open face on focaccia bread with orzo & wild rice 14  
**WEST END** - Grilled chicken breast topped with Monterey Jack 14  
**HOMETOWN HOT CHICKEN** - Nashville hot, Southern slaw, kosher dill pickle and ranch dressing 14  
**THE CLUB** - Ham, turkey, two cheeses, bacon and mayonnaise 15  
**SHRIMP TACOS** - Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 15  
**FISH TACOS** - Daily fish selections, deep fried, avocado, chili mayonnaise 15

## STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES\*** - A French Brasserie style steak with garlic, served with french fries 23  
**FILET KABOB\*** - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 29  
**STEAK MAUI\*** - Marinated ribeye with mashed potatoes 34  
**FILET MIGNON WITH BÉARNAISE\*** - Center cut, baked potato 35  
**NEW YORK STRIP\*** - Aged beef with NYO mac & cheese 35  
**SLOW ROASTED PRIME RIB\*** - Aged Certified Angus Beef® roasted on the bone, served au jus with mashed potatoes 29

## ENTRÉES

- AHI TUNA FILET\*** - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28  
**TODAY'S FEATURED FISH** - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q  
**JUMBO FRIED SHRIMP** - French fries, cole slaw, cocktail and rémoulade sauces 26  
**REDLANDS CRAB CAKES** - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q  
**PAN-ROASTED SALMON\*** - Hand-filleted, finished with white wine butter sauce, mashed potatoes and broccoli 22  
**PECAN CRUSTED TROUT** - Sautéed and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 22  
**MR. JACK'S CRISPY CHICKEN PLATTER** - South Carolina low country recipe with french fries and cole slaw 18  
**ROTISSERIE CHICKEN** - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18  
**RATTLESNAKE TAGLIATELLE** - Southwestern spices, peppers and chicken 18  
**GRILLED PORK TENDERLOIN\*** - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 20

## SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Black Beans and Rice | Orzo & Wild Rice | Israeli Couscous  
Kale & Quinoa | Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE**  
3 per person

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.

We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above.  
Please make us aware of any food allergies. Proper dress required. Gentlemen, please remove your hats and caps.  
The artwork on our menu is "Two Clarinets" by Randy Moberg.