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 14
SPINACH CON QUESO - Served with tortilla chips 13
SMOKED SALMON DIP - Smoked in-house 13
CALAMARI - Seasoned and deep fried. Served with marinara sauce 15

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

REDLANDS SALAD - With croutons and Reggiano Parmesan 10
ORIGINAL CAESAR SALAD - Bleu cheese, tortilla strips, tomatoes with cilantro vinaigrette 15
SOUTHERN SALAD - Chopped crispy chicken tenders, 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 grilled shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 18

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers.

VEGGIE BURGER - Made in-house. Topped with Monterey Jack 14
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 14
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19
HYDE PARK - Grilled chicken breast topped with Monterey Jack 14

STEW & PRIME RIB
Steaks finished with Maître d’butter

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 27
STEAK MAUI* - Marinated ribeye with mashed potatoes 37
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 16
PRIME RIB SANDWICH* - Served with french fries, au jus 21
FISH SANDWICH - Cut fresh daily with french fries 17

FISH, ENTREES
We offer a wide selection of fresh panéed or hardwood grilled seafood everyday

GRILLED SALMON* - Fresh cold water salmon 28
ACHI TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28
PECAN CRUSTED TROUT - Sautéed and pecan crusted. Finished with a Fallet Dijon mustard sauce and served with cole slaw 23
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
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 19

DOUBLE-CUT PORK CHOP - Marinated pork chop topped with an apple cider sauce. Served with mashed potatoes 25
BBQ IMP BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 28

PASTA
BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 18
RATTLESNAKE - Southwestern spices, peppers and chicken 17
LITTLE ITALY CHICKEN PARMESAN - Lightly breaded chicken breast served over pasta, topped with marinara and mozzarella 17

SIDES, ETC.
French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Mashed 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 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 “Le Pont Neuf” by Charles Cox.

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