

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 12
SPINACH CON QUESO - Served with tortilla chips 13
SMOKED SALMON DIP - Smoked in-house 12

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.
Served with a fresh baked croissant.

- REDLANDS SALAD** - With bacon, cheese, tomatoes, cucumbers and croutons 9
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 9
REDLANDS OR CAESAR SALAD WITH SOUP 13
GRILLED CHICKEN SALAD - Bleu cheese, tortilla strips, tomatoes with cilantro vinaigrette 14
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 15
SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 16
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 19

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
BACON SWISS BURGER* - Topped with Swiss cheese and bacon 15
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 12
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 15
PRIME RIB SANDWICH* - Served with french fries, au jus 20
FISH SANDWICH - Cut fresh daily with french fries 16

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES*** - A French Brasserie style steak with garlic, served with fries 25
STEAK MAUI* - Marinated ribeye with mashed potatoes 34
NEW YORK STRIP* - Aged beef with NYO mac & cheese 34
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 34
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 27 Extra cut 33

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 19
AHI 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 Fallot Dijon mustard sauce and served with cole slaw 17
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 25
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 17
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 17
DOUBLE-CUT PORK CHOP - Marinated pork chop topped with an apple cider sauce. Served with mashed potatoes 22
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 27

PASTA

- BAYOU** - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 16
RATTLESNAKE - Southwestern spices, peppers and chicken 15
PENNE WITH CHICKEN - Sugar snap peas and onions in a cream sauce 15

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 | 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.

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.