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
STEAK ROLLS - With Chimichurri sauce and spicy Ranch dressing  11
SPINACH CON QUESO - Served with tortilla chips  12
SMOKED SALMON DIP - Smoked in-house  13
CALAMARI - Seasoned, breaded 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 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 - Tortilla strips, Feta cheese, olives, tomatoes with white wine vinaigrette  14
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  16
SHRIMP LOUIE SALAD - Jumbo Gulf shrimp, avocado, tomato, iceberg, pine nuts and Kiawah Island dressing  17
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  13
OLD FASHIONED CHEESEBURGER* - Certified Angus Beef® with Tillamook cheddar  14
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  15
PRIME RIB SANDWICH* - Served with french fries, au jus  19
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19
WEST END - Grilled chicken breast topped with Monterey Jack  13
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise  15
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise  15

STEAKS & PRIME RIB

Steaks finished with Maître d’ butter.

HALF FILET* - Half of a center cut filet with baked potato  18
STEAK ’N FRIES* - A French Brasserie style steak with garlic, served with fries  24
STEAK MAUI* - Marinated ribeye with mashed potatoes  34
NEW YORK STRIP* - Aged Certified Angus Beef® with NYO Mac & Cheese  34
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  35
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes  23

Extra cuts: 12 oz. 27 / 16 oz. 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
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauce  25
PECAN CRUSTED TROUT - Sautéed and pecan crusted. Finished with a Dijon mustard sauce and served with cole slaw  18
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes  16
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with fresh fries and cole slaw  17
LITTLE ITALY CHICKEN PARMESAN - Lightly breaded chicken breast served over pasta, topped with marinara and mozzarella  16
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and mashed potatoes  19
BARBECUE BABY BACK RIBS - Served with Plum Creek BBQ sauce, french fries and cole slaw  25

PASTA

BAYOU - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers  17
RAILLSNAKE - Southwestern spices, peppers and chicken  16

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 “Two Clarinets” by Randy Moberg.