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 14
FIRE-GRILLED ARTICHOKE - Fresh, large artichokes seasoned with herb butter, with rémoulade 15
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 16

SUSHI
NIGIRI PLATE* - Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 16
CALIFORNIA ROLL - Crab salad, asparagus, sesame, avocado, chives, red pepper 12
CRUNCHY SHRIMP ROLL - Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14
SPICY TUNA ROLL* - Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15
RAINBOW ROLL* - Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16
MIKE’S FILET ROLL* - Sushi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16
SPICY HAWAIIAN ROLL* - Ahi tuna, mango, avocado, macadamia nuts, jalapeño 16
AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 17

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 10
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 10
REDWOOD SALAD - Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 16
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17
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
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 15
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 20
PRIME RIB SANDWICH* - Served with french fries, au jus 23
WEST END - Grilled chicken breast topped with Monterey Jack 14

STEAKS & PRIME RIB
Steaks finished with Maître d’ butter.
STEAK ’N FRIES* - A French Brasserie style steak with garlic, served with fries 28
RIBEYE WITH HOMEMADE WORCHESTERSHIRE* - Served with mashed potatoes 38
NEW YORK STRIP* - Aged beef with NYO mac & cheese 38
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 39
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 33 Extra cut 38

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 28
AHII 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 Dijon mustard sauce and served with cole slaw 23
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 27
REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With French fries (LA) Q
ROTISSERIE CHICKEN - One-half chicken marinated and seasoned with our special herb blend. Served with mashed potatoes 19
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina Low country recipe with french fries and cole slaw 21
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and mashed potatoes 22
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw 28

SIDES, ETC.
French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice
Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS
Suggested tableside by server.
Redlands or Caesar salad to accompany your entrée 7

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.