STARTERS
CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP  6
DEVILED EGGS  Finished with sugar-cured bacon and homemade pickle relish  10
SPINACH CON QUESO  Served with tortilla chips  12
FIRE-GRILLED ARTICHOKEs  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade  13
SMOKED SALMON DIP*  Smoked in-house  12
CALAMARI  Lightly breaded, seasoned and flash-fried with zesty marinara sauce  17
AVOCADO BOMB  Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips  17

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 CESAR SALAD  With croutons and Reggiano Parmesan (add chicken +6)  9
THAI KAI SALAD  Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  15
SHRIMP LOUIE SALAD  Jumbo shrimp, avocado, tomato, iceberg boot, pine nuts and Kiawah Island dressing  17
AHי TUNA SALAD*  Seared, rare with artisan greens, wasabi in a cilantro vinaigrette  19
DRAGON SALAD*  Thai inspired beef and noodle salad with mango, avocado, peanuts, cilantro vinaigrette and Thai sauce  19

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers. Burgers served with French fries, unless otherwise noted.

VEGGIE BURGER  -  Our special recipe, made in-house with Monterey Jack cheese, orzo and wild rice  14
OLD FASHIONED CHEESEBURGER*  Certified Angus Beef® with aged Tillamook cheddar, served all the way  14  Add bacon $1.00
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish  19
CRISPY FISH SANDWICH  Seasoned fresh fish, with chef’s tartar sauce and lettuce  16
FISH TACOS  Daily fish selections, deep fried, avocado, chili mayonnaise  15

SEAFOOD
TODAY’S FEATURED FISH  We offer a wide selection of fresh panéed or hardwood grilled seafood everyday  Q

GRILLED SALMON*  Fresh cold water, Norwegian salmon served with orzo and wild rice  27
JUMBO FRIED SHRIMP  French fries, cole slaw, cocktail and rémoulade sauces  28
AHי TUNA FILET  Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce  29
REDLANDS CRAB CAKES  Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With French fries  38
GROUPER  Mango papaya salsa. Served with Israeli couscous and cole slaw  34
PECAN CRUSTED TROUT  Finished with a Fallot Dijon mustard sauce and served with cole slaw  26

STEAKS & PRIME RIB
Steaks finished with Maitre d' butter.

STEAK 'N' FRIES*  10 oz. French Brasserie style steak with garlic, served with fries  25
STEAK BRAZZO*  8 oz. Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes  29
STEAK MAUI*  14 oz. Marinated ribeye with smashed potatoes  37
NEW YORK STRIP*  16 oz. Aged Certified Angus Beef* with NYO mac & cheese  38
FILET MIGNON WITH BÉARNAISE*  10 oz. Center cut with baked potato  39
PRIME RIB SANDWICH*  8 oz. Served open face with French fries, au jus  21
SLOW ROASTED PRIME RIB*  Aged Mid-Western beef served au jus with smashed potatoes  12 oz. 30 / 16 oz. 35

ENTRÉES

MR. JACK'S CRISPY CHICKEN PLAT TER  South Carolina low country recipe with French fries and cole slaw  19
ROTISserie CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  19
BARBECUE BABY BACK RIBs*  Served with Plum Creek bbq sauce, French fries and cole slaw  27
ROASTED PORK CHOP  Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli  28

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

HOUSEMADE DESSERTS
CARROT CAKE  Served warm with cream cheese icing  8
VERY BEST CHOCOLATE CAKE  Served with vanilla ice cream  8
KEY LIME PIE  Classic recipe in a graham cracker crust  8

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.