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  10
FIRE-GRILLED ARTICHOKES  Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade  10
SMOKED SALMON DIP*  Smoked in-house  10
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  8
ORIGINAL CAESAR SALAD  With croutons and Reggiano Parmesan (add chicken +6)  8
REDLANDS OR CAESAR SALAD WITH SOUP  12
GRILLED CHICKEN SALAD  Feta cheese, olives, tomatoes with champagne vinaigrette  13
SOUTHERN SALAD  Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  14
THAI KAI SALAD  Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  14
SHRIMP LOUIE SALAD*  Seared, rare with artisan greens, wasabi in a cilantro vinaigrette  16
AHI TUNA SALAD*  Thai inspired beef and noodle salad with mango, avocado, peanuts, cilantro vinaigrette and Thai sauce  18

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-pattied burgers. Burgers and sandwiches with french fries, unless otherwise noted.
VEGGIE BURGER  Our special recipe, made in-house, Monterey Jack cheese, orzo and wild rice  12
OLD FASHIONED CHEESEBURGER*  Certified Angus Beef® with aged Tillamook cheddar served all the way  13
BACON SWISS BURGER*  Swiss cheese, lettuce, onion, tomato and pickles  14
STEAK BURGER*  Ground beef tenderloin and ribeye, aged Tillamook cheddar, grilled onions and Kiawah Island dressing  12
FRENCH DIP*  Sliced Prime Rib, baguette and horseradish  16
TEAROOM CHICKEN SALAD  Open face on Cuban bread with orzo & wild rice  14
WEST END  Grilled chicken breast, avocado, caramelized onions, lemon aioli, Monterey Jack  13
THE CLUB  Ham, turkey, two cheeses, bacon and mayonnaise  14
CRISPY FISH SANDWICH  Seasoned fresh fish, with chef’s tartar sauce and lettuce  14
SHRIMP TACOS  Crispy shrimp, cabbage, red peppers, chives and Thai “Bang Bang” sauce  12
FISH TACOS  Daily fish selections, deep fried, avocado, chili mayonnaise  12

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  19
GROUPER  Mango papaya salsa, Israeli couscous and cole slaw  18
PECAN CRUSTED TROUT  Finished with a Fallot Dijon mustard sauce and served with cole slaw  17

ENTRÉES
STEAK ’N’ FRIES*  10 oz. French Brasserie style steak with garlic, served with fries  18
CHICKEN MILANESE  Thin, lightly panko-breaded chicken, served with smashed potatoes and artisan greens  15
PRIME RIB SANDWICH*  8 oz. Served open face, au jus  18
ROTISSERIE CHICKEN  One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes  15
MR. JACK’S CRISPY CHICKEN PLATTER  South Carolina low country recipe with french fries and cole slaw  15
BARBECUE BABY BACK RIBS*  Served with Plum Creek bbq sauce, french fries and cole slaw  22

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  7
VERY BEST CHOCOLATE CAKE  Served with vanilla ice cream  8
KEY LIME PIE  Classic recipe in a graham cracker crust  8

HOUSEMADE DESSERTS
CARROT CAKE  Served warm with cream cheese icing  7

*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.