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

FIRE-GRILLED ARTICHOCKES - Fresh, large artichokes seasoned with herb butter, with rémoulade  14

SMOKED SALMON DIP - Smoked in-house  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  10

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  10

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette  15

SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing  18

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  17

SHRIMP LOUIE SALAD - Jumbo 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* - Certified Angus Beef® with Tillamook cheddar  15

STEAK BURGER* - Certified Angus Beef® with Tillamook cheddar, grilled onions and Kiawah Island dressing  16

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19

WEST END - Grilled chicken breast topped with Monterey Jack  14

PRIME RIB SANDWICH - Served with french fries, au jus  21

STEAKS & PRIME RIB

Steaks finished with Maitre d' butter.

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries  27

STEAK MAUI* - Marinated ribeye with “Smashed Potatoes”  37

NEW YORK STRIP* - Aged Certified Angus Beef® with NYO mac & cheese  37

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  38

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served with “Smashed Potatoes”  29  16 oz. Extra cut  35

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

AHl TUNA FILET - Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  27

JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces  26

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  18

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  20

RATTLESNAKE PASTA - Southwestern spices, peppers and chicken  18

GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed 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 | Black Beans and Rice | Orzo & Wild Rice
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

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 “Le Pont Neuf” by Charles Cox.