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  13
SMOKED SALMON DIP - Smoked in-house  13

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  16
SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg, 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  16
STEAK BURGER* - Ground beef tenderloin and ribeye, 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 Maître d’ butter.

STEAK ‘N’ FRIES* - A French Brasserie style steak with garlic, served with fries  26
STEAK MAUI* - Marinated ribeye with “Smashed Potatoes”  37
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 “Smashed Potatoes”  30 Extra cut  36

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
AHÍ TUNA FILET* - Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  28
ROTISserie CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  19
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  21
RATTLEsNAKE PASTA - Southwestern spices, peppers and chicken  18
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  21
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 | 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.