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  9
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan  9
REDLANDS OR CAESAR SALAD WITH SOUP  12
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  16
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  14
SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing  17
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  18

BURGERS, SANDWICHES & SMALL PLATES

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  14
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19
WEST END - Grilled chicken breast topped with Monterey Jack  13
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise  15
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise  15

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

PRIME RIB SANDWICH* - Served with french fries, au jus  19
STEAK ‘N’ FRIES* - A French Brasserie style steak with garlic, served with fries  23
STEAK MAUI* - Marinated ribeye with “Smashed Potatoes”  35
NEW YORK STRIP* - Aged beef with NYO mac & cheese  34
FILET MIGNON WITH BÉARNAISE* - Center cut, “Smashed Potatoes”  35
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with “Smashed Potatoes”  28 Extra cut  34

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  22
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  17
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  18
RATTLESNAKE PASTA - Southwestern spices, peppers and chicken  18
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  20
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  27

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice
Smashed Potatoes | Not Your Ordinary Mac & Cheese

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 "Two Clarinets" by Randy Moberg.