THE ARTWORK ON OUR MENU IS “TWO CLARINETs” BY RANDY MOBERG.

**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 ARTICHOKEs** - Fresh, large artichokes seasoned with herb butter, with remoulade  13

**CALAMARI** - Seasoned, breaded and deep fried. Served with marinara sauce  14

**AVOCADO BOMB** - Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly sliced avocado with tortilla chips  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  9

**ORIGINAL CAESAR SALAD** - With croutons and Reggiano Parmesan  9

**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  17

**THAI KAI SALAD** - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce  14

**ASIAN AHI TUNA SALAD** - Seared, rare with field greens, wasabi in a cilantro vinaigrette  18

**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  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

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

**CHICKEN SALAD** - Open face on focaccia bread with orzo & wild rice  14

**WEST END** - Grilled chicken breast topped with Monterey Jack  13

**THE CLUB** - Ham, turkey, two cheeses, bacon and mayonnaise  15

**TACO PLATTERS**

**SHRIMP** - Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce  15

**FISH** - Daily fish selections, deep fried, avocado, chili mayonnaise  15

**STEAKS & PRIME RIB**

Steaks finished with Maitre d’ butter except for marinated steaks.

**STEAK 'N FRIES** - A French Brasserie style steak with garlic, served with fries  23

**STEAK MAUI** - Marinated ribeye with "Smashed Potatoes"  36

**NEW YORK STRIP** - Aged Certified Angus Beef® with NYO mac & cheese  35

**FILET MIGNON WITH BÉARNAISE** - Center cut, baked potato  36

**SLOW ROASTED PRIME RIB** - Aged Mid-Western beef served au jus with "Smashed Potatoes"  29 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

**AHI TUNA FILET** - Topped with wasabi mayonnaise. Served with "Smashed Potatoes,” tomatoes and a Toro dipping sauce  26

**REDLANDS CRAB CAKES** - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  Q

**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

**CHICKEN MILANESE** - Panko breaded crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With "Smashed Potatoes"  18

**RATTLESNAKE PASTA** - Southwestern spices, peppers and chicken  17

**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  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 | Grilled Focaccia Bread

**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 Clarinetss" by Randy Moberg.**