

## STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP** 6  
**DEVILED EGGS** - Finished with sugar-cured bacon and homemade pickle relish 9  
**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 artichokes, fire-grilled and seasoned in herb butter. With rémoulade 13  
**SMOKED SALMON DIP\*** - Smoked in-house 14

## SUSHI

- NIGIRI PLATE\*** - Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 16  
**CALIFORNIA ROLL** - Crab salad, asparagus, sesame, avocado, chives, red pepper 12  
**CRUNCHY SHRIMP ROLL** - Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14  
**SPICY TUNA ROLL\*** - Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15  
**RAINBOW ROLL\*** - Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16  
**MIKE'S FILET ROLL\*** - Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16  
**SPICY HAWAIIAN ROLL\*** - Ahi tuna, mango, avocado, macadamia nuts, jalapeño 16  
**HAKO-STYLE TUNA\*** - Stacked ahi tuna, cucumber, avocado, chives, unagi sauce and Sriracha mayonnaise 15  
**AVOCADO BOMB\*** - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 16

## 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  
**FAUCON SALAD** - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 13  
**REDLANDS OR CAESAR SALAD WITH SOUP** 14  
**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 15  
**SHRIMP LOUIE SALAD** - Georgia white shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 17  
**ASIAN AHI TUNA SALAD\*** - Seared, rare with field greens, wasabi in a cilantro vinaigrette 20

## 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  
**DOUBLE-STACK BURGER\*** - Two crispy patties, red onion, kosher dill pickles, topped with American cheese 15  
**FRENCH DIP\*** - Sliced Prime Rib, baguette and horseradish 19  
**CHICKEN SALAD** - Open face on focaccia bread with orzo & wild rice 14  
**WEST END** - Grilled chicken breast topped with Monterey Jack 14  
**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 Maître d' butter.

- STEAK 'N' FRIES\*** - A French Brasserie style steak with garlic, served with fries 27  
**FILET KABOB\*** - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 30  
**STEAK MAUI\*** - Marinated ribeye with mashed potatoes 36  
**FILET MIGNON WITH BÉARNAISE\*** - Center cut, baked potato 36  
**NEW YORK STRIP\*** - Aged beef with NYO mac & cheese 36  
**SLOW ROASTED PRIME RIB\*** - Aged Mid-Western beef served au jus with mashed potatoes 29 16 oz. Extra cut 35

## ENTRÉES

- AHI TUNA FILET\*** - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 28  
**TODAY'S FEATURED FISH** - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q  
**JUMBO FRIED SHRIMP** - French fries, cole slaw, cocktail and rémoulade sauces 25  
**REDLANDS CRAB CAKES** - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q  
**GRILLED SALMON\*** - Fresh cold water salmon 28  
**MR. JACK'S CRISPY CHICKEN PLATTER** - South Carolina low country recipe with french fries and cole slaw 19  
**ROTISSERIE CHICKEN** - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18  
**RATTLESNAKE TAGLIATELLE** - Southwestern spices, peppers and chicken 18  
**GRILLED PORK TENDERLOIN\*** - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 20

## SIDES, ETC. ALL 5

French Fries | Southern Cole Slaw | Broccoli | Black Beans and Rice | Orzo & Wild Rice | Israeli Couscous  
Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE**  
3 per person

Redlands or Caesar salad to accompany your entree 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. Ask your server about the Chairman's Wine Club.

Proper dress required. Gentlemen, please remove your hats and caps. The artwork on our menu is "Le Pont Neuf" by Charles Cox.

**REDLANDS**  
**GRILL**

A J. Alexander's Holdings Restaurant