STARTERS
CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7
DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 10
MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 15
SPINACH CON QUESO - Served with tortilla chips 14
SMOKED SALMON DIP* - Smoked in-house 14
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 17

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 11
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 11
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 15
REDWOOD SALAD - Rotisserie chicken, 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 17
SHRIMP LOUIE SALAD - Jumbo gulf shrimp, avocado, tomato, iceberg bat, pine nuts and Kiawah Island dressing 18
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 21

BURGERS, SANDWICHES & SMALL PLATES
We grind fresh chuck daily for our hand-patted burgers.
VEGGIE BURGER - Made in-house. Topped with Monterey Jack 14
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 15
TURKEY BURGER* - Very healthy. Arugula, Monterey Jack, tomatoes and mayonnaise 15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 20
WEST END - Grilled chicken breast topped with Monterey Jack 14
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 17
PRIME RIB SANDWICH* - Served with french fries, au jus 22

STEAKS & PRIME RIB
FILET KABOB* - Aged, marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 29
CHICAGO RIBEYE* - Served with homemade Worcestershire sauce and mashed potatoes 39
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 40
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 31 Extra cut 36

ENTRÉES
TODAY'S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood-grilled seafood everyday 6
GRILLED SALMON* - Fresh cold water salmon 29
AHI TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 29
PECAN CRUSTED TROUT - Sautéed and pecan crusted. Finished with a Dijon mustard sauce and served with cole slaw 23
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces 27
REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) 29
SEA SCALLOPS - Israeli couscous, asparagus, lemon butter 29
ROTISserie CHicken - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 21
CHICKEN MILANESE - Panko bread crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With mashed potatoes 19

SIDES, ETC.
French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Mashed Potatoes
Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Heirloom Beets

HOUSEMADE DESSERTS
Suggested tableside by server.
Redlands or Caesar salad to accompany your entrée 6

*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 "Don't Get Around Much Anymore" by Creason Clayton