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  13
SPINACH CON QUESO - Served with tortilla chips  13
SMOKED SALMON DIP* - Smoked in-house  13
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce  16

DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish  10

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
REDLANDS OR CAESAR SALAD WITH SOUP  14
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  16
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  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
TURKEY BURGER* - Very healthy. Arugula, Monterey Jack, tomatoes and mayonnaise  14
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  16
PRIME RIB SANDWICH* - Served with french fries, au jus  20

STEAKS & PRIME RIB

FILET KABOB* - Aged, marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice  28
CHICAGO RIBEYE* - Served with homemade Worcestershire sauce and mashed potatoes  34
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  36
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes  28 Extra cut  33

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  23
AHÍ TUNA FILET* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce  28
PECAN CRUSTED TROUT - Sautéed and pecan crusted. Finished with a Fallet Dijon mustard sauce and served with cole slaw  18
REDLANDS CRAB CAKES - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA)  Q
SEA SCALLOPS - Israeli couscous, asparagus, lemon butter  Q

RÔTISSERIE CHICKEN - One-half chicken masted 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  18
CHICKEN MILANESE - Panko bread crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With mashed potatoes  18

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 “Two Clarinets” by Randy Moberg.