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
SMOKED SALMON DIP - Smoked in-house  14
FIRE-GRILLED ARTICHOKE - Fresh, large artichokes seasoned with herb butter. With rémoulade  14
CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce  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
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  17
SHRIMP LOUIE SALAD - Jumbo shrimp, avocado and tomatoes finished with Kiawah Island dressing  18
ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette  20

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* - With Tillamook cheddar  15
STEAK BURGER* - Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing  16
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish  19
WEST END - Grilled chicken breast topped with Monterey Jack  14

STEAKS & PRIME RIB

Steaks finished with Maitre d’ butter.

STEAK ‘N’ FRIES* - A French Brasserie style steak with garlic, served with fries  28
STEAK MAUI* - Marinated ribeye with “Smashed Potatoes”  37
NEW YORK STRIP* - Aged beef with NYO mac & cheese  37
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  38
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with “Smashed Potatoes”  30 Extra cut  36

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  28
AHÍ TUNA FILET* - Topped with wasabi mayonnaise. Served with “Smashed Potatoes,” tomatoes and a Toro dipping sauce  29
JUMBO FRIED SHRIMP - French fries, cole slaw, cocktail and rémoulade sauces  26
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
RATTLESNAKE PASTA - Southwestern spices, peppers and chicken  19
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  23
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  29

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

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. SALMON WILL BE PREPARED MEDIUM WELL. AHÍ TUNA WILL BE PREPARED RARE.

Please make us aware of any food allergies. We do not recommend and will respectfully not guarantee any meat ordered ‘medium well’ or above.

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.