STARETS

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  12
SPINACH CON QUESO - Served with tortilla chips  13
SMOKED SALMON DIP - Smoked in-house  13
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
REDLANDS OR CAESAR SALAD WITH SOUP  14

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
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
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
FISH TACOS - 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  24
STEAK MAUI* - Marinated ribeye with “Smashed Potatoes”  35
NEW YORK STRIP* - Aged beef with NYO mac & cheese  34
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato  35
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with “Smashed Potatoes”  28 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  28
JUMBO FRIED SHRIMP* - French fries, cole slaw, cocktail and rémoulade sauces  25
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes”  17
MR. JACK’S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw  18
RATTLESNAKE PASTA - Southwestern spices, peppers and chicken  18
GRILLED PORK TENDERLOIN - Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes”  22
BARBECUE BABY BACK RIBS - Served with Plum Creek bbq sauce, french fries and cole slaw  27

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 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. SALMON WILL BE PREPARED MEDIUM WELL. AHI 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 “Two Clarinets” by Randy Moberg.