STARCHERS

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
FIRE-GRILLED ARTICHOKE - Fresh, large artichokes seasoned with herb butter, with rémoulade 14
CALAMARI - Seasoned, breaded and deep fried 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 - With cheese, olives, tomatoes with white wine vinaigrette 16
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 18
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 19
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 15
BACON SWISS BURGER* - Topped with Swiss cheese and bacon 16
SO-CAL BURGER* - Avocado, Monterey Jack, arugula, tomatoes and Kiawah Island dressing 16
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
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 16
FRESH FISH SANDWICH - Cut fresh daily with French fries 17

STEAKS & PRIME RIB
Steaks finished with Maître d’ butter.

STEAK ‘N’ FRIES* - A French Brasserie style steak with garlic, served with French fries 28
STEAK MAUl* - 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” 12 oz. 30 / 16 oz. 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 28
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
ROTISSERIE CHICKEN - One-half chicken masted 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
RATTLEKSAKE PASTA - Southwestern spices, peppers and chicken 18
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 28

SIDES, ETC.
French Fries | Southern Cole Slaw | Broccoli | 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
Split-plate charge 3

*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 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 “Le Pont Neuf” by Charles Cox.