

## 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 13
- CALAMARI** - Seasoned and deep fried. Served with marinara sauce 15

## SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, White Wine Vinaigrette, Cilantro Vinaigrette.  
Served with a fresh baked croissant.

- REDLANDS SALAD** - With bacon, cheese, tomatoes, cucumbers and croutons 10
- ORIGINAL CAESAR SALAD** - With croutons and Reggiano Parmesan 10
- GRILLED CHICKEN SALAD** - Bleu cheese, tortilla strips, tomatoes with cilantro 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 16
- SHRIMP LOUIE SALAD** - Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing 18
- ASIAN AHI TUNA SALAD\*** - Seared, rare with field greens, wasabi in a cilantro vinaigrette 19

## 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
- HYDE PARK** - Grilled chicken breast topped with Monterey Jack 14
- FISH TACOS** - Daily fish selections, deep fried, avocado, chili mayonnaise 16
- PRIME RIB SANDWICH\*** - Served with french fries, au jus 20
- 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 fries 27
- STEAK MAUI\*** - Marinated ribeye with mashed potatoes 36
- NEW YORK STRIP\*** - Aged beef with NYO mac & cheese 36
- 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 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 28
- AHI 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 Fallot Dijon mustard sauce and served with cole slaw 23
- JUMBO FRIED SHRIMP** - French fries, cole slaw, cocktail and rémoulade sauces 26
- REDLANDS CRAB CAKES** - Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q
- ROTISSERIE CHICKEN** - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 18
- MR. JACK'S CRISPY CHICKEN PLATTER** - South Carolina low country recipe with french fries and cole slaw 19
- DOUBLE-CUT PORK CHOP** - Marinated pork chop topped with an apple cider sauce. Served with mashed potatoes 25
- BARBECUE BABY BACK RIBS** - Served with Plum Creek bbq sauce, french fries and cole slaw 28

## PASTA

- BAYOU** - Shrimp, scallops and crabmeat sautéed in a spicy cream sauce with green onions and red peppers 18
- RATTLESNAKE** - Southwestern spices, peppers and chicken 17
- LITTLE ITALY CHICKEN PARMESAN** - Lightly breaded chicken breast served over pasta, topped with marinara and mozzarella 17

## SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Israeli Couscous  
Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Daily Vegetable

## 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.

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.

**REDLANDS**  
**GRILL**

A J. Alexander's Holdings Restaurant