

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 ARTICHOKEs - Fresh, large artichokes seasoned with herb butter, with rémoulade 15

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 16

SUSHI

NIGIRI PLATE* - Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 16

CALIFORNIA ROLL - Crab salad, asparagus, sesame, avocado, chives, red pepper 12

CRUNCHY SHRIMP ROLL - Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 14

SPICY TUNA ROLL* - Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 15

RAINBOW ROLL* - Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 16

MIKE'S FILET ROLL* - Surimi, avocado and cream cheese, topped with beef tenderloin, Sriracha mayonnaise and masago 16

SPICY HAWAIIAN ROLL* - Ahi tuna, mango, avocado, macadamia nuts, jalapeño 16

AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 17

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

REDWOOD SALAD - Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 16

THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

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 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 20

PRIME RIB SANDWICH* - Served with french fries, au jus 23

WEST END - Grilled chicken breast topped with Monterey Jack 14

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 28

RIBEYE WITH HOMEMADE WORCHESTERSHIRE* - Served with mashed potatoes 37

NEW YORK STRIP* - Aged beef with NYO mac & cheese 37

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 37

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 32 Extra cut 37

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 27

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 19

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 21

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 22

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 | Israeli Couscous

Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée 7

*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