

STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 6
- DEVILED EGGS *Finished with sugar-cured bacon and homemade pickle relish* 10
- SPINACH CON QUESO *Served with tortilla chips* 12
- FIRE-GRILLED ARTICHOKEs *Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade* 13
- SMOKED SALMON DIP* *Smoked in-house* 12
- CALAMARI *Lightly breaded, seasoned and flash-fried with zesty marinara sauce* 17
- AVOCADO BOMB *Hand-cut Hawaiian tuna with seasoned seafood, wrapped in thinly-sliced avocado with warm tortilla chips* 17

SALADS

In-house made salad dressings: Honey Dijon, Creamy Bleu Cheese, Classic Ranch, Kiawah Island, Champagne Vinaigrette, Cilantro Vinaigrette.

- REDLANDS SALAD *With bacon, cheese, tomatoes, cucumbers and croutons* 9
- ORIGINAL CAESAR SALAD *With croutons and Reggiano Parmesan (add chicken +6)* 9
- THAI KAI SALAD *Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce* 15
- SHRIMP LOUIE SALAD *Jumbo gulf shrimp, avocado, tomato, iceberg boat, pine nuts and Kiawah Island dressing* 17
- AHI TUNA SALAD* *Seared, rare with artisan greens, wasabi in a cilantro vinaigrette* 19
- DRAGON SALAD* *Thai inspired beef and noodle salad with mango, avocado, peanuts, cilantro vinaigrette and Thai sauce* 19

BURGERS, SANDWICHES & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers. Burgers served with french fries, unless otherwise noted.

- VEGGIE BURGER - *Our special recipe, made in-house with Monterey Jack cheese, orzo and wild rice* 14
- OLD FASHIONED CHEESEBURGER* *Aged Tillamook cheddar, served all the way* 14 *Add bacon \$1.00*
- FRENCH DIP* *Sliced Prime Rib, baguette and horseradish* 19
- CRISPY FISH SANDWICH *Seasoned fresh fish, with chef's tartar sauce and lettuce* 16
- FISH TACOS *Daily fish selections, deep fried, avocado, chili mayonnaise* 15

SEAFOOD

- TODAY'S FEATURED FISH *We offer a wide selection of fresh panéed or hardwood grilled seafood everyday* Q
- GRILLED SALMON* *Fresh cold water, Norwegian salmon served with orzo and wild rice* 27
- JUMBO FRIED SHRIMP *French fries, cole slaw, cocktail and rémoulade sauces* 28
- AHI TUNA FILET *Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce* 29
- REDLANDS CRAB CAKES *Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries* 38
- GROUPEr *Mango papaya salsa. Served with Israeli couscous and cole slaw* 34
- PECAN CRUSTED TROUT *Finished with a Fallot Dijon mustard sauce and served with cole slaw* 26

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES* *10 oz. French Brasserie style steak with garlic, served with fries* 25
- STEAK BRAZZO* *8 oz. Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes* 28
- STEAK MAUI* *14 oz. Marinated ribeye with smashed potatoes* 36
- NEW YORK STRIP* *16 oz. Aged beef with NYO mac & cheese* 37
- FILET MIGNON WITH BÉARNAISE* *10 oz. Center cut with baked potato* 37
- PRIME RIB SANDWICH* *8 oz. Served open face with french fries, au jus* 20
- SLOW ROASTED PRIME RIB* *Aged Mid-Western beef served au jus with smashed potatoes* 12 oz. 29 / 16 oz. 34

ENTRÉES

- MR. JACK'S CRISPY CHICKEN PLATTER *South Carolina low country recipe with french fries and cole slaw* 19
- ROTISSERIE CHICKEN *One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes* 19
- BARBECUE BABY BACK RIBS* *Served with Plum Creek bbq sauce, french fries and cole slaw* 27
- ROASTED PORK CHOP *Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli* 28

SIDES, ETC.

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

HOUSEMADE DESSERTS

- CARROT CAKE *Served warm with cream cheese icing* 8
- VERY BEST CHOCOLATE CAKE *Served with vanilla ice cream* 8
- KEY LIME PIE *Classic recipe in a graham cracker crust* 8

Redlands or Caesar salad to accompany your entrée 6

FRENCH PRESS COFFEE
3 / 6 / 9

*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.