

STARTERS

- CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP** 6
DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 9
MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 13
SPINACH CON QUESO - Served with tortilla chips 13
FIRE-GRILLED ARTICHOKEs - Fresh, large artichokes seasoned with herb butter, with rémoulade 14
SMOKED SALMON DIP - Smoked in-house 13

SUSHI

- NIGIRI PLATE*** - Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 16
CALIFORNIA ROLL - Crab salad, asparagus, sesame, avocado, chives, red pepper 13
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
AVOCADO BOMB* - Hawaiian tuna, crab salad, thinly sliced avocado, unagi sauce and Sriracha mayonnaise, with tortilla chips 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 9
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 9
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 15
REDLANDS OR CAESAR SALAD WITH SOUP 13
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 - Georgia white shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 15
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 15
BACON SWISS BURGER* - Topped with Swiss cheese and bacon 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 20
WEST END - Grilled chicken breast topped with Monterey Jack 13
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15
FISH SANDWICH - Cut fresh daily, with french fries 16

TACO PLATTERS

- STEAK (OR CHICKEN)** - Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 16
FISH - Daily fish selections, deep fried, avocado, chili mayonnaise 16

STEAKS & PRIME RIB

Steaks finished with Maitre d' butter.

- STEAK 'N' FRIES*** - A French Brasserie style steak with garlic, served with fries 26
STEAK BRAZZO* - Marinated pieces of filet mignon in a wild mushroom Madeira sauce with "Smashed Potatoes" 28
STEAK MAUI* - Marinated ribeye with "Smashed Potatoes" 35
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 "Smashed Potatoes" 28

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 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 "Smashed Potatoes" 19
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 18
RATTLESNAKE TAGLIATELLE - 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 28

SIDES, ETC. ALL 5

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

Suggested tableside by server.

FRENCH PRESS COFFEE

3.5 / 7 / 10.5

Redlands or Caesar salad to accompany your entrée 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 recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Please make us aware of any food allergies.

Ask your server about the Chairman's Wine Club.

Proper dress required. Gentlemen, please remove your hats and caps.

The artwork on our menu is "Two Clarinets" by Randy Moberg.

REDLANDS
GRILL

A J. Alexander's Holdings Restaurant