

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

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 - Feta cheese, olives, tomatoes with white wine vinaigrette 15

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 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 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 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

PRIME RIB SANDWICH* - Served with french fries, au jus 21

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

STEAK 'N' FRIES* - A French Brasserie style steak with garlic, served with fries 26

STEAK MAUI* - Marinated ribeye with "Smashed Potatoes" 36

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 "Smashed Potatoes" 29 Extra cut 35

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 "Smashed 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

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 21

RATTLESNAKE PASTA - Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN - Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 21

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

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

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 "Dont' Get Around Much Anymore" by Creason Clayton.