

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
FIRE-GRILLED ARTICHOKES - Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade 13
SMOKED SALMON DIP* - Smoked in-house 14

SUSHI

- | | | |
|----------------------------|------------------------------|--------------------------------|
| NIGIRI PLATE* 16 | RAINBOW ROLL* 16 | AVOCADO BOMB* 16 |
| CALIFORNIA ROLL 12 | MIKE'S FILET ROLL* 16 | SPICY HAWAIIAN ROLL* 16 |
| SPICY TUNA ROLL* 15 | KAPPA MAKI* 16 | CRUNCHY SHRIMP ROLL 14 |

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 10
ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 10
FAUCON SALAD - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 13
REDLANDS OR CAESAR SALAD WITH SOUP 14
THAI KAI SALAD - Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 15
SOUTHERN SALAD - Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17
GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with champagne vinaigrette 15
DRAGON SALAD - Thai inspired beef salad with noodles, mango, avocado, peanuts, and mint in a red chili vinaigrette 18
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 & SMALL PLATES

We grind fresh chuck daily for our hand-pattied burgers.

- VEGGIE BURGER** - House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack 14
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 14
DOUBLE-STACK BURGER* - Two crispy patties, onion, kosher dill pickles, topped with American cheese 15
FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 19
CHICKEN SALAD - Open face on focaccia bread with orzo & wild rice 14
WEST END - Grilled chicken breast topped with Monterey Jack 14
CRISPY CHICKEN SANDWICH - Buttermilk-dipped chicken, baby Swiss, sliced tomato, dressed kale on a signature bun 15
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15
SHRIMP TACOS - Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 15
FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 16

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES*** - A French Brasserie style steak with garlic, served with fries 27
FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 31
STEAK MAUI* - Marinated ribeye with mashed potatoes 36
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 36
NEW YORK STRIP* - Aged beef with NYO mac & cheese 36
SLOW ROASTED PRIME RIB* - Aged Certified Angus Beef® roasted on the bone, served au jus with mashed potatoes 32

ENTRÉES

- AHI TUNA FILET*** - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 29
TODAY'S FEATURED FISH - We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q
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
GRILLED SALMON* - Fresh cold water salmon 28
PECAN CRUSTED TROUT - Sautéed and pecan crusted. Finished with a Fallot Dijon mustard sauce and served with cole slaw 24
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 21
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19
RATTLESNAKE TAGLIATELLE - Southwestern spices, peppers and chicken 19
GRILLED PORK TENDERLOIN* - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 21

SIDES, ETC.

French Fries | Southern Cole Slaw | Broccoli | Black Beans and Rice | Orzo & Wild Rice | Israeli Couscous
Kale & Quinoa | Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE

3 per person

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.

