

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 12
SPINACH CON QUESO - Served with tortilla chips 13
FIRE-GRILLED ARTICHOKE - Fresh artichokes, fire-grilled and seasoned in herb butter. With rémoulade 13
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 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
HAKO-STYLE TUNA* - Stacked ahi tuna, cucumber, avocado, chives, unagi sauce and Sriracha mayonnaise 15
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
FAUCON SALAD - Mixed greens, bacon, bleu cheese, egg, croutons with creamy bleu cheese dressing 12
REDLANDS OR CAESAR SALAD WITH SOUP 13
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 16
THAI KAI SALAD - Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 14
SHRIMP LOUIE SALAD - Georgia white shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 17
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 13
OLD FASHIONED CHEESEBURGER* - With Tillamook cheddar 14
DOUBLE-STACK BURGER* - Two crispy patties, red 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 13
THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15
AHI TUNA BURGER* - Pan-seared ahi tuna, arugula and lemon aioli 17

TACO PLATTERS

- SHRIMP** - Crispy shrimp, cabbage, red peppers, chives and Thai "Bang Bang" sauce 15
FISH - Daily fish selections, deep fried, avocado, chili mayonnaise 15

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES*** - A French Brasserie style steak with garlic, served with fries 23
FILET KABOB* - Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 28
STEAK MAUI* - Marinated ribeye with mashed potatoes 33
FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 34
NEW YORK STRIP* - Aged beef with NYO mac & cheese 34
SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 28 16 oz. Extra cut 34

ENTRÉES

- AHI TUNA FILET*** - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 27
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 25
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 22
MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 18
ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 17
RATTLESNAKE TAGLIATELLE - Southwestern spices, peppers and chicken 18
GRILLED PORK TENDERLOIN* - Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 20

SIDES, ETC. ALL 5

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

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE 3 per person
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Redlands or Caesar salad to accompany your entree 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. 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