

STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

DEVILED EGGS - Finished with sugar-cured bacon and homemade pickle relish 9

MR. JACK'S CRISPY CHICKEN - Hand-breaded tenders, served with french fries 14

SPINACH CON QUESO - Served with tortilla chips 14

SMOKED SALMON DIP* - Smoked in-house 14

CALAMARI - Seasoned, breaded and deep fried. Served with marinara sauce 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 11

ORIGINAL CAESAR SALAD - With croutons and Reggiano Parmesan 11

GRILLED CHICKEN SALAD - Feta cheese, olives, tomatoes with white wine vinaigrette 15

REDWOOD SALAD - Rotisserie chicken, 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 - Jumbo shrimp, avocado and tomatoes finished with Kiawah Island dressing 18

ASIAN AHI TUNA SALAD* - Seared, rare with field greens, wasabi in a cilantro vinaigrette 21

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

TURKEY BURGER* - Very healthy. Arugula, Monterey Jack, tomatoes and mayonnaise 15

FRENCH DIP* - Sliced Prime Rib, baguette and horseradish 20

WEST END - Grilled chicken breast topped with Monterey Jack 14

THE CLUB - Ham, turkey, two cheeses, bacon and mayonnaise 15

FISH TACOS - Daily fish selections, deep fried, avocado, chili mayonnaise 17

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

STEAKS & PRIME RIB

FILET KABOB* - Aged, marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 28

CHICAGO RIBEYE* - Served with homemade Worcestershire sauce and mashed potatoes 36

FILET MIGNON WITH BÉARNAISE* - Center cut, baked potato 36

SLOW ROASTED PRIME RIB* - Aged Mid-Western beef served au jus with mashed potatoes 29 Extra cut 34

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 29

AHI TUNA STEAK* - Topped with wasabi mayonnaise. Served with mashed potatoes, tomatoes and a Toro dipping sauce 29

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

SEA SCALLOPS - Israeli couscous, asparagus, lemon butter Q

ROTISSERIE CHICKEN - One-half chicken roasted and seasoned with our special herb blend. Served with mashed potatoes 19

MR. JACK'S CRISPY CHICKEN PLATTER - South Carolina low country recipe with french fries and cole slaw 20

CHICKEN MILANESE - Panko bread crumb encrusted cutlet, sautéed and finished with white wine vinaigrette. With mashed potatoes 19

SIDES, ETC. ALL 5

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Israeli Couscous

Mashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Heirloom Beets

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands or Caesar salad to accompany your entrée 6

*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 "You've Got What Gets Me" by Polly Cook.

REDLANDS
GRILL

A J. Alexander's Holdings Restaurant