

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 14
- SPINACH CON QUESO** - Served with tortilla chips 13
- FIRE-GRILLED ARTICHOKEs** - Fresh, large artichokes seasoned with herb butter, with rémoulade 14
- CALAMARI** - Seasoned, breaded and deep fried 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 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 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 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** - Made in-house. Topped with Monterey Jack 14
- OLD FASHIONED CHEESEBURGER*** - With Tillamook cheddar 14
- BACON SWISS BURGER*** - Topped with Swiss cheese and bacon 15
- SO-CAL BURGER*** - Avocado, Monterey Jack, arugula, tomatoes and Kiawah Island dressing 15
- 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 13
- THE CLUB** - Ham, turkey, two cheeses, bacon and mayonnaise 15
- FISH TACOS** - Daily fish selections, deep fried, avocado, chili mayonnaise 15
- FRESH FISH SANDWICH** - Cut fresh daily with french fries 17

STEAKS & PRIME RIB

Steaks finished with Maître d' butter.

- STEAK 'N' FRIES*** - A French Brasserie style steak with garlic, served with french fries 28
- STEAK MAUI*** - Marinated ribeye with "Smashed Potatoes" 36
- 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" 12 oz. 29 / 16 oz. 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 STEAK** - Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 28
- 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
- ROTISSERIE CHICKEN** - One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 18
- MR. JACK'S CRISPY CHICKEN PLATTER** - South Carolina low country recipe with french fries and cole slaw 20
- RATTLESNAKE PASTA** - 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
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

HOUSEMADE DESSERTS

Suggested tableside by server.

- Redlands or Caesar salad to accompany your entree 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 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.