

STARTERS

CHEF'S DAILY SOUP 7

MR. JACK'S CRISPY CHICKEN Hand-breaded tenders, served with french fries 15

SPINACH CON QUESO With tortilla chips 15

FIRE-GRILLED ARTICHOKEs Seasoned in herb butter, with rémoulade 16

SMOKED SALMON DIP Smoked in-house 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 17

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19

THAI KAI SALAD Artisan greens, grilled chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 18

ASIAN AHI TUNA SALAD\* Seared rare with artisan greens, wasabi in a cilantro vinaigrette 22

BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers. Served with french fries unless otherwise noted.

VEGGIE BURGER House-made recipe, topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER\* Certified Angus Beef® served all the way with Tillamook cheddar 16

STEAK BURGER\* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 17

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

CHICKEN SALAD Open face on focaccia bread with orzo & wild rice 16

WEST END Grilled chicken breast topped with Monterey Jack 16

PRIME RIB SANDWICH Served with french fries, au jus 23

TACO PLATTERS

STEAK (OR CHICKEN) Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 18

SHRIMP Shredded lettuce and Pico de Gallo with jalapeño ranch 18

STEAKS & PRIME RIB

Our steaks are finished with Maître d’ butter. We do not recommend, and will respectfully not guarantee, any meat ordered “medium well” or above.

STEAK ‘N’ FRIES\* A French Brasserie style steak with garlic, with fries 31

STEAK MAUI\* Marinated ribeye with “Smashed Potatoes” 42

NEW YORK STRIP\* Aged Certified Angus Beef® with NYO mac & cheese 42

FILET MIGNON WITH BÉARNAISE\* Center cut, baked potato 42

SLOW ROASTED PRIME RIB\* Aged Mid-Western beef served au jus with “Smashed Potatoes” 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. With smashed potatoes, tomatoes and a Toro dipping sauce 30

EMERALD COAST SHRIMP Battered and fried Gulf shrimp served with french fries and cole slaw 27

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with “Smashed Potatoes” 20

MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 22

RATTLESNAKE PASTA Southwestern spices, peppers and chicken 20

RAFFAELE’S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy ricotta, mozzarella and parmesan cheese blend 19

GRILLED PORK TENDERLOIN Cured in-house with Thai “Bang Bang” sauce and “Smashed Potatoes” 23

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 31

SIDES, ETC.

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

Redlands, Caesar or Wedge salad to accompany your entrée 7



\*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. We do not recommend and will respectfully not guarantee any meat ordered 'medium well' or above. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at redlandsgrill.com

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35  
JOSEPH CARR – Napa Valley 15/49  
AUSTIN HOPE – Paso Robles 16/52  
STARMONT – Napa Valley 48  
ROTH *ESTATE* – Alexander Valley 43  
CHATEAU ST. JEAN – Napa Valley 45  
HONIG – Napa Valley 46  
ELIZABETH SPENCER – Napa Valley 68  
HALL – Napa Valley 70  
CHALK HILL *ESTATE RED* – Chalk Hill 82  
FAUST – Napa Valley 90  
SEQUOIA GROVE – Napa Valley 90  
BURLY – Napa Valley 95  
GRGICH HILLS – Napa Valley 95  
GROTH – Oakville, Napa Valley 115  
CAYMUS – Napa Valley 125  
FAR NIENTE – Napa Valley 156  
MERUS – Napa Valley 225

MERLOT

THE VELVET DEVIL – Washington State 11/35  
WENTE “SANDSTONE” – Livermore Valley 12/39  
NORTHSTAR – Columbia Valley, Washington 70  
DUCKHORN – Napa Valley 80

PINOT NOIR

LUCKY STAR – California 11/35  
ELOUAN – Oregon 13/42  
ANGELS INK – Monterey, California 14/46  
LINCOURT *LINDSAY’S* – Sta. Rita Hills 30  
ANGELINE – Mendocino County 35  
CHALK HILL – Sonoma Coast 40  
THE FOUR GRACES – Willamette Valley 40  
CHALONE *ESTATE* – Chalone AVA 42  
BENTON LANE – Willamette Valley 45  
WILLAMETTE VALLEY “WHOLE CLUSTER” – Willamette Valley 45  
REX HILL – Willamette Valley 48  
FLOWERS – Sonoma Coast 52  
GARY FARRELL – Russian River Valley 58  
BELLE GLOS *LAS ALTURAS* – Monterey County 60  
SHEA WINE CELLARS – Willamette Valley 75

ZINFANDEL

FOUR VINES “OLD VINE” *CUVEE’* – California 11/35  
SALDO – California 15/49  
JOEL GOTT – California 32  
ARTEZIN – Mendocino 34  
RIDGE *GEYSERVILLE* – Sonoma County 80

OTHER INTERESTING REDS

SHINAS *ESTATE “THE GUILTY” SHIRAZ* – Victoria, Australia 12/39  
DON NICANOR “NIETO SENETINER” MALBEC –  
Mendoza, Argentina 12/39  
STAGS’ LEAP PETITE SYRAH – Napa Valley 48  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 60  
DISCIPLES – St. Helena, California 65  
PAPILLON *BY ORIN SWIFT* – Napa Valley 120  
QUINTESSA – Rutherford 190

HANDCRAFTED MARTINIS \$ 14

CUCUMBER MARTINI  
Hendrick’s Gin : Dry Vermouth : Cucumber  
THE SPARKLING ROSE  
Avión Silver Tequila : Grapefruit Juice : Sparkling Wine  
HAVANA  
Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters  
‘21’ MANHATTAN  
Knob Creek Rye : Sweet Vermouth : Bitters  
THE DUKE  
Classic Martini : Bombay Sapphire Gin or Belvedere Vodka  
FLEUR-DE-LIS  
Tito’s Vodka : St~Germain : Grapefruit Juice : Sparkling Wine  
RED-HEADED RITA  
Avión Silver Tequila : Pomegranate Juice  
CINDY’S LEMON DROP  
Ketel One Citroen Vodka : Lemon Juice  
ENGLISH  
Hendrick’s Gin : Cucumber : Fresh Mint

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 11/35  
DOMAINE CHANDON – California 12/39  
MUMM BRUT PRESTIGE – Napa County 45  
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 70  
TAITTINGER – Á Reims, France 105

CHARDONNAY

CHATEAU STE. MICHELLE “INDIAN WELLS”–  
Columbia Valley 12/39  
CHALK HILL – Russian River Valley 14/46  
ROMBAUER – Carneros, Napa Valley 16/52  
CATENA – Mendoza, Argentina 40  
LINCOURT *COURTNEY’S* – St. Rita Hills 40  
FERRARI-CARANO *TRÉ TERRE* – Russian River Valley 42  
CLOS PEGASE *MITSUKO’S VINEYARD* – Napa Valley 45  
FRANCISCAN – Napa Valley 45  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 48  
NEWTON “SKYSIDE” – North Coast 48  
TWO SISTERS *COURTNEY’S* – Sta. Rita Hills 50  
GARY FARRELL – Russian River Valley 50  
MER SOLEIL “SILVER” – Monterey County 50  
PINE RIDGE “DIJON CLONES” – Napa Valley 50  
ZD – Califonia 55  
BURLY – Napa Valley 58  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 58  
JORDAN – Russian River Valley 59  
FLOWERS – Sonoma Coast 65  
ZD *RESERVE* – Carneros 70  
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32  
HONIG – Napa Valley 13/42  
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35  
CRAGGY RANGE *TE MUNA ROAD VINEYARD* –  
Martinborough, New Zealand 40  
CAKEBREAD CELLARS – Napa Valley 59

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/35  
DR. LOOSEN “DR. L” RIESLING – Germany 11/35  
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/32  
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/42  
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 32  
PINE RIDGE CHENIN BLANC/VIOGNIER – California 35  
CONUNDRUM – California 45  
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 45

DESSERT SELECTIONS

SANDEMAN RUBY 3 OZ. – Portugal 8/~

*To expedite service, we open wine at the pub, unless otherwise requested.*

HANDCRAFTED COCKTAILS

THE “CAPONE” 12  
Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters  
ELDERFLOWER MOJITO 10  
Bacardi Light Rum : St~Germain : Fresh Mint  
THE (205) 12  
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer  
THAI MARGARITA 12  
Avión Silver Tequila : St~Germain : Fresh Basil  
KNICKERBOCKER 12  
Bulleit Bourbon : Angostora Bitters: Candied Cherry  
LEMON DROP MOJITO 10  
Wheatley Vodka : St~Germain : Pineapple Juice : Mint  
DOPPELGÄNGER 12  
Bulleit Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale  
MOSCOW MULE 10  
Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer

*Olives and Candied Cherries by Filthy Food.*