

STARTERS

CHEF'S DAILY SOUP 7

SPINACH CON QUESO With tortilla chips 14

FIRE-GRILLED ARTICHOKE Seasoned in herb butter, with rémoulade 13

TUNA STACK Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 17

CRAB DIP Lightly spiced lump crab in a cheesy cream sauce, with tortilla chips 17

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

THE WEDGE Iceberg, bacon, tomatoes with bleu cheese dressing 11

THAI KAI SALAD Artisan greens, roasted chicken and chopped peanuts tossed in a cilantro vinaigrette with peanut sauce 17

SOUTHERN SALAD Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 17

ROASTED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 17

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

BURGERS & SANDWICHES

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

VEGGIE BURGER House-made recipe with fresh beets, black beans and brown rice with a ginger soy glaze and Monterey Jack 15

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

DOUBLE-STACK BURGER* Two crispy patties, onion, kosher dill pickles, topped with American cheese 16

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 20

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickle and ranch dressing 14

CRISPY FISH SANDWICH Seasoned fresh fish with chef's tartar sauce and lettuce 14

STEAKS & PRIME RIB

Our steaks are finished with Maitre d' butter. All of our steaks are cut in-house, seasoned and grilled in a 1,600° Montague broiler.

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 27

FILET MIGNON* 10 oz. center cut, loaded baked potato 39

NEW YORK STRIP* 16 oz. aged Certified Angus Beef® with NYO mac & cheese 38

BONE-IN "COWBOY CUT" RIBEYE* 22 oz. aged beef with our homemade Worcestershire sauce and a loaded baked potato 42

SLOW ROASTED PRIME RIB* Aged beef roasted on the bone, served au jus with smashed potatoes 38

ENTRÉES

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday Q

AHI TUNA FILET* Topped with wasabi mayonnaise. With smashed potatoes, tomatoes and a Toro dipping sauce 30

REDLANDS CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries and Southern cole slaw (LA) Q

PAN-ROASTED SALMON* Hand-filleted, finished with white wine butter sauce, smashed potatoes and broccoli 26

BRASSERIE CHICKEN Panko-crust, parmesan cheese, and a lemon caper sauce. With smashed potatoes and broccoli 23

SOUTHWESTERN OVEN-ROASTED CHICKEN Herb seasoned, finished with a roasted green chili reduction on a bed of smashed potatoes 21

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

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and tenderloin tequila beans 29

SIDES, ETC. \$6

French Fries | Southern Cole Slaw | Broccoli | Orzo & Wild Rice | Smashed Potatoes | Tenderloin Tequila Beans

Not Your Ordinary Mac & Cheese | Loaded Baked Potato | Seasonal Vegetable

HOUSEMADE DESSERTS

Suggested tableside by server.

FRENCH PRESS COFFEE

3.5 per person

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.