

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 ARTICHOKE Seasoned in herb butter, with rémoulade 16

MEATBALLS In house ground chuck, homemade Fennel sausage, parmesan and topped with a classic marinara 16

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 18

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

WEST END Grilled chicken breast topped with Monterey Jack 16

NASHVILLE HOT CHICKEN SANDWICH Southern slaw, kosher dill pickles and ranch dressing 16

PRIME RIB SANDWICH Served with french fries, au jus 23

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 MKT

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

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

ROASTED PORK CHOP Hardwood-grilled double pork chop with apricot horseradish sauce. Served with smashed potatoes and broccoli 29

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 redlandsgill.com

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/37
JOSEPH CARR – Napa Valley 15/51
AUSTIN HOPE – Paso Robles 16/54
STARMONT – Napa Valley 50
ROTH ESTATE – Alexander Valley 43
HONIG – Napa Valley 52
ELIZABETH SPENCER – Napa Valley 72
HALL – Napa Valley 75
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
LANCASTER ESTATE RED – Alexander Valley 100
GROTH – Oakville, Napa Valley 115
CAYMUS – Napa Valley 125
CADE ESTATE – Howell Mountain 190

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
WENTE “SANDSTONE” – Livermore Valley 12/39
NORTHSTAR – Columbia Valley, Washington 75
DUCKHORN – Napa Valley 85

PINOT NOIR

LUCKY STAR – California 11/37
ELOUAN – Oregon 13/44
ANGELS INK – Monterey, California 14/48
LINCOURT LINDSAY’S – Sta. Rita Hills 35
ANGELINE – Mendocino County 40
CHALK HILL – Sonoma Coast 42
THE FOUR GRACES – Willamette Valley 45
CHALONE ESTATE – Chalone AVA 48
REX HILL – Willamette Valley 48
BENTON LANE – Willamette Valley 50
FLOWERS – Sonoma Coast 58
GARY FARRELL – Russian River Valley 60
BELLE GLOS LAS ALTURAS – Monterey County 65
SHEA WINE CELLARS – Willamette Valley 75
ROCHIOLI – Willamette Valley 105

ZINFANDEL

FOUR VINES “OLD VINE” CUVÉE’ – California 11/37
SALDO – California 15/51
JOEL GOTT – California 35
ARTEZIN – Mendocino 40
RIDGE LYTTON SPRINGS – Sonoma County 80

OTHER INTERESTING REDS

SHINAS ESTATE “THE GUILTY” SHIRAZ – Victoria, Australia 12/41
DON NICANOR “NIETO SENETINER” MALBEC – Argentina 12/41
STAGS’ LEAP PETITE SYRAH – Napa Valley 50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 65
DISCIPLES – St. Helena, California 70
PAPILLON BY ORIN SWIFT – Napa Valley 120
QUINTESSA – Rutherford 190

HANDCRAFTED COCKTAILS

KENTUCKY OLD FASHIONED 13
Bulleit Rye Whiskey : Regan’s Orange Bitters : Angostura Bitters : Candied Cherry

KNICKERBOCKER 13
Bulleit Bourbon : Angostura Bitters : Candied Cherry

WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda

SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar

VODKA MULE 11
Tito’s Vodka : Fresh Lime : Fever Tree Ginger Beer

THE (205) 13
Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

THE MATADOR 13
El Jimador Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

LEMON DROP MOJITO 11
Wheatley Vodka : St~Germain : Pineapple Juice : Mint

DOPPELGÄNGER 13
Bulleit Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

WHITES

CHAMPAGNE & SPARKLING

MIONETTO PROSECCO – Treviso DOC 11/37
DOMAINE CHANDON – California 12/41
MUMM BRUT PRESTIGE – Napa County 50
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 70

CHARDONNAY

CHATEAU STE. MICHELLE “INDIAN WELLS”– Columbia Valley 12/41
CHALK HILL – Russian River Valley 14/48
ROMBAUER – Carneros, Napa Valley 16/54
LINCOURT COURTNEY’S – St. Rita Hills 40
CATENA – Mendoza, Argentina 45
CLOS PEGASE MITSUKO’S VINEYARD – Napa Valley 45
FERRARI-CARANO TRÉ TERRE – Russian River Valley 48
NEWTON “SKYSIDE” – North Coast 48
TWO SISTERS COURTNEY’S – Sta. Rita Hills 50
PINE RIDGE “DIJON CLONES” – Napa Valley 50
FRANCISCAN – Napa Valley 52
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 52
GARY FARRELL – Russian River Valley 55
MER SOLEIL “SILVER” – Monterey County 58
BURLY – Napa Valley 58
ZD – California 60
CHALK HILL ESTATE BOTTLED – Chalk Hill 62
JORDAN – Russian River Valley 65
FLOWERS – Sonoma Coast 70
ZD RESERVE – Carneros 75
CAKEBREAD CELLARS – Napa Valley 85

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 13/44
FERRARI-CARANO FUMÉ BLANC – Sonoma County 35
Craggy Range TE MUNA ROAD VINEYARD –
Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 59

OTHER WHITES & ROSÉ

FLEUR DE MER ROSÉ – Côtes de Provence 11/37
DR. LOOSEN “DR. I” RIESLING – Germany 11/37
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 10/34
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
CAPOSALDO PINOT GRIGIO – Delle Venezie, Italy 35
PINE RIDGE CHENIN BLANC/VIIGNIER – California 40
CONUNDRUM – California 48
SANTA MARGHERITA PINOT GRIGIO – Alto Adige, Italy 50

DESSERT SELECTIONS

SANDEMAN RUBY 3 OZ. – Portugal 10/~

HANDCRAFTED MARTINIS \$ 15

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

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

Bulleit Bourbon : 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

GINGER MARTINI

Grey Goose Vodka : Domaine De Canton Liqueur : Grand Marnier

Olives and Candied Cherries by Filthy Food.

REDLANDS®
GRILL