

STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 8

SPINACH CON QUESO Served with tortilla chips 15

FIRE-GRILLED ARTICHOKEs Seasoned in herb butter and served with rémoulade 15

EMERALD COAST SHRIMP Battered and fried Gulf shrimp 16

AVOCADO BOMB* Hawaiian tuna, crab salad, thinly-sliced avocado, unagi sauce and Sriracha, served with tortilla chips 19

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 12

ORIGINAL CAESAR SALAD With croutons and Reggiano Parmesan 12

GRILLED CHICKEN SALAD Feta cheese, olives, tomatoes with white wine vinaigrette 18

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

ASIAN AHI TUNA SALAD* Seared, rare with field greens, wasabi in a cilantro vinaigrette 23

BURGERS & SANDWICHES

We grind fresh chuck daily for our hand-pattied burgers.

VEGGIE BURGER Made in-house. Topped with Monterey Jack 15

OLD FASHIONED CHEESEBURGER* Certified Angus Beef® with Tillamook cheddar 16

STEAK BURGER* Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 16

FRENCH DIP* Sliced Prime Rib, baguette and horseradish 21

WEST END Grilled chicken breast topped with Monterey Jack 16

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

STEAKS & PRIME RIB

Steaks finished with Maître d' butter except for marinated steaks.

STEAK 'N' FRIES* A French Brasserie style steak with garlic, served with fries 30

STEAK BRAZZO* Marinated pieces of filet mignon in a wild mushroom Madeira sauce with smashed potatoes 36

STEAK MAUI* Marinated ribeye with smashed potatoes 43

NEW YORK STRIP* Aged 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 36

ENTRÉES

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

GRILLED SALMON Fresh cold water salmon MKT

AHI TUNA FILET* Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 31

CILANTRO SHRIMP Tiger shrimp with cilantro oil and cajun spices, served with cole slaw 26

ROTISSERIE CHICKEN One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 25

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and cole slaw 25

GRILLED PORK TENDERLOIN Cured in-house with Thai "Bang Bang" sauce and mashed potatoes 25

RAFFAELE'S OLD WORLD LASAGNA Homemade fennel sausage and marinara, with a creamy blend of cheeses 21

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 32

Redlands or Caesar salad to accompany your entrée 8

SIDES

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

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

HOUSEMADE DESSERTS

Suggested tableside by server.

*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 redlandsg grill.com.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

H3 – Horse Heaven Hills, WA 12/41
JOSEPH CARR – Paso Robles 13/44
AUSTIN HOPE – Paso Robles 14/48
STARMONT – Napa Valley 16/54
THREE RIVERS – Columbia Valley 35
ST. FRANCIS – Sonoma County 45
NEWTON CLARET – Sonoma County 46
ROTH ESTATE – Alexander Valley 45
HONIG – Napa Valley 67
SEQUOIA GROVE – Napa Valley 75
KULETO ESTATE – Napa Valley 85
GROTH – Napa Valley 100
JORDAN – Alexander Valley 100
MINER FAMILY “EMILY’S CUVEE” – Oakville, Napa Valley 110
CAYMUS – Napa Valley 135
PAUL HOBBS – Napa Valley 160
SILVER OAK – Napa Valley 195
MERUS – Napa Valley 250*

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
MARKHAM – Napa Valley 14/48
FERRARI-CARANO – Sonoma County 44

PINOT NOIR

LUCKY STAR – California 11/37
ELOUAN – Oregon 13/44
ANGELS INK – Monterey, California 14/48
THE PRISONER – Sonoma County 16/54
ANGELINE – Sonoma County 35
LINCOURT RANCHO SANTA ROSA – Sta. Rita Hills 41
MEIOMI – California 42
CHALONE ESTATE – Chalone AVA 47
THE FOUR GRACES – Willamette Valley 48
ARGYLE – Willamette Valley 55
REX HILL – Willamette Valley 58
GARY FARRELL – Russian River Valley 65
FOLEY ESTATE – Sta. Rita Hills 67
SLANDER BY ORIN SWIFT – California 70
ARCHERY SUMMIT – Willamette Valley 80
FLOWERS – Sonoma Coast 95

ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/37
ROSENBLUM VINTNER’S CUVEE – California 30
JOEL GOTT – Napa County 42
SEGHESSIO – Sonoma 50

DESSERT SELECTIONS

FONSECA BIN 27 375 ML BOTTLE – Portugal 9/28

Some wine may contain sulfites.

HANDCRAFTED MARTINIS \$ 15

‘21’ MANHATTAN

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

PEAR MARTINI

Grey Goose La Poire Vodka : Domain de Canton Ginger : Candied Ginger

THE SPARKLING ROSE

Corzo Silver Tequila : Grapefruit Bitters : Sparkling Wine

THE DUKE

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

FLEUR-DE-LIS

Square One Vodka : St~Germain : Grapefruit Juice : Sparkling Wine

RED-HEADED RITA

El Mayor Blanco Tequila : Pomegranate Juice

CINDY’S LEMON DROP

Ketel One Citroen Vodka : Lemon Juice

ENGLISH MARTINI

Oxley Gin : Cucumber : Fresh Mint

OUT OF TIME

Buffalo Trace Single Barrel Whiskey : Honey Syrup : Black Cherry Jam : Bitters

Olives and Candied Cherries by Filthy Food.

RED WINES CONTINUED...

OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 11/37
THE PRISONER – California 17/58
MEYER FAMILY SYRAH – Mendocino 45
DON NICANOR “NIETO SENETINER” MALBEC – Mendoza 50
SALDO – California 56
8 YEARS IN THE DESERT BY ORIN SWIFT – California 65
RIDGE LYTTON SPRINGS – Dry Creek Valley 60
ANDREW WILL MERITAGE – Red Mountain 90
MOLLYDOOKER “ENCHANTED PATH” – South Australia 140

WHITES

CHAMPAGNE & SPARKLING

ZARDETTO PROSECCO – Veneto, Italy 11/37
GRUET BRUT NV – New Mexico 12/41
DOMAINE CHANDON BRUT ROSÉ SPLIT – California 14/~
MUMM NAPA BRUT PRESTIGE – Napa Valley 38
VEUVE CLICQUOT YELLOW LABEL – Á Reims, France 120

CHARDONNAY

WENTE ESTATE GROWN – San Francisco Bay 11/37
CHATEAU STE. MICHELLE CANOE RIDGE – Washington State 13/44
THE PRISONER – Carneros 15/51
ROMBAUER – Carneros 16/54
FRANCISCAN – Napa County 38
J. LOHR “ARROYA VISTA” – Monterey 42
NEWTON “SKYSIDE” – North Coast 45
LINCOURT COURTNEY’S – Sta. Rita Hills 46
CHALONE ESTATE – Chalone AVA 48
MER SOLEIL “SILVER” – Monterey County 50
FOLEY RANCHO SANTA ROSA – Sta. Rita Hills 50
STARMONT – Carneros 52
PINE RIDGE “DIJON CLONES” – Napa Valley 55
GARY FARRELL – Russian River Valley 60
MER SOLEIL – Monterey County 65
ZD – California 70
RAMEY – Russian River Valley 75
CAKEBREAD CELLARS – Napa Valley 80
CHALK HILL ESTATE BOTTLED – Chalk Hill 80
PATZ & HALL DUTTON RANCH – Russian River Valley 82
FLOWERS – Sonoma Coast 95
NEWTON “UNFILTERED” – Napa Valley 100

SAUVIGNON BLANC & FUMÉ BLANC

FERRARI-CARANO FUMÉ BLANC – North Coast 11/37
DASHWOOD – Marlborough, New Zealand 12/41
HONIG – Napa Valley 13/44
CHALK HILL ESTATE – Chalk Hill 57
CAKEBREAD CELLARS – Napa Valley 62

OTHER WHITES & ROSÉ

FIRESTONE RIESLING – Santa Barbara Valley 11/37
CAPOSALDO PINOT GRIGIO – Veneto, IGT 11/37
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 12/41
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
EROICA RIESLING – Columbia Valley 52
JERMANN PINOT GRIGIO – Friuli, Italy 55

HANDCRAFTED COCKTAILS

THE “CAPONE” 13

Sazerac Rye Whiskey : Fernet Branca : Angostura Bitters

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

THE (901) 13

Bulleit Rye Whiskey : Bittermens Bitters : Blueberry Jam : Fever Tree Ginger Beer

DOG DAY AFTERNOON 12

Tito’s Vodka : Sauvignon Blanc : Grapefruit Juice : Lemon : Mint Flower

THAI MARGARITA 12

El Mayor Blanco Tequila : St~Germain : Fresh Basil

KNICKERBOCKER 13

Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry

DOPPELGÄNGER 13

Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale

VODKA MULE 11

Wheatley Vodka : Fever Tree Ginger Beer