

STARTERS

CHEF'S DAILY SOUP 8

- DEVILED EGGS** Finished with sugar-cured bacon and homemade pickle relish 12
- SPINACH CON QUESO** Served with tortilla chips 15
- FIRE-GRILLED ARTICHOKEs** Fresh, large artichokes seasoned with herb butter, with rémoulade 17
- CALAMARI** Seasoned, breaded and deep fried with marinara sauce 19

SUSHI

- NIGIRI PLATE*** Norwegian salmon and Hawaiian ahi tuna, with mounded sushi rice 17
- CALIFORNIA ROLL** Crab salad, asparagus, sesame, avocado, chives, red pepper 14
- CRUNCHY SHRIMP ROLL** Shrimp, chives, red pepper, sesame, rémoulade, unagi sauce, Sriracha mayonnaise 15
- SPICY TUNA ROLL*** Ahi tuna, cucumber, jicama, avocado, sesame, unagi sauce, Sriracha mayonnaise 16
- TERIYAKI SALMON ROLL*** Cucumber, cream cheese, red pepper, jalapeno, unagi sauce, cream fresh and a sliced Fresno chili 17
- RAINBOW ROLL*** Seared ahi tuna, shrimp, avocado, unagi sauce, Sriracha mayonnaise 17
- SPICY HAWAIIAN ROLL*** Ahi tuna, mango, avocado, macadamia nuts, jalapeño 17
- MIKE'S FILET ROLL*** Surimi, avocado and cream cheese, topped with seared beef tenderloin, Sriracha mayonnaise and masago 18
- TUNA STACK*** Hawaiian tuna, crab salad, avocado with Sriracha and unagi sauce, with tortilla chips 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 13
- ORIGINAL CAESAR SALAD** With croutons and Reggiano Parmesan 13
- REDWOOD SALAD** Rotisserie chicken, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 19
- GRILLED CHICKEN SALAD** Feta cheese, olives, tomatoes with white wine vinaigrette 18
- THAI KAI SALAD** Chicken, mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 19
- SHRIMP LOUIE SALAD** Jumbo gulf shrimp, avocado, tomato, iceberg boat, slivered almonds and Kiawah Island dressing 21
- ASIAN AHI TUNA SALAD*** Seared, rare with field greens, wasabi in a cilantro vinaigrette 24

BURGERS & SANDWICHES

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

- VEGGIE BURGER** Made in-house. Topped with Monterey Jack 16
- OLD FASHIONED CHEESEBURGER*** With Tillamook cheddar 18
- STEAK BURGER*** Ground beef tenderloin and ribeye, Tillamook cheddar, grilled onions and Kiawah Island dressing 18
- FRENCH DIP*** Sliced Prime Rib, baguette and horseradish 23
- NASHVILLE HOT CHICKEN SANDWICH** Southern slaw, kosher dill pickle and ranch dressing 17

STEAKS & PRIME RIB

Steaks 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, served with fries 33
- RIBEYE WITH HOMEMADE WORCHESTERSHIRE*** Served with smashed potatoes 44
- NEW YORK STRIP*** Aged beef with NYO mac & cheese 44
- FILET MIGNON WITH BÉARNAISE*** Center cut, baked potato 45
- SLOW ROASTED PRIME RIB*** Aged Mid-Western beef served au jus with smashed potatoes 39

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 31
- AHI TUNA FILET*** Topped with wasabi mayonnaise. Served with smashed potatoes, tomatoes and a Toro dipping sauce 33
- ROTISSERIE CHICKEN** One-half chicken roasted and seasoned with our special herb blend. Served with smashed potatoes 23
- MR. JACK'S CRISPY CHICKEN PLATTER** South Carolina low country recipe with french fries and cole slaw 24
- 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 | Lemon & Reggiano Broccoli | Orzo & Wild Rice
Smashed Potatoes | Not Your Ordinary Mac & Cheese | Loaded Baked Potato

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 redlandsgill.com.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

ROTH ESTATE – Alexander Valley 15/51
AUSTIN HOPE – Paso Robles 16/54
HONIG – Napa Valley 65
MULLAN ROAD – Columbia Valley, Washington 68
ZD – Napa Valley 75
ARROWOOD “KNIGHT’S VALLEY” – Sonoma County 80
FAUST – Napa Valley 85
RAMEY – Napa Valley 90
PINE RIDGE – Napa Valley 95
CHALK HILL ESTATE RED – Chalk Hill AVA 105
JORDAN – Sonoma County 110
MINER FAMILY STAGECOACH VINEYARD – Napa Valley 120
CAYMUS VINEYARDS – Napa Valley 125
SILVER OAK – Napa Valley 195
CAYMUS SPECIAL SELECTION – Napa Valley 270

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 11/37
FIRESTONE – Santa Ynez Valley 40
MARKHAM – Napa Valley 55
FREEMARK ABBEY – Napa Valley 60
FROG’S LEAP – Napa Valley 65
DUCKHORN – Napa Valley 80

PINOT NOIR

ANGELS INK – Monterey County 12/41
ELOUAN – Oregon 13/44
ARGYLE – Oregon 15/51
ANGELINE – Sonoma County 32
LOUIS LATOUR “VALMOISSINE” – France 35
MORGAN “TWELVE CLONES” – Santa Lucia Highlands 55
BREWER-CLIFTON – Sta. Rita Hills 60
KEN WRIGHT CARTER VINEYARD – Oregon 62
GARY FARRELL – Russian River Valley 65
PENNER ASH – Willamette Valley 75
ENROUTE – Russian River Valley 82
GOLDENEYE – Anderson Valley 90

ZINFANDEL

CLINE “ANCIENT VINES” – Contra Coast County 11/37
SEGHEISIO – Sonoma County 15/51
SALDO – California 50

OTHER INTERESTING REDS

FARM TO TABLE SHIRAZ – Central Victoria 11/37
PIATTELLI RESERVE MALBEC – Mendoza 12/41
THE PRISONER – California 18/62
ROTH “HERITAGE” RED – Sonoma 45
QUPE SYRAH – Central Coast 48
WHITEHALL LANE “TRE LEONI” RED BLEND – Napa Valley 60
INDIA INK BY KULETO – Napa Valley 58
8 YEARS IN THE DESERT BY ORIN SWIFT – California 65
MOLLYDOOKER “BLUE EYED BOY” – Australia 85
MINER “ORACLE” – Napa Valley 130

HANDCRAFTED COCKTAILS

WHALE FLOWER 12
Gray Whale Gin : St~Germain : Grapefruit Juice : Fever Tree Club Soda
THE “CAPONE” 13
Knob Creek Rye Whiskey : Fernet Branca : Angostura Bitters
SPICY MARGARITA 13
Tanteo Jalapeño Tequila : Fresh Lime Juice : Agave Nectar
KENTUCKY OLD FASHIONED 13
Bulleit Bourbon : Angostura Bitters : Regan’s Orange Bitters
THE (303) 13
Knob Creek Rye Whiskey : Bitters : Blueberry Jam : Fever Tree Ginger Beer
VANILLA SKY 11
Stoli Vanil Vodka : Crème de Violette : Lemon Juice : Fever Tree Club Soda
KNICKERBOCKER 13
Angel’s Envy Bourbon : Angostura Bitters : Candied Cherry
THE QUIET MAN 13
Duke Bourbon : Lemon & Peychaud’s Bitters : Sugar Cube
DOPPELGÄNGER 13
Angel’s Envy Bourbon : Disaronno : Candied Cherry : Fever Tree Ginger Ale
VODKA MULE 11
Wheatley Vodka : Fresh Lime : Fever Tree Ginger Beer

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT NV – New Mexico 11/37
GLORIA FERRER BLANC DE NOIR – Sonoma 35
NICHOLAS FEUILLATTE BRUT ROSÉ – France 70
TAITTINGER BRUT RESERVE – Reims, France 75

CHARDONNAY

ST. FRANCIS – Sonoma 13/44
CHALK HILL – Sonoma Coast 15/51
ROMBAUER – Carneros 16/54
WENTE ESTATE GROWN – Livermore Valley 35
CHATEAU STE. MICHELLE CANOE RIDGE – Horse Heaven Hills 45
STARMONT – Carneros 48
DAOU “BODYGUARD” – Paso Robles 52
MINER FAMILY – Napa Valley 50
GARY FARRELL – Russian River Valley 50
SIDURI – Willamette Valley 55
HARTFORD COURT – Russian River Valley 57
FREEMARK ABBY – Napa Valley 60
CAKEBREAD CELLARS – Napa Valley 65
CHATEAU MONTELENA – Napa Valley 78
SHAFER RED SHOULDER RANCH – Napa Valley 90

PINOT GRIGIO/PINOT GRIS

TOMASSI “LE ROSSE” PINOT GRIGIO – DOC delle Venezie 11/37
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 13/44
“J” PINOT GRIS – California 12/41
SANTA MARGHERITA PINOT GRIGIO – Italy 42

SAUVIGNON BLANC & FUMÉ BLANC

DASHWOOD – Marlborough, New Zealand 11/37
HONIG – Napa Valley 14/48
ROBERT MONDAVI TO KALON VINEYARD – Napa Valley 65

OTHER WHITES & ROSÉ

DR. LOOSEN “DR. L” RIESLING – Germany 11/37
AIX ROSÉ – Côteaux d’Aix-en-Provence 12/41
PINE RIDGE CHENIN BLANC/VIOGNIER – California 28
DOMAIN PERRAUD VIEILLES VIGNES WHITE BURGUNDY –
Mâcon–Villages 40
CONUNDRUM WHITE – California 45

DESSERT SELECTIONS

FONSECA ‘BIN 27’ – Portugal 9/~



HANDCRAFTED MARTINIS \$ 15

HUMMINGBIRD

Cathead Honeysuckle Vodka : Honey Syrup : Fresh Basil : Jalapeños

THE SPARKLING ROSE

Hornitos Blanco Tequila : Grapefruit Juice : Sparkling Wine

HAVANA

Myer’s Dark Rum : Malibu Rum : Honey Syrup : Indian Orange Bitters

‘21’ MANHATTAN

Knob Creek Rye Whiskey : Sweet Vermouth : Bitters

THE PEAR

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

THE DUKE

Classic Martini : Botanist Gin or Breckenridge Vodka

FLEUR-DE-LIS

Breckenridge 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

Botanist Gin : Cucumber : Fresh Mint

Olives and Candied Cherries by Filthy Food