



Online prices may vary!

## APPETIZERS

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### CHARCUTERIE

Cured meats, seasonal cheeses, whole grain mustard, pickles, seasonal fruits & nuts, and Fresno chilis

### SHISHITO PEPPERS

Tossed in tzatziki sauce, and topped with Japanese breadcrumbs

### BONE MARROW

Rosemary, brown sugar, served with crostini

### ROASTED ARTICHOKE

Garlic aioli, lemon, and balsamic reduction

### BURRATA BRUSCHETTA

Roma tomato, basil aioli over crostini with burrata, strawberry, and balsamic reduction

*(Available without strawberry for a classic take)*

### CLASSIC STEAK TARTARE

Filet of beef, fine herbs, capers, whole grain mustard, shallots, quail egg, served with crostini

### CALAMARI STEAK STRIPS

Served with cocktail sauce, lemon, and baby arugula

### ALASKAN KING CRAB LEGS

Garlic butter poached whole king crab legs, paprika  
*(Also available cold)*

### JUMBO SHRIMP COCKTAIL

Served with cocktail sauce, horseradish, and jalapeño mignonette

*(Available as 4 or 6 shrimp)*

### AHI TARTARE

Yellowfin tuna, mango pico, ponzu, avocado, lime, served with wonton chips

### PACIFIC OYSTERS

Served with jalapeño mignonette, cocktail, and horseradish  
Half Dozen | Full Dozen

*(Fridays & Saturdays, Subject to availability)*

### YELLOWFIN SASHIMI

Blackened and seared sushi grade ahi, seaweed salad, ponzu, and wasabi

## SALADS | SOUP

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### STRAWBERRY FIELDS

Spring field greens, strawberry, candied pecans, shaved shallots, bleu cheese crumbles, and balsamic vinaigrette

### WEDGE SALAD

Iceberg, bacon, shallots, roma tomatoes, blue cheese crumbles & dressing

### CLASSIC CAESAR

Romaine, parmesan, Japanese bread crumbs, parmesan crisps, tossed in house made Caesar dressing

### HEIRLOOM BABY BEETS

Whipped goat cheese, pistachio crumble, oranges, berries, baby arugula, balsamic vinaigrette

### SOUP DE JOUR

Chef's daily creation

## ENTRÉE SALADS

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### SPICY SHRIMP CAESAR

Cajun seasoned jumbo shrimp over romaine, parmesan, bread crumbs, parmesan crisps, and house made Caesar dressing

### PEPPER STEAK SALAD

Prime flat iron, baby arugula and mixed greens, bleu cheese crumbles, roma tomato, balsamic vinaigrette, topped with fried shallots

### YELLOWFIN AHI

Spring mixed greens, fried wontons, toasted sesame, wasabi, seaweed mix, avocado, and ponzu dressing

## HANDHELDS

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### THE "SLEEVES" BURGER

Steakhouse blend, bacon jam, avocado, roma tomato, shaved iceberg, white cheddar, secret sauce

### CHICKEN BRUSCHETTA SANDWICH

Chicken breast, baby arugula, basil aioli, tomato, balsamic reduction, served on a French baguette

### BBQ SHORT RIB SANDWICH

House made bbq sauce, white cheddar, Fresno chili peppers, and fried shallots



# STEAK | SEAFOOD

*\*Proud partnership with Rocker Bros Meat & Provision Inc. sourcing prime steaks and chops from Colorado\*  
All steaks are finished with garlic & herb compound butter*

HOUSE SAUCE | TOPPERS | 5

Port Demi Glace | Caramelized Onions | Gorgonzola

<b>PRIME Flat Iron</b> - 9oz	28
<b>Filet Mignon</b> - 8oz	44
<b>65 Day Dry Aged PRIME New York</b> - 16oz ( <i>Bone-In</i> )	47
<b>Ribeye</b> - 20oz	52
<b>30 Day Dry Aged Tomahawk</b> - 36oz ( <i>Subject to availability</i> )	120

## SEAFOOD

<b>Steelhead "Salmon" Trout</b> - 8oz	26
<b>Blackened Seared Yellowfin Ahi</b> - 6oz	21
<b>Seared Scallops</b> - 4 each	24
<b>Pacific Mahi Mahi</b> - 8 oz	29
<b>Lobster Tail</b> - 10 oz	MP

## CHEF'S CREATIONS

**FLAT IRON & ROSEMARY SHRIMP | 39**  
Garlic mashed potatoes, asparagus, grilled rosemary shrimp, with our port wine demi

**8 HOUR BRAISED SHORT RIB | 26**  
Garlic mashed potatoes, blistered asparagus, with our port wine demi

**PACIFIC DORADO | 34**  
Mahi-mahi blackened over a bed of wild rice pilaf, topped with a mango citrus salsa, avocado, and a sweet soy glaze

**PAN SEARED JIDORI CHICKEN | 26**  
Garlic mashed potatoes, grilled asparagus, rosemary gravy, with roasted roma tomato

**SEARED SCALLOPS | 32**  
Cauliflower puree, red wine braised spring onion, coriander baby carrots, garlic thyme mushrooms, and rice pilaf

**FRESH ISLAND CATCH | MP**  
Rice pilaf in a half pineapple, with fresh scallops, jumbo shrimp, and lobster tail

## STEAK PREPARATION

**BLUE** | Seared outside, 100% cool red inside

**RARE** | cool red center

**MEDIUM RARE** | Warm red center

**MEDIUM** | Warm pink center, touch of red

**MEDIUM WELL** | Slight hint of pink

**WELL DONE** | 100% Brown, no pink

**CHARRED** | Seasoned and seared, black crust

## ADD-ONS

**PETITE LOBSTER TAIL | 26**  
**3 SEA SCALLOPS | 18**  
**3 JUMBO SHRIMP | 12**

## SIDES

**MASHED POTATOES | 8**  
Garlic, cream, butter, salt & pepper  
*Loaded with white cheddar, bacon, and chives add 4*

**POMMES FRITES | 8**  
Shoestring Fries  
*Garlic parmesan add 2 / Truffle oil add 3*

**FRIED SHALLOTS | 9**  
Cajun season, salt & pepper

**WILD RICE PILAF | 8**  
Long grain rice, seasonal vegetables, wild rice

**SHORT RIB MAC N' CHEESE | 13**  
Pasta, white cheddar, short rib, fried shallots

**WHITE TRUFFLE MAC N' CHEESE | 10**  
White cheddar, white truffle oil, panko

**CRISPY BRUSSELS SPROUTS | 12**  
Balsamic vinaigrette, pickled Fresno peppers

**GARLIC THYME MUSHROOMS | 10**  
Medley of wild mushrooms in red wine, garlic, and thyme

**CREAMED SPINACH | 9**  
Garlic, shallots, parmesan, cream, panko

**ROASTED BABY CARROTS | 9**  
Coriander, salt & pepper

**ASPARAGUS | 10**  
Grilled with parmesan

# BRUNCH



SUNDAYS 11AM-3PM

## AVOCADO TOAST | 10

Burrata cheese, smashed avocado, pickled Fresno chilis, lemon zest

## STEAK & EGGS | 14

Prime flat iron, soft scrambled eggs, papas bravas, chimichurri sauce, sliced avocado

## CLASSIC FRENCH TOAST | 12

Cinnamon sugar, berry compote, maple syrup, confectioner's sugar

## SMOKED SALMON BENEDICT | 16

Smoked salmon, chipotle hollandaise, 2 eggs sunny side up, and papas bravas

## CHORIZO HASH SCRAMBLE | 13

Spanish chorizo, avocado, papas bravas, pico de gallo, citrus crema

## CHICKEN CAESAR WRAP | 13

Chicken breast, romaine, parmesan, and house made Caesar dressing, served with shoestring fries

## STRAWBERRY FIELDS | 9

Spring field greens, strawberry, candied pecans, shaved shallots, bleu cheese crumbles, and balsamic vinaigrette

## THE "SLEEVES" BURGER | 15

Steakhouse blend patty, gouda, avocado, bacon jam, tomato, iceberg, secret sauce, served with shoestring fries | *Add Fried Egg \$2*

## SOUP DE JOUR | 8

Chef's daily creation

# SIDES

Seasonal fruit of the day | 4

Fresh sliced avocado | 2

Papas Bravas | 5

Bacon | 4

Brown butter toast | 4

2 Eggs any style | 5

**BLOODY  
OYSTER  
SHOOTER | 7**

*Ask for  
Availability*

# COCKTAILS

**MIMOSA | 7**

*Wycliff Ca. sparkling & O.J.*

**BOTTOMLESS MIMOSA | 15**

*(Includes Fruit & Juice Bar)*

**BLOODY BAR | 10**

*(Includes Mixers, and Bloody Toppers)*

**BLOODY MARY | 7**

*(Vodka)*

**BLOODY MARIA | 7**

*(Tequila)*

**RED SNAPPER | 7**

*(Gin)*

**APEROL SPRITZER | 10**

*(Aperol Aperitivo, Wycliff)*



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[www.greensleevessteakhouse.com](http://www.greensleevessteakhouse.com)



BAR | LOUNGE | RESTAURANT  
HAPPY HOUR

4PM - 7PM TUE-FRI | MONDAY ALL DAY

**\$5** WELL DRINKS  
SELECT DOMESTIC & LOCAL BEER  
*(Bud lt, Coors lt, Michelob Ultra,  
Hangar 24 Orange or Light)*  
HOUSE MARGARITA

**\$7** HOUSE RED OR WHITE WINE  
OLD FASHION  
MOSCOW MULES

**\$9** BARTENDER'S CHOICE  
BOILER MAKER  
*(Beer & a Whiskey Shot)*

## BAR BITES

POMMES FRITES | 4  
*Garlic parmesan add 2 | Truffle oil add 3*

SHISHITO PEPPERS | 6

CALAMARI STEAK | 8

CHARCUTERIE | 14

CRISPY BRUSSELS SPROUTS | 8

WEDGE SALAD | 7

CLASSIC CAESAR | 8

ANIMAL BURGER | 11

*White Cheddar, mixed greens, tomato, caramelized onions, pickles, secret sauce, served with pommes frites.*