



## **Option 1: Lunch**

\$17/ person

### **STARTER**

**Soup or Small Salad**

### **ENTRÉE**

#### **Chicken Parmigiana**

Lightly breaded chicken cutlet, pan fried in olive oil, topped with our homemade tomato sauce and mozzarella cheese, served over penne pasta

#### **Roast Beef Dinner**

Served with mashed potatoes, vegetables, topped gravy

#### **Fish & Chips**

Served with French fries, coleslaw and onion rings

#### **Pasta Primavera**

Tossed with vegetables in a white wine garlic sauce

### **DESSERT**

**Chef's Daily Selection**



## **Option 2: Lunch**

\$19/ person

### **STARTER**

**Soup or Small Salad**

### **ENTRÉE**

#### **Baked Haddock**

Topped with Red's seasoned ritz crumbs, served with mashed potatoes and vegetables

#### **Sirloin Tips**

Tender marinated, grilled to perfection and served with mashed potatoes and vegetables

#### **Chicken Marsala**

Sautéed chicken breast tossed in a mushroom Marsala wine sauce with choice of pasta

### **DESSERT**

**Chef's Daily Selection**



## **OPTION 1: DINNER**

\$23/person

Family style appetizers (choice of 3) \$29 / person  
(See attached appetizer list)

### **STARTER**

Soup or Small Salad

### **ENTRÉE**

(Choice of 4)

#### **Chicken Parmigiana**

Lightly breaded chicken cutlet, pan fried in olive oil, topped with our homemade tomato sauce and mozzarella cheese, served over penne pasta

#### **Harvest Bowl 15 *GF***

Grilled cage-free chicken, organic brown rice medley, kale, apples, sweet potatoes, beets, dried cranberries, goat cheese, toasted almonds with balsamic vinaigrette

#### **Chicken Marsala**

Sautéed chicken breast in a mushroom Marsala wine sauce, served over pappardelle pasta

#### **Chicken Broccoli Alfredo**

Sautéed chicken, broccoli and penne pasta tossed in a cream sauce

#### **10oz Red's Burger**

Organic grass-fed ground beef served on a grilled potato roll with bacon, lettuce, tomato, red onion, cheddar cheese and Red's secret sauce

#### **Fish and Chips**

Lightly fried haddock, served with hand-cut fries, coleslaw and homemade tartar sauce

#### **Dessert**

**Chef's daily selection**



## **OPTION 2: DINNER**

\$27/person

**Family style appetizers (choice of 3) \$33/ person**

See attached appetizer list

### **STARTER**

**Soup or Small Salad**

### **ENTRÉE**

(Choice of 4)

**12oz New York Sirloin Steak** (Add \$8/person)

Served with mashed potatoes, grilled asparagus, crispy onion strings and a classic sherry wine Demi- glace

**Harvest Bowl 15 GF**

Grilled cage-free chicken, organic brown rice medley, kale, apples, sweet potatoes, beets, dried cranberries, goat cheese, toasted almonds with balsamic vinaigrette

**Slow Braised Pork Shank Ossobuco**

Served with a mushroom Madeira sauce, mashed potatoes and sautéed spinach

**Red's Sirloin Steak Tips GF**

Tender marinated, grilled to perfection and served with mashed potatoes and julienne vegetables

**Mediterranean Grilled Chicken Breast**

Sautéed cherry tomatoes, kalamata olives, artichokes, capers, feta cheese in a lemon white wine sauce, served over orzo and sautéed spinach

**Baked Haddock**

Fresh haddock filet lightly topped with Red's seasoned ritz crumbs, served with rice pilaf and julienne vegetables

**Grilled Faroe Island Salmon**

Served with roasted new potatoes and grilled asparagus, topped with a lemon caper sauce

**Broiled Seafood Plate**

Fresh haddock filet, scallops and shrimp, lightly topped with Red's seasoned ritz crumbs, served with mashed potatoes and julienne vegetables

**Seafood Jambalaya**

Shrimp, scallops and haddock served in a spicy New Orleans sauce over rice

### **Dessert**

**Chef's daily selection**



## APPETIZERS

### Fried Calamari

Lightly fried calamari served with marinara sauce

### Pickle Fries

Served with homemade boom boom sauce

### Buffalo Pulled Chicken Dip GF

Served with corn tortilla chips, carrot and celery sticks

### Red's Famous Spicy Wings *GF*

### Sushi Grade Ahi Tuna

Pan seared crusted tuna with black & white sesame seeds, served with soba noodles and seaweed salad, drizzled with shoyu glaze and wasabi aioli

### Popcorn Buffalo Cauliflower 8

Served with blue cheese dressing, carrot and celery sticks

### Loaded Potato Skins 7

Crisped potatoes filled with cheese, smoked applewood bacon, scallions and sour cream

### Red's Candied Bacon

Homemade candied cured bacon served with a Nutella dipping sauce

### Pulled Pork Nachos Carnitas 10 *GF*

Corn tortilla chips, queso, pico de gallo, guacamole, sour cream, shaved lettuce and black olives

## DRINK MENU

House Wines Bottle	\$24.00
Champagne Bottle	\$20.00
Champagne Toast	\$5.00
Manly Mimosa	\$11.00
Classic Mimosa	\$8.00
Coffee or Tea	\$2.00
Espresso	\$2.25
Cappuccino	\$3.95
Soda	\$2.00