

# Red House Café

## Soup

Fresh Homemade Soup of the Day ..... Small 3.75 Large 4.75

## Caesar

Hearts of romaine with our own Caesar dressing  
and grated parmesan cheese..... Small 4.25 Large 8.50

## Mixed Field Greens

Mixed field greens with house vinaigrette, feta cheese,  
kalamata olives and tomato ..... Small 4.25 Large 8.50

## The Wedge

A wedge of iceberg lettuce and house made bleu cheese  
dressing, croutons and fresh chives ..... 5.95

## Spinach Salad

Baby spinach with honey poached pears, candied pecans and crumbled bleu cheese ..... 7.25

## Small Plates

### Fresh Red and Yellow Beet Salad

Sliced organic beets layered with fresh goat cheese, topped with  
toasted pine nuts and tossed with an orange vinaigrette ..... 8.25

### Portabello Mushroom

Portabello mushroom served over a bed of polenta,  
topped with marinara sauce and shaved parmesan cheese ..... 8.95

### Bleu Cheese Souffle

Served with mixed greens and sliced pears drizzled with a balsamic vinaigrette..... 10.95

### Salmon Pizza

Smoked salmon set atop crème fraiche and topped with caviar ..... 10.95

### Dungeness Crab Cakes

Fresh, pan seared crab cakes..... 8.95

### Grilled Calamari

Lightly breaded calamari served with chili aioli..... 7.95

### Ravioli

Served with a lemon beurre blanc sauce..... 7.95

### Black P.E.I. Mussels

Served in a light tomato broth (Prince Edward Island, Canada)..... 8.95

### Camembert with Port Wine Sauce

Toasted camembert cheese with a Port wine and fig reduction topped with bleu cheese..... 10.95

## Entrees

### Seafood Penne Pasta

Served with mussels, salmon and sea bass in a marinara broth ..... 15.00

### Capellini Pasta with Grilled Vegetables

Served over marinara sauce and topped with shaved parmesan cheese..... 13.00

### Ravioli

With a lemon beurre blanc sauce, fresh tomato garnish and parmesan cheese..... 13.00

### Ribeye Steak

14oz. Black Angus cut, topped with herbed butter and served with  
white truffle mashed potatoes & sautéed vegetables ..... *Market Price*

### Filet Mignon

With sautéed vegetables, mashed potatoes and a green peppercorn sauce ..... *Market Price*

### Grilled Lamb Filets

Served with the evening's vegetables, placed atop mashed potatoes  
and finished with a brown sauce..... 16.00

### Salmon Filet

With au gratin potatoes, sautéed vegetables and a chive beurre blanc sauce..... 15.00

### Roasted Chicken

Chicken rubbed with fresh herbs and olive oil, served with mashed potatoes  
and fresh vegetables..... 13.00

### Pork Tenderloin

Choice cuts of medallion pork, potatoes and fresh vegetables ..... 15.00