

Red House Café Dinner

Soup of the Day

Fresh homemade soup, made daily \$6.50

Caesar

Hearts of romaine tossed in our own Caesar dressing and topped with croutons and shaved Parmesan cheese 7.50

Mixed Field Greens

Mixed field greens with house made Champagne vinaigrette, feta cheese, kalamata olives and cherry tomatoes 7.50

The Wedge

A wedge of iceberg lettuce topped with blue cheese dressing, croutons, cherry tomatoes and fresh chives 7.50

Spinach Salad

Baby spinach with honey poached pears, candied pecans, crumbled blue cheese and our balsamic vinaigrette dressing 9.50

Fresh Beet Salad

Sliced red and yellow organic beets, layered with fresh goat cheese, topped with toasted pine nuts with orange vinaigrette dressing 9.00

Small Plates

Grilled Calamari

Lightly breaded calamari steak grilled and served with a chili aioli 9.00

Bleu Cheese Souffle

Set atop mixed greens and sliced poached pears drizzled with our balsamic vinaigrette 12.00

Dungeness Crab Cakes

Fresh, pan-seared crab cakes served with a lemon basil aioli 10.00

Small Plate Raviolis

Spinach and cheese raviolis served with a lemon beurre blanc sauce 9.00

Camembert

Toasted camembert cheese topped with a Port wine and fig reduction sauce with blue cheese crumbles 12.00

Portobello Mushroom

Portobello mushroom served over a bed of grilled polenta, topped with marinara sauce and shaved Parmesan cheese 10.00

Salmon Pizza

Smoked salmon set atop freshly baked pizza dough with crème fraiche and caviar 12.00

Chicken Quesadilla

With Jack and cheddar cheese served with salsa and sour cream 9.00

Black P.E.I. Mussels

Served in a light tomato broth (Prince Edward Island, Canada) 11.00

Goat Cheese Corstini

Slightly toasted crostini topped with goat cheese and fresh basil on a bed of mixed field greens 9.00

Entrees

Roasted Chicken

Topped with tomato vinaigrette and served with our mashed potatoes and sautéed vegetables 16.00

Chicken Parmesan

Lightly breaded and grilled chicken breast topped with melted Jack cheese and house made marinara sauce served with capellini pasta and sautéed vegetables 18.00

Salmon Filet

Topped with our beurre blanc sauce, served with au gratin potatoes and vegetables 22.00

Seafood Penne Pasta

Served with mussels, salmon and sea bass in a light marinara broth 18.00

Grilled Lamb Sirloin

Served with sautéed vegetables, mashed potatoes and finished with Au jus sauce 23.00

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

16 oz. Ribeye Steak

Topped with herb butter and served with our mashed potatoes and sautéed vegetables 23.00

Spinach and Cheese Ravioli

In a lemon beurre blanc sauce and topped with shaved Parmesan cheese 15.00

Capellini Pasta

Topped with grilled zucchini, yellow squash, carrots and shaved Parmesan with marinara sauce 15.00

Old Fashioned Cheeseburger

Lettuce, tomato, mayo and your choice of Blue, Jack or cheddar cheese, served with mixed field greens 11.00

Warmed Tomato Mozzarella

Open faced sandwich baked with sliced tomatoes and mozzarella on a ciabatta roll and topped with our balsamic vinaigrette sauce, served with mixed field greens 12.00

Pork Tenderloin

Choice cut medallions served with our mashed potatoes and sautéed vegetables, topped with our brown sauce 19.00

Sides

Grilled polenta 5.00	Marina sauce 4.00	Fresh avocado 2.00
Au gratin potatoes 6.50	Grilled Tiger prawns 7.00	Apple wood smoked bacon 4.00
Grilled chicken 6.00	Mashed potatoes 5.00	Blue cheese, Caesar, Champagne, Balsamic or Orange vinaigrette dressing 1.75
Sautéed vegetables 4.00	Candied pecans 4.05	

To insure quality and freshness, our kitchen prepares everything to order. Your patience is appreciated. Enjoy and taste the difference. Please be aware that many dishes on our menu use ingredients which are not listed. If you have any allergies or dietary restrictions, please inform your server and we will be happy to prepare your meal in accordance with your needs.

CASH, LOCAL PERSONAL CHECKS • SORRY, NO CREDIT CARDS
18% Gratuity will be added to parties of six or more