Red House Cafe  
662 Lighthouse Ave  
Pacific Grove, CA 93950  
(831) 643-1060

An 18% gratuity will be added to parties of 6 or more. We accept all major credit cards.  
This Menu is a Sample of our offerings and all menu items and prices are subject to change.

## Entrees

**Roasted Chicken**
Topped with tomato vinaigrette & served with our mashed potatoes & sauteed vegetables

**Chicken Parmesan**
Lightly breaded chicken breast topped with melted mozzarella & housemade marinara sauce, served with capellini pasta & vegetables

**Salmon Filet**
Topped with our buerre blanc sauce, served with au gratin potatoes and vegetables

**Seafood Penne Pasta**
Served with mussels, & Fresh Fish in a light marinara broth

**Grilled Lamb Chops**
Served with sauteed vegetables, mashed potatoes & finished with au jus sauce

**Ribeye Steak**
Topped with herb butter & served with mashed potatoes and sauteed vegetables

**Spinach and Cheese Raviolis**
In a lemon beurre blanc sauce & topped with shaved parmesan

**Capellini Pasta**
Topped with grilled zucchini, yellow squash, carrots and shaved parmesan with marinara sauce

**Old Fashioned Cheeseburger**
Lettuce, tomato, mayo & your choice of jack, cheddar or bleu cheese, served with mixed greens

**Warm Tomato Mozzarella**
Open faced sandwich baked on a ciabatta roll & topped with our balsamic vinaigrette, served with mixed greens

**Portobello Mushroom Sandwich**
Stuffed with goat cheese and fresh basil on a ciabatta roll, topped with our balsamic vinaigrette and served with mixed greens

**Pork Loin**
Choice cut medallions served with our mashed potatoes & sauteed vegetables, topped with our brown sauce

## Small Plates

**Grilled Calamari**
Lightly breaded calamari steak grilled and served with a chili aioli

**Dungeness Crab Cakes**
Fresh, pan-seared crab cakes served with a lemon basil aioli

**Small Plate Raviolis**
Spinach & cheese raviolis served with a lemon beurre blanc sauce

**Camembert**
Toasted cheese topped with a port wine & fig reduction sauce with blue cheese crumbles

**Portobello Mushroom**
Served over a bed of grilled polenta, topped with marinara sauce & shaved parmesan

**Salmon Pizza**
Smoked salmon set atop freshly baked pizza dough with creme fraiche & caviar

**Chicken Quesadilla**
Jack & cheddar cheese, roasted red peppers served with salsa & sour cream

**Black P.E.I. Mussels**
Served in a light tomato broth (Prince Edward Island, Canada)

## Salads

**Mixed Field Greens**
A house made Champagne vinaigrette, feta cheese, kalamata olives & cherry tomatoes

**Caesar**
Hearts of romaine tossed in our own Caesar dressing & topped with croutons and shaved parmesan

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

**Spinach Salad**
Honey poached pears, bleu cheese crumbles, candied pecans tossed in our balsamic vinaigrette

**Fresh Beet Salad**
Sliced red & yellow beets, layered with fresh goat cheese, tossed with orange vinaigrette & topped with toasted pine nuts

**Bleu Cheese Souffle**
Set atop mixed field greens, sliced poached pears, drizzled with our balsamic vinaigrette

**Goat Cheese Crostini**
Slightly toasted crostini topped with goat cheese and fresh basil on a bed of mixed greens

## Soup & Sides

**Soup of the Day**
Fresh Homemade Soup daily

**Grilled Chicken Breast**
Applewood Smoked Bacon

**Grilled Tiger Prawns**
Fresh Avocado

**Au Gratin Potatoes**
Sautéed Vegetables

**Grilled Polenta**
Served with marinara
Whites

PROSECCO
SPARKLING ITALIAN WINE

MIMOSA
ORANGE JUICE, GRAPEFRUIT JUICE OR CRANBERRY JUICE

KENDALL-JACKSON “VINTNER’S RESERVE” PINOT GRIS, MONTEREY
RIPE CITRUS FLAVORS WITH RICH AROMAS OF TROPICAL MANGO, MELON AND JUICY PEACH

MURPHY-GOOSE SAUVIGNON BLANC “THE FUME”, CALIFORNIA
LUSH FLAVORS OF WHITE PEACH AND HONEYDEW MELON. WONDERFUL EXPRESSIONS OF FLORAL NOTES

VOUVRAY CHENIN BLANC, FRANCE
FRUIT FLAVORS OF MELON, PEACH AND PEACH WITH ALLURING FLORAL AROMAS AND A LOVELY CRISPNESS

CÉLANA CHARDONNAY, CHILE
AROMAS OF FRESH CITRUS, PEACHES, MELONS AND TROPICAL FRUIT WITH HINTS OF MINERALITY

MCMANIS CHARDONNAY, RIVER JUNCTION
BRIGHT CITRUS FRUIT AROMAS OF PEACH, MELON AND PEACH WITH HINTS OF VANILLA, HAZELNUT AND TOASTY OAK

KENDALL-JACKSON “VINTNER’S RESERVE” CHARDONNAY, CENTRAL COAST
TROPICAL FRUIT FLAVORS SUCH AS PINEAPPLE, MANGO AND PAPAYA WITH CITRUS NOTES

CARMEL ROAD CHARDONNAY, MONTEREY
VIBRANT AND REFRESHING. BURSTS WITH FLAVORS OF ASIAN PEAR, ELDERBERRY AND ACACIA BLOSSOM

NIELSON BY BYRON CHARDONNAY, SANTA BARBARA
AROMAS AND FLAVORS OF PINEAPPLE, CITRUS, APPLES AND A BLAST OF TROPICAL FRUIT.

HARTFORD CHARDONNAY, RUSSIAN RIVER
SUBTLE AROMAS OF JASMINE FLOWER, CITRUS OIL, RIPE APPLES AND PEAR WITH FLAVORS OF FRESH KIWI AND LEMON DROP

ROMBAUER CHARDONNAY, NAPA
DISPLAYS JUICY PEACHES, PINEAPPLE AND LIME ON THE NOSE, FOLLOWED BY VANILLA AND CEDAR

Reds

CARMEL ROAD PINOT NOIR, MONTEREY
FRENCH OAK AGED BRIEFLY TO ADD EARTHY, DARK TOAST UNDERTONES TO THIS BRIGHTLY FRAGRANT WINE

CÉLANA CABERNET SAUVIGNON, CHILE
DENSE AND RIPE WITH NOTES OF CHERRIES, BLACKBERRIES, CEDAR, SPICE AND COLA

SILVER PALM CABERNET SAUVIGNON, NORTH COAST
AROMAS OF Bing CHERRY AND CASSIS. FLAVORS OF MENTHOL, SPICE AND OAK WITH ROUND FIRM TANNINS

ARROWOOD CABERNET SAUVIGNON, SONOMA
AROMAS OF DRIED CHERRIES, DRIED FIGS, RED PLUM AND VANILLA. RIPE FRUIT FLAVORS OF JUICY RASPBERRY

MCMANIS MERLOT, CENTRAL VALLEY
FRUIT FORWARD WITH BLACKBERRY, CREAM AND A HINT BAKING SUGAR. LIVELY MIX OF BLACK FRUIT FLAVORS

KENDALL-JACKSON “VINTNER’S RESERVE” MERLOT, SONOMA
INTRICATE LAYERS OF BLACK CHERRY, PLUM, CURRANT AND WILD BERRY MINGLE WITH A HINT OF SPICE

FREEMARK ABBEY MERLOT, NAPA VALLEY
LAYERS OF FLAVOR COMPOSED OF BLACKBERRY, DARK CHERRY, RASPBERRY, MILK CHOCOLATE AND SPICES

EDMEADES ZINFANDEL, MENDOCINO
AROMAS OF WILD BLACKBERRIES, SPICED PLUMS, CHERRIES AND CRACKED BLACK PEPPER WITH A LUSH, ROUND TEXTURE

BOCCELLI SANGIOVESE, ITALY
RIPE AND SMOKY WITH NOTES OF MARASCA CHERRY, GRANITE AND RHUBARB COMPOTE

Coffee & Espresso

ITALIAN ROAST
A HOUSE BREWED COFFEE & DECAF

ESPRESSO
DOUBLE SHOTS

CAPPUCCINO
CAFE LATTE

Cafe Mocha
TORANI FLAVORED SYRUP
ADD A SHOT OF TORANI FLAVORED SYRUP TO YOUR COFFEE BEVERAGE

Teas - Mighty Leaf Organic

VANILLA BEAN
CHAMOMILE CITRUS
HERBAL MINT
HERBAL EARL GREY • DECAF

ENGLISH BREAKFAST
JASMINE
EARL GREY-CAFFEINATED
GREEN TEA

Beverages

JUICE ORANGE, GRAPEFRUIT, CRANBERRY OR FRESH PRESSSED APPLE
SMALL OR LARGE

LEMONADE - FRESH MADE

UNSWEETENED ICED TEA
HOUSE BREWED

ARNOLD PALMER ICED TEA & FRESH MADE LEMONADE

PELLIGRINO SPARKLING WATER
750 ML

SPARKLING ORANGE JUICE OR LEMONADE

SPARKY’S LOCALLY BOTTLED ROOT BEER

SOBE SUGAR FREE CRANBERRY GRAPEFRUIT

HOT CHOCOLATE SERVED WITH REAL WHIPPED CREAM MADE WITH MILK

SODA PEPSI, DR. PEPPER (REG. OR DIET), SIERRA MIST

MILK
SMALL OR LARGE