

REDS° LUNCH

CHEF MIKE JOHN
WINTER 2023

SALADS & STARTERS

CAESAR SALAD | 12

romaine, shaved parmesan, fried capers, crouton

THE GEM | 15

little gem butter lettuce, bacon, blue cheese, shallot, granny smith apples, sherry vinaigrette

HOUSE SALAD | 11

mixed greens, balsamic vinaigrette, goat cheese crumble, pomegranate, carrot and toasted almond

WARMED KALE SALAD | 16

wilted dino kale with shallot, carrot, bacon, walnut, dried cranberry and red wine vinaigrette

GNOCCHI | 15

yukon gold potato gnocchi, butternut squash, dried cranberry, kale, shallot, garlic, herbs, madeira

TRUFFLE CROSTINI | 12

oyster and cremini mushroom, cream and local goat cheese, arugula and saba

BAKED SIERRA NEVADA GOAT CHEESE | 15

olive tapenade, roasted garlic, toasted bread

SOUP DU JOUR | 7 cup

Add Chicken 7 - Add Prawns 11 - Add Steak 16

SIDES

POMME FRITES | 7

with house ketchup
add truffle oil 2

BALSAMIC ROASTED BRUSSELS SPROUTS | 12

with parmesan reggiano and pine nuts

MARINATED OLIVES | 4

SANDWICHES

choice of fries or simple salad

B.C.H. SANDWICH | 17

grilled bacon, chicken, ham with honey mustard, swiss cheese and olive salad

CHICKEN SALAD SANDWICH | 15

herb roasted chicken breast, apple, shallot, dried cranberry, roasted butternut squash, aioli on toasted ciabatta

WAGYU STEAK SANDWICH | 21

onion, local mushrooms, arugula, manchego, garam masala aioli

THE HAMBURGER | 19

grilled onion, shredded lettuce, aioli on brioche bun
add cheddar or blue 2 add bacon 2

MARY'S CHICKEN POT PIE | 15

herb roast chicken breast, aromatics, potato, bacon and bechamel

STEAK AND POTATOES | 20

NY steak bits, fondant potatoes, aioli with a balsamic glaze

REDS' BOWL | 18

chicken, brown rice, black beans, cabbage, bell pepper, tomato, watermelon radish, black olive, cilantro, avocado, chipotle lime dressing

BLUE CHEESE AND BACON MAC | 15

granny smith apple

CHEDDAR MAC | 13



*Consuming raw or undercooked meats, poultry, seafood, shell food or eggs may increase your risk of food borne illness. | Kitchen contains nuts, dairy and gluten.
If there are any food allergy concerns, please let us know. No split checks on parties of 6 plus. A 20% gratuity will be added to parties of 6 or more. Credit card pricing is additional 3%