

# REDS° LUNCH

SUMMER 2023  
CHEF MIKE JOHN  
SOUS CHEF RYAN STROMBOM

## STARTERS & SALADS

### TOMATO BRUSCHETTA | 13

local heirloom tomato, basil, goat cheese, garlic, grilled baguette

### BLISTERED SHISHITO PEPPERS | 13

panko, lemon and spicy aioli

### TRUFFLE CROSTINI | 12

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

### FLATBREAD OF THE DAY | MP

### SIZZLE PRAWNS | 22

wild white prawns, fresno chile, garlic, lemon, cilantro, grilled baguette

### POMME FRITES | 8

with house ketchup

### MARINATED OLIVES | 5

### CAESAR SALAD | 13

romaine, shaved parmesan, fried capers, crouton

### THE GEM | 15

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

### STEAK SALAD | 20

wagyu steak, shallot, roast bell pepper, blue cheese, arugula, red wine vinaigrette

### HOUSE SALAD | 11

mixed greens, citrus balsamic vinaigrette, carrot, almond, crouton

### SPINACH SALAD | 15

fennel, dried fruit, apple cider vinaigrette, goat cheese crumble

Salad Add-Ons  
Chicken 7 - Prawns 11

## SANDWICHES

choice of fries or simple salad

### B.C.H. SANDWICH | 17

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

### BLT | 18

local heirloom tomato, bacon, spring mix, basil aioli  
Add Avocado 2

### CHICKEN SALAD SANDWICH | 16

herb roasted chicken breast, apple, shallot, dried cranberry, grape, celery, aioli

### WAGYU STEAK SANDWICH | 23

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

### THE HAMBURGER | 20

grilled onion, shredded lettuce, house ketchup, aioli, brioche bun

add cheddar, goat or blue 2 bacon 2 avocado 2



\*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%