

ENTREES

ROASTED CHICKEN

HALF CHICKEN ROASTED AND SEASONED WITH OUR SPECIAL HERB OIL BLEND, MASHED POTATOES AND 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 LAMB AU JUS SAUCE

NEW YORK STEAK - 16OZ.

TOPPED WITH GARLIC, 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

WARMED TOMATO MOZZARELLA

OPEN FACED SANDWICH BAKED ON A CIABATTA ROLL & TOPPED WITH OUR BALSAMIC VINAIGRETTE, FRESH BASIL, ROASTED RED PEPPERS, CARAMELIZED RED ONIONS, AND SERVED WITH MIXED GREENS

PORTOBELLO MUSHROOM SANDWICH

STUFFED WITH GOAT CHEESE AND FRESH BASIL, ROASTED RED PEPPERS, CARAMELIZED RED ONIONS ON A CIABATTA ROLL, TOPPED WITH OUR BALSAMIC VINAIGRETTE AND SERVED WITH MIXED GREENS

PORK LOIN

BONE IN PORK CHOP SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES, TOPPED WITH BROWN SAUCE REDUCTION

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

PORTABELLO 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)

EXTRA PLATE CHARGE

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 PRAWNS

FRESH AVOCADO

AU GRATIN POTATOES

SAUTEED VEGETABLES

GRILLED POLENTA

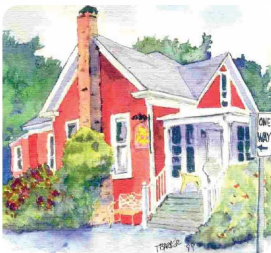
SERVED WITH MARINARA

GRILLED SALMON

BLUE CHEESE CRUMBLES

CARAMELIZED RED ONIONS

HOUSE-MADE AIOLI



Red House Cafe

established 1996

662 LIGHTHOUSE AVE
PACIFIC GROVE, CA
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(831) 643-1060



BEVERAGES

PROSECCO - SPARKLING ITALIAN WINE

MIMOSA - ORANGE, GRAPEFRUIT OR CRANBERRY JUICE

ORANGE, GRAPEFRUIT, CRANBERRY OR FRESH PRESSED APPLE JUICE

LEMONADE - FRESH MADE
(ONE REFILL)

UNSWEETENED ICED TEA - HOUSE BREWED
(REFILLS)

ARNOLD PALMER - ICED TEA & FRESH MADE LEMONADE
(ONE REFILL)

PELLIGRINO SPARKLING WATER - 750 ML

SPARKLING ORANGE JUICE OR LEMONADE
(ONE REFILL)

SPARKY'S LOCALLY BOTTLED ROOT BEER

MILK

COFFEE & ESPRESSO

LAVAZZA 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 HOT TEAS

VANILLA BEAN

CHAMOMILE CITRUS

HERBAL EARL GREY -DECAF

EARL GREY-CAFFEINATED

HERBAL MINT

ENGLISH BREAKFAST

JASMINE

GREEN TEA

HOT COCOA

**HOT CHOCOLATE SERVED
WITH REAL WHIPPED CREAM
MADE WITH MILK**

SODAS

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