

RED HOUSE CAFE

LUNCH

SOUP, SALADS & SANDWICHES

SOUP of the day - 7.00

SALADS

THE WEDGE

Housemade Blue Cheese Dressing,
Croutons, Crumbled Blue Cheese,
Cherry Tomatoes & Chives 11.00

CAESAR

Romaine Lettuce, Parmesan Cheese,
Caesar Dressing & Garlic
Croutons 11.00

SPINACH SALAD

Baby Spinach, Housemade Poached
Pears, Caramelized Pecans, Crumbled
Blue Cheese & Balsamic 13.00

MIXED FIELD GREENS

Cherry Tomatoes, Feta, Kalamata
Olives, Balsamic Onions & Champagne
Vinaigrette 12.00

SANDWICHES

Served with Orzo Pasta

TOASTED GRILLED CHEESE

Fontina, Artichoke Hearts & Roasted
Red Peppers on Toasted Sourdough
Bread with Kalamata Aioli 12.00

BLT

Maple Smoked Bacon, Mayonnaise,
Lettuce, Tomato, Roasted Red Peppers
& Balsamic Onions on a Brioche
Bun 15.00

PORTOBELLO MUSHROOM

Stuffed with Goat Cheese, Basil,
Balsamic Onions, Roasted Red Peppers
on Ciabatta & Balsamic Dressing 15.00

WARMED TOMATO MOZZARELLA

Fresh Tomatoes & Mozzarella, Baked
Open Faced on Ciabatta with Fresh
Basil, Balsamic Onions, Roasted Red
Peppers & Topped with a Balsamic
Dressing 12.00

OVEN ROASTED CHICKEN BREAST

Lettuce, Tomato, Balsamic Onions & Roasted Red Peppers
with Lemon-Basil Aioli 12.00

OVEN ROASTED TURKEY BREAST

Jack Cheese, Lettuce, Tomato, Roasted Red Peppers &
Honey Dijon Mustard on Ciabatta 12.00

PORK LOIN

Lettuce, Tomato, Balsamic Onions, Roasted Red Peppers
& Honey Dijon on Focaccia 15.00

RED HOUSE BURGER

Freshly Ground Prime Beef on a Soft Brioche Roll with
Lettuce, Tomato, Mayonnaise & Dijon and Served with
French Fries (Choice of Jack, Cheddar or Blue Cheese) 18.00

RED HOUSE FAVORITES

CALAMARI STEAK

Lightly Panko-Crusted & Griddled & Served as a Sandwich
with Lettuce, Tomato, Roasted Red Peppers, Balsamic
Onions on Ciabatta with Chili Aioli or with a Salad of Mixed
Field Greens with Chili Aioli 18.00

STEAK FRITES

Grilled New York Steak, Herb Butter & French Fries 18.00

HOUSEMADE FRESH CRAB CAKE

Served with a Large, Mixed Field Green Salad with Lemon
Basil Aioli 18.00

SIDES & EXTRAS

Grilled Chicken Breast 8.00
Smoked Salmon 12.00
Grilled Prawns 12.00
Grilled Salmon 12.00
Crab Cake 12.00
French Fries 5.00
Avocado 3.00
Carmelized Sweet Balsamic 3.00
Housemade Aioli - Lemon Basil 2.00
Housemade Aioli - Chili 2.00
Housemade Aioli - Kalamata Olive 2.00
Crumbled Blue Cheese 2.00
Jack or Cheddar 2.00
Pasta Salad 5.00

This Menu is a Sample of our offerings and all menu items and
prices are subject to change.

RED HOUSE CAFE

BREAKFAST

BEVERAGES - ASSORTED TEAS - COFFEES

BEVERAGES

Glass of Prosecco -
Sparkling Italian Wine - 8.00

Mimosa - Orange Juice,
Grapefruit Juice
or Cranberry - 12.00

Bloody Mary - 12.00

Juice

Orange, Grapefruit, Cranberry
or Fresh Pressed Apple
5.25 (Small), 7.25 (Large)

Fresh Lemonade - 3.75
(Plus one free refill)

Milk

2.50 (Small), 4.00 (Large)

Hot Chocolate - Made with
Steamed Milk
& Fresh Whipped Cream -
4.75

Pellegrino Sparkling Water
(750 ml) - 7.00

Sparky's Locally Bottled Root
Beer - 4.50

Pepsi, Diet Pepsi,
Dr. Pepper, Diet Dr. Pepper
& Sierra Mist - 3.00 (refills)

Unsweetened Ice Tea
(House Brewed) - 3.75 (refills)

Arnold Palmer - 3.75 (refill)

TEAS

MIGHTY LEAF ORGANIC HOT TEAS - 4.75

Choice of Flavors

Vanilla Bean

Chamomile Citrus

Organic Earl Grey or Earl Grey Decaffeinated

Herbal Mint

English Breakfast

Jasmine

Green Tea

COFFEE & ESPRESSO

Lavazza Italian Roast House Brewed Coffee/Decaf
3.50 (Refills)

Espresso (Double Shots)

4.00

Cappuccino

4.25

Cafe Latte

4.75

Cafe Mocha

5.75

Option to add a Shot of Torrani Flavored Syrup
to your Coffee Beverage - 1.00

Macchiato

4.00

Americano

4.00

Made with Soy or Almond Milk

3.00

Side Small Pitcher with Steamed Milk

2.00

Irish Coffee

10.00

Hot Water Service

1.00