

ENTREES

ROASTED CHICKEN

HALF CHICKEN ROASTED AND SEASONED WITH OUR SPECIAL HERB OIL BLEND, MASHED POTATOES AND VEGETABLES 22

CHICKEN PARMESAN

LIGHTLY BREADED CHICKEN BREAST TOPPED WITH MELTED MOZZARELLA & HOUSEMADE MARINARA SAUCE, SERVED WITH CAPELLINI PASTA & VEGETABLES 24

SALMON FILET

TOPPED WITH OUR BUERRE BLANC SAUCE, SERVED WITH AU GRATIN POTATOES AND VEGETABLES 27

SEAFOOD PENNE PASTA

SERVED WITH MUSSELS, & FRESH FISH IN A LIGHT MARINARA BROTH 28

GRILLED LAMB CHOPS

SERVED WITH SAUTEED VEGETABLES, MASHED POTATOES & FINISHED WITH LAMB AU JUS SAUCE 32

NEW YORK STEAK - 16OZ.

TOPPED WITH GARLIC, HERB BUTTER & SERVED WITH MASHED POTATOES AND SAUTEED VEGETABLES 35

SPINACH AND CHEESE RAVIOLIS

IN A LEMON BEURRE BLANC SAUCE & TOPPED WITH SHAVED PARMESAN 18

CAPELLINI PASTA

TOPPED WITH GRILLED ZUCCHINI, YELLOW SQUASH, CARROTS AND SHAVED PARMESAN WITH MARINARA SAUCE 22

OLD FASHIONED CHEESEBURGER

LETTUCE, TOMATO, MAYO & YOUR CHOICE OF JACK, CHEDDAR OR BLEU CHEESE. SERVED WITH MIXED GREENS 16

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 15

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 15

PORK LOIN

BONE IN PORK CHOP SERVED WITH MASHED POTATOES & SAUTEED VEGETABLES, TOPPED WITH BROWN SAUCE REDUCTION 32

SMALL PLATES

GRILLED CALAMARI

LIGHTLY BREADED CALAMARI STEAK GRILLED AND SERVED WITH A CHILI AIOLI 13

DUNGENESS CRAB CAKES

FRESH, PAN-SEARED CRAB CAKES SERVED WITH A LEMON BASIL AIOLI 16

SMALL PLATE RAVIOLIS

SPINACH & CHEESE RAVIOLIS SERVED WITH A LEMON BEURRE BLANC SAUCE 11

CAMEMBERT

TOASTED CHEESE TOPPED WITH A PORT WINE & FIG REDUCTION SAUCE WITH BLUE CHEESE CRUMBLES 15

PORTABELLO MUSHROOM

SERVED OVER A BED OF GRILLED POLENTA, TOPPED WITH MARINARA SAUCE & SHAVED PARMESAN 15

SALMON PIZZA

SMOKED SALMON SET ATOP FRESHLY BAKED PIZZA DOUGH WITH CREME FRAICHE & CAVIAR 15

CHICKEN QUESADILLA

JACK & CHEDDAR CHEESE, ROASTED RED PEPPERS SERVED WITH SALSA & SOUR CREAM 10

BLACK P.E.I. MUSSELS

SERVED IN A LIGHT TOMATO BROTH (PRINCE EDWARD ISLAND, CANADA) 18

EXTRA PLATE CHARGE 2.00

SALADS

MIXED FIELD GREENS

A HOUSE MADE CHAMPAGNE VINAIGRETTE, FETA CHEESE, KALAMATA OLIVES & CHERRY TOMATOES 12

CAESAR

HEARTS OF ROMAINE TOSSED IN OUR OWN CAESAR DRESSING & TOPPED WITH CROUTONS AND SHAVED PARMESAN 11

THE WEDGE

A WEDGE OF ICEBERG LETTUCE TOPPED WITH BLUE CHEESE DRESSING, CROUTONS, CHERRY TOMATOES AND FRESH CHIVES 11

SPINACH SALAD

HONEY POACHED PEARS, BLEU CHEESE CRUMBLES, CANDIED PECANS TOSSED IN OUR BALSAMIC VINAIGRETTE 13

FRESH BEET SALAD

SLICED RED & YELLOW BEETS, LAYERED WITH FRESH GOAT CHEESE, TOSSED WITH ORANGE VINAIGRETTE & TOPPED WITH TOASTED PINE NUTS 13

BLEU CHEESE SOUFFLE

SET ATOP MIXED FIELD GREENS, SLICED POACHED PEARS, DRIZZLED WITH OUR BALSAMIC VINAIGRETTE 15

GOAT CHEESE CROSTINI

SLIGHTLY TOASTED CROSTINI TOPPED WITH GOAT CHEESE AND FRESH BASIL ON A BED OF MIXED GREENS 15

SOUP & SIDES

SOUP OF THE DAY

FRESH HOMEMADE SOUP DAILY 7

GRILLED CHICKEN BREAST 8

APPLEWOOD SMOKED BACON 4

GRILLED PRAWNS 10

FRESH AVOCADO 3

AU GRATIN POTATOES 5

SAUTEED VEGETABLES 5

GRILLED POLENTA

SERVED WITH MARINARA 7

GRILLED SALMON 10

BLUE CHEESE CRUMBLES 2

CARAMELIZED RED ONIONS 2

HOUSE-MADE AIOLI 2



Red House Cafe

established 1996

662 LIGHTHOUSE AVE
PACIFIC GROVE, CA
93950
(831) 643-1060



BEVERAGES

PROSECCO - SPARKLING ITALIAN WINE	8.00
MIMOSA - ORANGE, GRAPEFRUIT OR CRANBERRY JUICE	12.00
ORANGE, GRAPEFRUIT, CRANBERRY OR FRESH PRESSED APPLE JUICE Lg. 5.75 / Sm. 3.00	
LEMONADE - FRESH MADE (ONE REFILL)	3.50
UNSWEETENED ICED TEA - HOUSE BREWED (REFILLS)	3.75
ARNOLD PALMER - ICED TEA & FRESH MADE LEMONADE (ONE REFILL)	3.75
PELLIGRINO SPARKLING WATER - 750 ML	7.00
SPARKLING ORANGE JUICE OR LEMONADE (ONE REFILL)	3.50
SPARKY'S LOCALLY BOTTLED ROOT BEER	4.50
MILK Lg. 4.00 / Sm. 2.50	

COFFEE & ESPRESSO

LAVAZZA ITALIAN ROAST A HOUSE BREWED COFFEE	
DECAF	3.50
ESPRESSO	
DOUBLE SHOTS	4.00
CAPPUCCINO	4.25
CAFE LATTE	4.75
CAFE MOCHA	4.75
TORANI FLAVORED SYRUP ADD A SHOT OF TORANI FLAVORED SYRUP TO YOUR COFFEE BEVERAGE	1.00

TEAS - MIGHTY LEAF ORGANIC HOT TEAS - 4.75

VANILLA BEAN
CHAMOMILE CITRUS
HERBAL EARL GREY -DECAF
EARL GREY-CAFFEINATED
HERBAL MINT
ENGLISH BREAKFAST
JASMINE
GREEN TEA

HOT COCOA - 4.75

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

SODAS - 3.00

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