

Appetizers

Shrimp Cocktail 10
Traditional Cocktail Sauce

Soup of the Day 5
Prepared Daily

Redfield's Award Winning Chili 6
Topped with Cheddar Cheese & Pablano Peppers

Kalamata Olive Hummus 7
With Warm Tomato Basil Tortilla Chips

Basil & Goat Cheese Bruschetta 10

Spinach & Crab Dip 10

Crispy Calamari 9
Traditional Cocktail Sauce

Chorizo & Shrimp Risotto Fritters 10
Basil Pesto, Crumbled Bacon, Bleu Cheese

Smoked Salmon Quesadilla 12
Arugula, Bacon, Boursin Cheese, Balsamic Reduction

Salads

Mixed Green Salad 6
Mixed Greens, Tomatoes, Cucumber, Red Onion, Shredded Carrots, Red Radishes

Cobb Salad 9
Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Hard Boiled Egg, Bleu Cheese, Bacon, Avocado Ranch Dressing

Caesar Salad 6
Romaine Lettuce, Shaved Parmesan Cheese, Traditional Caesar Dressing

Spinach Salad 6
Poached Pears, Toasted Almonds, Dried Figs

Grilled Endive Salad 7

Dried Cranberries, Walnuts, Bleu Cheese, Rosemary Infused Vinaigrette

Entrées

All Entrées Served with Seasonal Vegetables

Seared Duck Breast 26

Pappardelle in Butternut Squash Puree & Truffle Oil

Grilled Pork Chops 19

Apple Chutney & Spinach Pancetta Wild Rice

Braised Beef & Mushroom Risotto 19

Banana Peppers & Shaved Parmesan

Lamb Chops 26

Rosemary Demi & Parmesan Polenta

Filet Mignon 36

Warm Bleu Cheese & Cracked Peppercorn Butter, Roasted Garlic Potato Croquets

New York Strip Steak 28

Béarnaise Sauce, Roasted Garlic Potato Croquets

Marinated Grilled Flank Steak 21

Sauce Charon, Julienne Vegetables, Parmesan Polenta

Roasted Half Chicken 21

Herb Gravy & Sage Stuffing

Bacon Wrapped Stuffed Chicken Breast 24

Asparagus, Artichoke, Mushroom Duxelle, Sage Bechamel & Wild Rice

Seared Salmon 26

Dill Burre Blanc, Saffron Rice, Arugula, Tomato & Fresh Mozzarella

Cioppino 28

With Grilled Endive & Saffron Rice

Shrimp & Scallop Risotto 26
With a Roasted Coconut & Pistachio Cream

Shallow Poached Mahi Mahi 26
Beet Puree & Saffron Rice

Pasta

Add Grilled Chicken for \$4
Add Grilled Salmon for \$8
Add Grilled Shrimp for \$10

Tortellini 21
Sundried Tomato, Bacon, Goat Cheese & Pine Nut With a Basil Pesto

Cavatelli 19
In a Cranberry Walnut Cream Sauce

Pappardelle Primavera 19
Julienne Summer Vegetables Sautéed in Garlic, Butter & White Wine