

REDFEARN

grille



First Bites

Warm Spinach & Artichoke Fondue with Fried Corn Tortilla Chips	\$7
Chicken Wings Your Way with Celery & Carrot Sticks	8 Wings \$7
Sweet Thai Chili, Buffalo Sauce or BBQ Sauce	12 Wings \$10
Kettle Fried Potato Chips Fully Loaded with Gorgonzola Cream Sauce	\$8
Chicken Quesadilla with Sautéed Peppers, Onions & Mushrooms Served with Salsa & Sour Cream	\$9
Mini Crab Cake Salad Two Pan seared Crab Cakes with Mixed Greens, Fresh Roasted Corn Salsa, Fresh Avocado & Spicy Remoulade	\$9
Sweet Coconut Shrimp with Sweet Thai Chili Sauce	\$8
Daily Soup Specials	By the Cup \$4
	Or Served in a Mini French Boule \$5

Fresh Fare Salads

Grilled Chicken Greek Salad Garnished with two toasted pieces of Ciabatta

Spring Mix tossed with Creamy Italian Dressing, Olives, Feta, Tomatoes, Cucumbers & Shaved Red Onion

Entrée \$9 Half \$6

Fresh Made Classic Tuna Salad Garnished with two toasted pieces of Ciabatta

Served over a bed of Mixed Greens tossed in a Lemon Vinaigrette with Roma Tomatoes

Entrée \$8

House Salad

Greens, Tomatoes, Cucumbers, Carrots, Shredded Cheese & Garlic Croutons with dressing of choice

Entrée \$7 Half \$4

Cobb Salad

Avocado, Blue Cheese, Bacon Crumbles, Tomatoes & Hard Boiled Eggs

Served over a lettuce mix with choice of dressing

Entrée \$7.50

Asian Chicken Salad

Lightly Marinated chicken with mandarin Oranges, Peppers, Toasted Almonds, Onions, Crispy Noodles with a House made Carrot-Ginger Vinaigrette

Entrée \$9 Half \$6

Redfearn Salad

Mixed Greens, Goat Cheese, Ripe Strawberries, Toasted Pecans, Red Seedless Grapes tossed in our own signature Raspberry Vinaigrette

Entrée \$8 Half \$5

Chicken Caesar Salad

Herb Grilled Chicken Breast, Fresh Romaine Lettuce, Asiago Croutons & Shredded Parmesan

Entrée \$9 Half \$6

Favorites

All Sandwiches are served with choice of Salt & Pepper Fries, Sweet Potato Fries, Pasta Salad, Potato Salad or Coleslaw

Fresh Grilled Burgers Cooked To Order

Choice of Bulldog(Traditional with Cheddar), Mushroom-Swiss or Bruschetta with Jack Cheese

½ Lb Seasoned Grilled Ground Beef with Lettuce, Tomatoes & Home made Pickles on a Multigrain Bun

\$8

French Dip

Juicy Roast Beef served on a Toasted Asiago Cheese Bread with warm Au Jus

Caramelized Onions, Melty Swiss, Lettuce, Tomatoes & Oregano

\$8

Waldorf Chicken Salad

Grilled Chicken tossed with Red Apples, Raisins, Grapes, Celery, Onions & Pecans. Served on Ciabatta Bread with Lettuce & Tomatoes

\$8.50

Monte Cristo Sandwich

Egg Battered Sweet Bread with Ham, Turkey & Swiss with Honey Dijon Sauce topped with a light dusting of Powdered Sugar

\$8

Pulled BBQ Pork Sandwich

Pulled Pork tossed in a Peach BBQ Sauce served on Toasted Sweet Hawaii Bread with House made Pickles & side of Coleslaw

\$9

Open Faced Portobello Panini

Hummus Spread, Grilled Portobello, Tomatoes, Mozzarella, Spinach Onions & Balsamic Reduction on Flatbread

\$7

Blackened Tilapia Sandwich

Asiago Hoagie topped with Cilantro Citrus Mayonnaise & Mango Salsa

\$8

Sun dried Tomato Ravioli

Sun Dried Tomato Ravioli stuffed with Smoky Swiss & Parmesan Cheese tossed with Garden Veggies in a Rich Garlic Cream Sauce

\$9

Shrimp & Chicken Pasta Bowl

Penne Pasta, Fire Roasted Red Peppers, Asparagus & Black Olives with a Zesty Parmesan Cheese Sauce

\$10

Fresh Fried Chicken Platter **Allow 16 minutes for cooking time

Choice of 2 Pieces of Fried Chicken, Mashed Potatoes with Gravy, Green Beans & Cream Corn

\$9

Just Right Bites		
Half & Half Combos \$7.50		
<u>Sandwich Choices</u>	<u>Salad Choices</u>	<u>Soup Du Jour</u>
French Dip	House	Clam Chowder
Waldorf Chicken	Caesar	Chicken Noodle
Monte Cristo	Redfearn	Chef's Choice
BBQ Pork	Greek	
Portobello	Asian	

Add Chicken to any Salad for \$2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS