

THE red INN Classics

no substitutions please

Pan Roasted Local Cod

*lemon garlic confit, applewood bacon,
rosemary potatoes, haricot verts*

28

Pepper Crusted Filet Mignon

jack daniel's sauce, truffle mashed potatoes, asparagus

38

Fresh Local Scallops

orzo, citrus beurre blanc, haricot verts

30

House-Smoked Braised Pork Shank

chipotle tomato, mascarpone grits, asparagus

30

Smoked Long Island Duck

*creole seasoned, de-boned and smoked,
savory bread pudding, orange peppercorn glaze, asparagus*

34

Blackened Rainbow Trout

lightly blackened trout, crawfish creole sauce, mascarpone grits, haricot verts

28

Pan Roasted Free Range Chicken

apricot and black pepper compound butter sauce, mashed potatoes, haricot verts

26

Savory Vegetable Bread Pudding

*shiitake mushrooms, fennel bulb, onions, zucchini,
squash, portobello and veggie demi, haricot verts*

26

Dijon-Crusted Lamb Chops

red wine demi glace, mashed potatoes, asparagus

45

À La Carte

Pepper Crusted Filet	8 oz	32
Pork Chop	16 oz	25
Porterhouse	24 oz	68
Sirloin	16 oz	48
Salmon	8 oz	25
Lobster Tail		MP

Starch

Southern Baked Mac & Cheese	10
Hand Cut French Fries	8
Mashed Potatoes	7
Cauliflower Mash	8
Mascarpone Grits	7
Roasted Rosemary Potatoes	7

Sauce

Red Wine Demi Glace
Mango Salsa
Tomato Olive Provençal
Chimichurri
Roasted Garlic & Red Onion
Drawn Butter
Beurre Blanc (add crab 5)

Vegetable

Haricots Verts	8
Asparagus	8
Broccolini	9

Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.