

## THE red INN Classics

no substitutions please

### Pan Roasted Local Cod

*lemon garlic confit, applewood bacon,  
rosemary potatoes*

28

### Pepper Crusted Filet Mignon

*jack daniel's sauce, truffle mashed potatoes*

37

### Fresh Local Scallops

*orzo, citrus beurre blanc, haricots verts*

28

### 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*

34

### Blackened Rainbow Trout

*lightly blackened trout, crawfish creole sauce. mascarpone grits*

28

### Pan Roasted Free Range Chicken

*apricot and black pepper compound butter sauce, mashed potatoes*

26

### Savory Vegetable Bread Pudding

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

26

### Dijon-Crusted Lamb Chops

*red wine demi glace, mashed potatoes*

39

### À La Carte

Filet	8 oz	32
Pork Chop	16 oz	25
Porterhouse	24 oz	68
Sirloin	16 oz	45
Salmon	8 oz	25
Lobster Tail		MP

### Starch

Southern Baked Mac & Cheese	10
Hand Cut French Fries	7
Mashed Potatoes	6
Cauliflower Mash	8
Mascarpone Grits	7
Roasted Rosemary Potatoes	6

### 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	8

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.