



THE red INN

WATERFRONT DINING & LODGING

Fall Prix Fixe Menu

Choose one entrée and any other two items from the menu

\$40* three course meal, tax and gratuity not included.

Starters

Lobster Corn Chowder

Organic Caesar Salad

classic caesar preparation with parmesan and croutons

THE red INN Salad

seasonal organic greens, sundried cape cod cranberries, french burnt pecans, vermont goat cheese, green herb vinaigrette

Soup du Jour

Oysters en Brochette (3)

bacon wrapped oysters served with sauce remoulade

Crispy Panko Crusted Shrimp (3)

with a sweet hot chili dipping sauce

THE red INN Classics

No substitutions please

Pan Roasted Local Cod

lemon garlic confit, applewood bacon, served on a bed of rosemary potatoes

Pan Roasted Free Range Chicken Breast

apricot black pepper compound butter sauce and mashed potatoes

THE red INN Seafood Pasta

shrimp, crawfish, mushrooms in a light sherry creole tomato cream, fresh fettuccine

Pepper Crusted Filet Mignon*

+\$5

with truffle mashed potatoes and a jack daniel's sauce

Savory Vegetable Bread Pudding

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

Desserts

Warm Bread Pudding

with white chocolate frangelico sauce and roasted pecans

Classic Crème Brûlée

caramelized sugar with a hint of vanilla