



SALADS

HOUSE SALAD

Field greens, carrots, red onion
cucumber, tomatoes [vg/gf]
side 5 / sm 7 / lg 10

CAESAR

Romaine, house made dressing,
parmesan, asiago & romano cheese,
garlic crouton sm 9 / lg 12

ARUGULA

Arugula, tomato, red onion, crumbly
blue, walnuts, herb vinaigrette [vt/gf]
sm 12 / lg 15

ANTIPASTO SALAD

Prosciutto, ham, pepperoni, fresh
mozzarella, tomatoes, olives, red
onion, pepperoncini, red wine
vinaigrette [gf] 19

APPLE - CURRANT SALAD

Arugula, apple, dried currants, red
onions, shaved parmesan, almonds,
shallot - cider vinaigrette [vt/gf] 16

ADD: TO SMALL/LARGE SALAD:

applewood smoked bacon 3 /
chicken 5 / jumbo shrimp 8

DESSINGS:

Italian [gf] • ranch [gf] • caesar [gf] •
balsamic vinegar & oil [gf] • basil -
white balsamic [gf] • creamy blue
\$.50 [gf] • crumbled blue cheese \$1
[gf] • shallot - cider vinaigrette [gf]
red wine vinaigrette [gf]

STARTERS

SOUP OF THE DAY

Chef's Inspired Creation [gf] 8

STRETCHED BREAD

Cheddar beer dip, sweet
guinness beer reduction [vt] 14

THAI GINGER CHILI CALAMARI

Calamari, ginger chili sauce,
Thai peanut sauce, cilantro,
peanuts, [gf] 15

FIRE ROASTED WINGS

Half dozen, wood fire chicken
wings, buffalo sauce, blue cheese
or ranch & celery upon request
half doz [gf] 11

SWEET POTATO CROQUETTES

Deep fried, panko encrusted,
sweet potato, cranberry
chutney lemon aioli &
crushed pistachios [vt/gf] 10

WARM SALTIMBOCCA DIP

Chicken, prosciutto, sage
bechamel, parmesan cheese,
toasted diced foccacia bread 12

ENTREES

WOOD FIRE CHICKEN

Free range, organic, airline
chicken breast, herb risotto,
brussels sprouts, pan sauce [gf] 25

SEARED SCALLOPS

Japanese U15 Hokkaido scallops, corn
puree, bacon, butternut & apple hash,
apple cider glaze, toasted pine nuts
and crispy sage [gf] 34

CERTIFIED ANGUS BEEF RIBEYE

Rosemary - pepper crusted, crispy
garlic potato, broccoli, red wine
reduction [gf] 30

HALIBUT PROVENCAL

Parmesan risotto, lemon - saffron
tomato broth, olive tapenade,
lemon dressed arugula [gf] 28

PORK & PIEROGIES

Bone in pork chop, smoked gouda &
caramelized onion pierogies, braised
cabbage, bacon jam, natural jus 26

SWEET POTATO - BEAN BURRITO

Roasted sweet Potato, black beans,
rice, cilantro, cabbage slaw, cilantro
lime vinaigrette, chipotle - cashew
cream [vg] 18

THE RED SUN BURGER

House freshly ground beef,
toasted bun, greens, tomato,
red onion, fries 18
Add cheddar 1/ bacon 2

PASTA

FETTUCCINE & VODKA SAUCE

Vodka sauce, pecorino, herbs [vt] 18

BUTTERNUT & AMARETTO

Butternut squash & amaretto
cream sauce, rigatoni, toasted
pistachios [vt] 20

BEEF STROGANOFF

Braised beef, black pepper
pappardelle pasta, savory cream
sauce, cabernet mushroom,
truffle oil, parmesan 25

SAUSAGE & RIGATONI

House made sausage, tomato
pomodoro sauce, shaved
parmesan, parsley 22

BAKED PASTA GRATIN

Mushroom, shallot & leek, rigatoni,
sage cream, Italian four cheese
blend 20 [vt]

ADD: bacon 4 / sausage 5 /
chicken 5 / jumbo shrimp 8

WOOD FIRE PIZZA

AMERICANA

Tomato Sauce, mozzarella [vt] 14
[add: pepperoni 2, sausage 3]

MARGHERITA

Fresh mozzarella, fresh tomato,
basil leaf, olive oil [vt] 14

NEW YORKER

Tomato sauce, mozzarella,
pepperoni, mushroom,
black olives 18

THE O.G. BBQ CHICKEN

Chicken, house made bbq
sauce, smoked gouda cheese,
red onion, fresh cilantro 18

FORESTIERE

Mushrooms, mozzarella, truffle oil,
fresh herbs & parmesan [vt] 17

BRIAN'S SONG

Pepperoni, fresh mozzarella, hot
honey, basil aioli & fresh basil 17

PIG & SPRIG

House made sausage, broccoli
red onions, olive oil, crushed
red pepper, mozzarella 18

AUTUMN MORNING

Brussels sprouts, bacon jam,
sunny side up egg, mozzarella,
lemon aioli 20

PIZZA BIANCA CON ZUCCA

Butternut squash, olive oil,
garlic, ricotta, parmesan,
arugula [vt]16

Thank you for dining at The Red Sun... We hope you enjoy!