



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

SPRING PANZANELLA SALAD

Arugula, feta, asparagus, red onion,  
lemon - basil polenta crouton,  
preserved lemon vinaigrette [gf] 18

CASHEW CRUNCH SALAD

Mixed greens, broccoli, edamame,  
green & red cabbage, carrot, sugar  
snap peas, red bell pepper, creamy  
cashew dressing, black sesame seeds  
[vt/gf] 17

FIG ‘N’ GOAT SALAD

Arugula, fig, goat cheese, red onion,  
roasemary roasted almonds, black  
cherry vinaigrette [vt/gf] 18

ADD: TO SMALL/LARGE SALAD:

applewood smoked bacon 3 /  
chicken 5 / jumbo shrimp 8

DRESSINGS:

Italian [gf] • ranch [gf] • caesar [gf] •  
balsamic vinegar & oil [gf] • basil -  
white balsamic [gf]• creamy blue  
\$.50 [gf] • crumbled blue cheese \$1.00  
[gf] • preserved lemon vinaigrette [gf]

STARTERS

SOUP OF THE DAY

Chef’s Inspired Creation [gf] 8

STRETCHED BREAD

Cheddar beer dip, sweet  
guinness beer reduction [vt] 12

FRIED SPAGHETTI CARBONARA

Spaghetti, cream, bacon, peas &  
parmesan, bread crumb crusted,  
deep fried, pommororo sauce 10

FIRE ROASTED WINGS

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

MEXICAN MARINATED SHRIMP

Shrimp, culichi (avocado, garlic,  
cilantro)sauce, corn tortilla chips  
[gf] 15

CRAB RANGOON DIP

Crispy fried wonton chips, 14



ENTREES

WOOD FIRE CHICKEN

Free range, organic, airline  
chicken breast, herb risotto and  
zucchini ribbons, garlic &  
rosemary pan sauce [gf] 25

ST LOUIS PORK RIBS

House made honey - jalapeno  
bbq sauce, sweet potato fries,  
rainbow slaw [gf] 24

WOOD FIRED RIBEYE

Black garlic cream sauce,  
braised cippolini onions,  
mashed potatoes, broccoli,  
balsamic reduction [gf] 34

ATLANTIC COD

Lobster encrusted cod,  
asparagus risotto, shaved  
asparagus - arugula salad,  
roasted cherry tomatoes [gf] 28

KOREAN BEEF SHORTRIB

Braised beef shortrib, edamame  
fried rice, sriracha fried shallots,  
sugar snap peas [gf] 28

FRIED CAULIFLOWER

Harissa chickpea stew,  
fried cauliflower, preserved  
lemon yogurt, rice [vt] 19  
Add: chicken 5 / shrimp \$8  
.

THE RED SUN BURGER

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

PASTA

SAUSAGE & RIGATONI

House made sausage, shaved  
Italian cheese, tomato  
marinara 22

FREEFORM LASAGNA PRIMAVERA

Pasta sheets, herbed ricotta,  
spring veggies (asparagus,  
edamame....), mozzarella  
cheese [vt] 20

BRIE MAC N CHEESE

Orreciette pasta, brie cheese  
mornay, crispy proscuitto,  
apricot - white balsamic  
reduction 25

LINGUINE & CLAM SAUCE

Preserved lemon & saffron  
cream sauce, shallot &  
spinach [vt] 24

SPAGHETTI AGLIO E OLIO

Spaghetti, garlic, olive oil,  
fresh mint, chili flake 16 [vg]  
ADD: chicken 5 / shrimp 9



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 17

THE O.G. BBQ CHICKEN

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

RIVERIA RIZZ

Spinach, arthichoke, sun dried  
tomato, house made boursin  
(garlic & herb cheese),  
mozzarella [vt] 18

BRIAN’S SONG

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

SWEET SPRING

Asparagus, proscuitto, brie,  
mozzarella, arugula, fig,  
balsamic reduction 19

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