



## STARTERS

### SOUP OF THE DAY

Chef's Inspired Creation [gf] 8

### STRETCHED BREAD

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

### STONEFRUIT BRUSCHETTA

Stonefruit [peach, plum, blackberry] jam, marinated goat cheese, fresh mint, rosemary - garlic foccacia crostini [vt] 10

### WOOD FIRE BUFFALO WINGS

Herb buffalo wing sauce, blue cheese, celery [gf] 6ct 10

### FRIED ARTICHOKE

Light, crispy, fried artichoke, citrus aioli dipping sauce, sunflower seed gremolata. [vt/gf] 10

### STEAMED CLAMS

Tequila, scallion & butter broth, crostini [gf without crostini] 14

### AHI TUNA

Raw sushi grade tuna, cucumber, basil - lime agua chile, jicama, red onion, scallion [gf] 15

## 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 8 / lg 12

### ARUGULA

Arugula, tomato, red onion, crumbly blue, walnuts, herb vinaigrette [vt/gf] sm 10 / lg 14

### COBB SALAD

Field greens, chicken, bacon, smoked moody blue cheese, avocado, tomato, basil-white balsamic [gf] 17

### MAYAN SALAD

Spinach, oranges, jicama, candied almonds, queso fresco, chipotle lime dressing [vt/gf] 14

### 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] • creamy blue .50 [gf] • basil - white balsamic [gf] • Chipotle lime vinaigrette [gf]

## WOOD FIRE PIZZA

### AMERICANA

Tomato Sauce, mozzarella [vt] 15  
add:pepperoni 2, sausage 3

### MARGHERITA

Fresh tomatoes. fresh mozzarella, basil leaf, olive oil [vt] 16

### NEW YORKER

Tomato sauce, mozzarella, black olives, pepperoni, mushroom 17

### BUFFALO BLUE

Buffalo sauce, chicken, Moody Blue smoked blue cheese, applewood smoked bacon, mozzarella, scallion 19

### STREET CORN PIZZA

Roasted sweet corn, lime aioli, mozzarella, queso fresco, tajin, cilantro [vt] 16

### HOT TOPIC

Blackened chicken, roasted jalapeno, cheddar, mozzarella, tomato sauce cilantro, chipotle ranch 16

### WHITE CLAM PIZZA

Chopped clams, olive oil, garlic, crushed red pepper, parmigiano 17

### PROSCUITTO PIZZA

Wild mushroom, proscuitto, leek, arugula, truffle oil, mozzarella 19

## ENTREES

### WOOD FIRE CHICKEN

Free range, organic, airline chicken breast, parmesan risotto, roasted rosemary pan sauce, zucchini [gf] 24

### SHRIMP PROVENCAL

Shrimp, roasted shallots, spinach, garlic, herb - tomato chardonnay sauce, risotto [gf] 22

### ATLANTIC COD

Sesame roasted wild mushrooms & baby bok choy, roasted carrot puree, ginger buerre blanc [gf] 25

### VEGGIE PAELLA

Wild mushrooms, zucchini, sweet peas, spinach, rice, sofrito, saffron [vg/gf] 20

### FILET MIGNON Tournedos

Two pepper crusted, certified angus beef, filet mignon tournedow, olive oil herb smashed potatoes, balsamic shallots, blackberry - port wine sauce, asparagus [gf] \$34

### SOURCED FROM

#### ROSENKRANZ FARMS. SENECA, NY

### PORK CHOP

Tuscan seasoned, bone in pork chop, cranberry walnut - eggplant agrodolce, butter bean puree, orange calabian chili salsa verde [gf] 26

### SIRLOIN STEAK [10OZ]

Sweet corn veloute, potato - bacon hash, tomatillo pico de gallo [gf] 26

## PASTA

### SAUSAGE & RIGATONI

House made sausage, shaved italian cheese, tomato marinara 22

### SPAGHETTI & LOBSTER

Poached lobster, wood fired sweet corn, leeks, North Country bacon, parmegiano, cured egg yolk 28

### FETTUCINI & BURRATA

Creamy ricotta, lemon zest, burrata cheese, basil bread crumb [vt] 24

## SANDWICHES

### STEAKHOUSE CHOPPED CHEESE

Seasoned ground beef, mushrooms, melty three cheese blend, shaved lettuce, roma tomato, pickled onions, steak sauce aioli, sub roll 16

### ITALIAN CHICKEN CLUB

Tuscan seasoned chicken breast, bacon, mozzarella, field greens, roma tomato, lemon aioli 16

### BEEF N' BLUE

Braised beef shortrib, smoked blue cheese, arugula, roma tomato, red onions, garlic aioli 17

Thank you for dining at The Red Sun...