



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, pomodoro 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

"BEEF ON WECK" CROQUETTES

Crispy fried, braised beef & beef jus encrusted in bread crumb, caraway & rock salt, horseradish cream [gf] 12

SANDWICHES

TUSCAN CHICKEN CLUB

Tuscan seasoned chicken breast, proscuitto, mozzarella, field greens, roma tomato, basil aioli on toasted ciabatta bread 17

STEAK SANDWICH

Sirloin steak, horseradish aioli, arugula, roma tomatoes, balsamic reduction on french bread roll 20

FRIED COD SANDWICH

Deep fried cod, lemon aioli, field greens, roma tomatoes, toasted ciabatta bread french bread 16

BLACK & BLUE BURGER

Blackened burger, honey - jalapeno bbq sauce, blue cheese, arugula, sriracha fried shallots, round roll 19

CHICKEN - APRICOT

Chicken, brie cream, apricot gastrique, arugula, ciabatta bread 18

SALADS

HOUSE SALAD

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

ARUGULA SALAD

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

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

SPRING PANZANELLA SALAD

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

WOOD FIRE PIZZA

AMERICANA

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

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

BRIAN'S SONG

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

SMALL PLATES

CHICKEN & RICE

Sweet & sour glazed & cashew crusted wood fired chicken tenderloins, brown rice, broccoli, carrots & sugar snap peas [gf] 16

SPICY CALBRIAN SHRIMP

Jumbo shrimp, calabrian chili relish, goat cheese - chive polenta cake, zucchini ribbons [gf] 20

BRAISED BEEF

Buttery smashed potatoes, sauted mushrooms, broccoli & rosemary pan jus [gf] 18

STEAMED CLAMS

Garlic butter & beer steamed clams, toasted garlic bread [gf] 18

CAESAR

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

FIG 'N' GOAT SALAD

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

Additions: to small/large salads

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]
preserved lemon vinaigrette [gf]
crumbled blue cheese \$1.00 [gf] 18

MARGHERITA

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

SWEET SPRING

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

RIVERIA RIZZ

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

Thank you for dining at The Red Sun...

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.