

STARTERS

- SOUP OF THE DAY Chef's inspired creation [gf] 6
- WARM SPINACH & GRILLED ARTICHOKE DIP Goat cheese, bagel chips [vt] 8
- STRETCHED BREAD Cheddar beer dip, sweet Guinness beer reduction [vt] 9
- FIRE ROASTED WINGS Wood fire oven roasted, buffalo –herb wing sauce [gf] 10.50
- THAI CHICKEN LETTUCE WRAPS Ground chicken, onion, shallot, garlic, ginger, mint, honey ginger soy, Thai peanut sauce, romaine leaves [gf] 10
- ARANCINI Deep fried risotto balls, wild mushrooms, parmesan & herb, tomato pomodoro [vt/gf] 9
- BURRATA CAPRESE Stracciatella cream filled mozzarella cheese, cherry tomato, avocado, spinach, ciabatta croutons, herb infused olive oil, basil - balsamic reduction [vt] 12

SALADS

- ADD [to small or large salad] Chicken 4 / Shrimp 6 / Bacon 2
- HOUSE Field greens, carrot, cucumber, tomato, onion [vg/gf] 3 side / 8 lg
- CAESAR Romaine, house made Caesar dressing, shaved parmesan, asiago, romano cheese, garlic croutons 6 sm / 9 lg
- GRILLED ROMAINE Bacon, cherry tomatoes, red onions, blue cheese, green goddess dressing [gf] 14 lg
- ARUGULA Crumbly blue, walnuts, tomatoes, red onion, herb vinaigrette [vt/gf] 9 sm / 13 lg
- SPINACH Goat cheese, strawberries, red onion, toasted almonds, lemon – basil poppy seed dressing [vt/gf] 9 sm / 13 lg
- KALE – POACHED PEAR Kale, rosemary poached pears, blue cheese, walnuts, cucumber, lemon – honey vinaigrette [vt/gf] 9 sm / 13 lg
- ASIAN BOK CHOY Mixed greens, bok choy, red bell pepper, sweet corn, avocado, cilantro, scallions, carrot, almonds, sesame seed, sweet 'n' spicy soy vinaigrette [vg/gf] 8 sm / 12 lg
- DRESSINGS Italian, ranch, caesar, blue cheese [.50], herb vinaigrette, lemon – honey Vinaigrette, sweet 'n' spicy soy vinaigrette, green goddess dressing, lemon – basil poppy seed dressing, balsamic vinegar & oil

WOOD FIRE PIZZA

AMERICANA

Tomato sauce, mozzarella [vt] 11
Add pepperoni 2 / house made sausage 2

MARGHERITA

Fresh Mozzarella, tomato, basil, olive oil [vt] 13

SPICY ITALIAN

Eggplant, fresh mozzarella, spicy cherry peppers, red onion, fresh herbs, olive oil, basil – balsamic reduction [vt] 13

NEW YORKER

Tomato sauce, mozzarella, pepperoni, portabella, olives 14

THE GOODFATHER

House made sausage, ricotta, broccoli, olive oil, mozzarella 13

BBQ

Chicken, bbq sauce, red onion, mozzarella, cilantro 13

FORESTIERRE

Olive oil, portabella, parmesan, mozzarella, truffle oil [vt] 14

MAIN COURSES

- MAC 'N' CHEESE Smoked mozzarella & asiago cream sauce, chipotle butter cracker crumb [vt] 16
- SAUSAGE & RIGATONI House made locally farmed pork sausage, shaved Italian cheese, tomato pomodoro sauce 16
- WOODFIRE CHICKEN Wood fire roasted chicken breast, creamy parmesan risotto, rosemary chicken demi, green beans [gf] 18
- NY STRIP STEAK [10 oz] Tuscan rubbed NY strip, cowboy butter, garlic 'n' herb smashed potatoes, green beans [gf] 24
- SCAMPI WITH LOBSTER BUTTER Shrimp, red bell pepper, roasted red onion, lobster butter sauce, lemon herb risotto [gf] 19
- PORK SALTIMBOCCA Pork cutlet, prosciutto, asiago, sage, butternut squash, cauliflower, kale, shallot, white wine butter sauce [gf] 19
- SALMON Brussel sprout, bacon, potato & swiss chard hash, roasted poblano cream [gf] 22
- FLANK STEAK Balsamic marinated, goat cheese risotto, lemon rosemary butter, blackberry – cabernet reduction, green beans [vt] 22
- PUMPKIN CURRY Sweet potato, roasted red onion, red bell pepper, kale, cauliflower, white rice, toasted pepita seeds, cilantro [gf/vt] 17

SANDWICHES

- BOURBON CHICKEN Braised chicken, bourbon – brown sugar bbq sauce, sweet potato, kale, brussel sprout slaw, pickled jalapenos, Kaiser roll 13
- BRIE LT Applewood smoked bacon, brie cheese, mixed greens, maple Dijon aioli, Kaiser roll 12
- STEAK 'n' ALE NY Strip beef tips, Guinness braised onions, provolone cheese, arugula, French bread 15
- RED SUN BURGER Short rib & chuck blend, greens, tomato, onion, Kaiser roll, kettle chips, pickle 12.50 – add bacon 2/ cheddar 1 –

We use gluten free soy sauce, rice flour and cornstarch whenever possible. However, The Red Sun is not a gluten free facility and there is possibility that food items may come in contact with allergens during the cooking process. Please consult with your server if you have any specific dietary needs and we will do our best to accommodate. Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.