

## STARTERS

- SOUP OF THE DAY Chef's inspired creation [gf] 6  
 SEASONAL SOUP Sweet potato coconut curry bisque [gf] 6  
 ARANCINI Deep fried portabella & parmesan risotto balls, kale walnut pesto [vt/gf] 9  
 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  
 BAKED BRIE Puff pastry wrapped brie cheese, apple, bacon & pumpkin seed chutney, crostini 12  
 PROSCUITTO WRAPPED SHRIMP Honey – sage mignonette, lemon aioli [gf] 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  
 ARUGULA Crumbly blue, walnuts, tomatoes, red onion, herb vinaigrette [vt/gf] 9 sm / 13 lg  
 AUTUMN GREENS Kale & Brussel sprout blend, bacon, butternut squash, pumpkin seeds, parmesan cheese, creamy garlic – sage dressing [vt/gf] 9 sm / 13 lg  
 APPLE - PECAN Spinach, apples, crumbly blue, pecan & dried cranberry clusters, honey - white balsamic vinaigrette [vt/gf] 9 sm / 13 lg
- DRESSINGS Italian, ranch, caesar, blue cheese [.50], herb vinaigrette, balsamic vinegar & oil, creamy garlic – sage dressing & honey - white balsamic vinaigrette

## WOOD FIRE PIZZA

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| <p><b>AMERICANA</b><br/>           Tomato sauce, mozzarella [vt] 11<br/>           Add pepperoni 2 / house made sausage 2</p> <p><b>MARGHERITA</b><br/>           Fresh Mozzarella, tomato, basil, olive oil [vt] 13</p> <p><b>FORESTIERRE</b><br/>           Olive oil, portabella, parmesan, mozzarella, truffle oil [vt] 14</p> <p><b>EL BANDITO</b><br/>           Chicken, smoked mozzarella, roasted red peppers, chipotle cream, red onion, cilantro, scallions 13</p> | <p><b>NEW YORKER</b><br/>           Tomato sauce, mozzarella, pepperoni, portabella, olives 14</p> <p><b>BBQ</b><br/>           Chicken, bbq sauce, red onion, mozzarella, cilantro 13</p> <p><b>UPPER CRUST</b><br/>           Brie, portabella, cauliflower, caramelized onion, mozzarella, lemon aioli, truffle oil, fresh herbs [vt] 14</p> <p><b>HEAVENLY MARGARET</b><br/>           Prosciutto, potato, caramelized onions, rosemary aioli, mozzarella 14</p> |
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## LIGHT FARE

- BRIE LT Applewood smoked bacon, brie cheese, mixed greens, tomato, maple dijon aioli, Kaiser roll 12  
 BLACKENED CHICKEN Shaved brussel sprout & kale slaw, grilled red onion, jalapeno – bourbon bbq sauce, Kaiser roll 12  
 GUINNESS BRAISED BRISKET SANDWICH Sherry caramelized onions, swiss cheese, arugula, pretzel roll 14  
 RED SUN BURGER Short rib & chuck blend, greens, tomato, onion, Kaiser roll, kettle chips, pickle 12.50 – add bacon 2/ cheddar 1 --

## MAIN COURSES

- MAC 'N' CHEESE Smoked mozzarella & asiago cream sauce, chipotle butter cracker crumb [vt] 16  
 WOODFIRE CHICKEN Wood fire roasted chicken breast, creamy parmesan risotto, rosemary chicken demi, green beans [gf] 18  
 TROUT Brussel sprout, bacon, potato & swiss chard hash, roasted poblano cream [gf] 22  
 PORK SALTIMBOCCA Pork cutlet, prosciutto, asiago, sage, butternut squash, cauliflower, kale, shallot, white wine butter sauce [gf] 19  
 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  
 SAUSAGE & RIGATONI House made locally farmed pork sausage, shaved Italian cheese, tomato pomodoro sauce 16  
 ENCHILADA Sweet potato, black bean, fire roasted poblano, red onion, queso, fresh tomato sofrito [vt] 16

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.