

RED ALDER

— grill & lounge —

FALL & WINTER 2020

STARTERS

French Onion Gratinée parmesan crouton, gruyere cheese	7
Spicy Calamari firecracker sauce and charred lemon aioli	14.5
Buffalo Wings choose mild, medium, hot and/or add fresh garlic	14

FROM THE GARDEN

Add grilled, sautéed, or blackened USDA Prime NY steak (14), Pacific salmon (12), chicken breast (8), or prawns (9).

Straight Cobb ^{GF} mixed greens, hard cooked eggs, bacon, tomato, avocado, roquefort cheese, ranch dressing	12
Classic Caesar hearts of romaine, garlic dressing, parmesan crostini, and broken tuile	12

SANDWICHES

Black Angus Burger bacon and onion jam, cheddar, lettuce, tomato, toasted brioche, housemade pickle, french fries <i>add bacon - \$2.5</i>	17
Blackened Fish Tacos pacific cod, coleslaw, french fries	15.5
Buttermilk Fried Chicken Sandwich toasted brioche, coleslaw, pickle, french fries	17
Clubhouse Sandwich turkey, ham, bacon, tomato, pesto duo, french fries	16

MAINS

Please tell your server which sauce you would prefer with your steak: green peppercorn au poivre or red wine demi-glace.

USDA Prime 12oz Grilled New York Strip  seasonal vegetables, buttermilk mashed potatoes	35
USDA Prime 8oz Beef Filet  seasonal vegetables, buttermilk mashed potatoes	42
Pan Seared Pacific Salmon lemon-caper beurre blanc, seasonal vegetables, rice pilaf	31
Chicken Piccata lemon, butter, capers, seasonal vegetables, mashed potatoes	22
Forest Mushroom Gnocchi sautéed with porcini and crimini, thyme and rosemary cream	17



We proudly serve USDA Prime Beef!

GF = Gluten Free

**consuming raw or undercooked meat, seafood, shellfish, or eggs may increase risk of foodborne illnesses*