

RED ALDER

— grill & lounge —

FALL & WINTER 2020

STARTERS

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

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

SANDWICHES

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

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 	35
seasonal vegetables, buttermilk mashed potatoes	
USDA Prime 8oz Beef Filet 	38
seasonal vegetables, buttermilk mashed potatoes	
Pan Seared Pacific Salmon	31
lemon-caper beurre blanc, seasonal vegetables, rice pilaf	
Chicken Piccata	22
lemon, butter, capers, seasonal vegetables, mashed potatoes	
Forest Mushroom Gnocchi	17
sautéed with porcini and crimini, thyme and rosemary cream	



We proudly serve USDA Prime Beef!

GF = Gluten Free

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