

# RED ALDER

— grill & lounge —

## STARTERS

<b>Chilled Garden Gazpacho</b> <sup>GF</sup> epic tomatoes, cucumber, sea salt, truffle oil	6 / 8	<b>Spicy Calamari</b> firecracker sauce, charred lemon aioli	15
<b>Chili Verde</b> <sup>GF</sup> tender pork, sweet onion, chilies, tomatillo, lime	9	<b>Housemade Fried Pickles</b> chipotle ranch	12
<b>Buffalo Wings</b> choose naked, mild, medium, hot and/or add fresh garlic	14.5	<b>Housemade Spinach Artichoke Dip</b> toasted naan bites	13

## FROM THE GARDEN

*Add grilled, sautéed, or blackened USDA Prime NY steak (15), Pacific salmon (13), chicken breast (9), or prawns (10).*

<b>Straight Cobb</b> <sup>GF</sup> mixed greens, hard cooked egg, bacon, tomato, avocado, blue cheese, ranch dressing	10 / 13	<b>Spring Festival Salad</b> <sup>GF</sup> mixed greens, edamame, pea tendrils, orange wheel, candy cane beet, toasted almond, goat cheese, citrus vinaigrette	14
<b>Classic Caesar</b> hearts of romaine, garlic dressing, housemade crostini, broken tuile	9 / 12		

## SANDWICHES

<b>French Dip</b> shaved prime rib, swiss cheese, au jus, horseradish sour cream, toasted roll, fries	18	<b>Black Angus Burger</b> bacon onion jam, cheddar, lettuce, tomato, housemade pickle, toasted brioche, fries <i>add bacon - 2.5</i>	17
<b>Street Tacos</b> blackened cod, corn tortilla, tomatillo salsa, cilantro-onion relish, fries	16	<b>Buttermilk Fried Chicken Sandwich</b> lettuce, tomato, pickle, coleslaw, toasted brioche, fries	17
<b>Clubhouse Sandwich</b> 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.*

<b>USDA Prime 12oz Grilled Rib Eye</b> <sup>GF</sup>  seasonal vegetables, buttermilk mashed potatoes			38
<b>USDA Prime 8oz Beef Filet</b> <sup>GF</sup>  seasonal vegetables, buttermilk mashed potatoes			42
<b>Cedar Planked Pacific Salmon</b> northwest wild berry beurre-blanc, seasonal vegetables, rice pilaf			34
<b>Chicken Parmesan</b> italian style breaded thigh meat, marinara, mozzarella, fettuccini			26
<b>Bayou Fettuccini</b> spicy cream, leeks, roasted red pepper, choice of blackened prawns -or- chicken			28
<b>Forest Mushroom Gnocchi</b> sautéed porcini and crimini, garlic, shallot, thyme, rosemary cream			19

 We proudly serve USDA Prime Beef!

GF = Gluten Free

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