

APPETIZERS



Red Onion Appetizer Sampler for Two

golden calamari fritti, crispy onion rings and beer battered baby bella mushrooms, served with ranch dipping sauce and lemon-lime roasted garlic aioli 12.95



Stuffed 'Bellas

portabellini mushrooms stuffed with rock crab meat, topped with grated parmigiano and broiled to perfection 8.95

Calamari Fritti

calamari rings and tentacles dusted with flour and fresh black pepper, golden fried and served with lemon-lime roasted garlic aioli 8.95



Toasted Brie

brie wedge toasted with butter and almonds, served with garlic toast points 9.95

Fried Mushrooms

crispy beer battered baby bella mushrooms, served with ranch dipping sauce 6.95

Onion Rings

beer battered onion rings, served with ranch dipping sauce 4.95

NEW

Red Onion Sliders Sampler

three 3 oz angus beef patties: first topped with sautéed baby bella mushrooms and gruyere, second with gorgonzola, and third with caramelized red onions 8.95

add fries or onion rings - add 1.95

BAR FARE

NEW

Fish & Chips

tender pieces of salmon in our crispy Red Onion Ale batter served with side of french fries and lemon-lime roasted garlic aioli 14.95

Calamari Fritti & Fries

entrée portion of calamari rings and tentacles dusted with flour and fresh black pepper, golden fried and served with side of french fries and lemon-lime roasted garlic aioli 14.95



Red Onion Burger

fire-grilled 8 oz USDA certified angus beef patty, topped with sautéed baby bella mushrooms, your choice of gruyere or gorgonzola cheese, lettuce, tomato, sliced red onion, and your choice of fries or onion rings 10.95

NEW

add second 8 oz angus beef patty for one pound double-decker - add 2.95

ENTREES

Each Entrée (except Salads and Bar Fare) includes choice of Soup of the Day or House Salad made fresh with Spring greens, Cherry tomatoes and Dried cranberries; and choice of Dijon Vinaigrette, Ranch, Gorgonzola Cracked Pepper or Thousand Island dressing.

All Entrées (except pasta and salads) served with Chef's choice of hot vegetable AND your choice of French Fries, Baby Red Roasted Potatoes, House Baked Polenta or Pasta of the Day.

SALADS

Chicken Caesar Salad

crisp romaine lettuce tossed with garlic croutons, parmigiano and caesar dressing, topped with fire-grilled chicken breast 12.95

Grilled Salmon Salad

crisp romaine lettuce tossed with garlic croutons, parmigiano and dijon vinaigrette, topped with fire-grilled salmon skewer 14.95

Shrimp Skewer Caesar Salad

crisp romaine lettuce tossed with garlic croutons, parmigiano and caesar dressing, topped with fire-grilled shrimp skewer 14.95

Caesar Salad

crisp romaine lettuce tossed with garlic croutons, parmigiano and caesar dressing 8.95

PASTA

Fettuccine Alfredo with Fire-Grilled Chicken

fettuccine pasta tossed with sweet cream and grated parmigiano, topped with fire-grilled chicken breast 17.95

Shrimp and Crab Fettuccine Alfredo

fettuccine pasta tossed with large shrimp, rock crab meat, sweet cream and grated parmigiano 18.95

Spaghetti Pomodoro with Meatballs

spaghetti pasta topped with tomato basil sauce, italian meatballs, parmigiano 14.95

Spaghetti with Italian Sausage

spaghetti pasta with spicy marinara sauce, sweet italian sausage, parmigiano 14.95

NEW Pasta of the Day

our Chef's daily creation, always fresh and always original, for those looking for lighter fare or vegetarian option 10.95

*add fire-grilled chicken breast
or jumbo shrimp sautéed in butter
or fire-grilled salmon skewer - add 4.95*

CHICKEN

Chicken Parmigiana

broiled breaded chicken breast topped with marinara sauce and melted mozzarella, served on bed of spaghetti pasta 17.95

Chicken Involtini

chicken breast covered with pine nuts and sun-dried cranberries, finished with sherry, fresh parsley and grated parmigiano 19.95

Chicken Imperial

oven roasted chicken breast rolled and stuffed with rock crab and dill butter, finished with creamy pan sauce 19.95

Chicken in Garlic Chardonnay sauce

fire-grilled chicken breast marinated in extra virgin olive oil, garlic, rosemary and thyme, finished with chardonnay sauce 17.95

Chicken Gorgonzola

sautéed chicken breast finished with artichokes, roasted garlic and creamy gorgonzola sauce 18.95

FISH AND SEAFOOD

Two Pesto Salmon

fire-grilled fresh salmon fillet stuffed with sun-dried tomato pesto and basil pesto 21.95

Salmon Piccata

pan-seared fresh salmon fillet in light lemon, white wine and caper sauce 21.95

Cajun Salmon

fresh salmon fillet marinated in blend of cajun spices, fire-grilled and topped with herbed butter 19.95

Calamari Neapolitana

calamari rings and tentacles cooked in spicy tomato & garlic sauce finished with chardonnay, tossed with fettuccine pasta 22.95

NEW Tempura Shrimp

6 large shrimp in crispy tempura batter, served with lemon-lime roasted garlic aioli and cocktail sauce 19.95

Fire-Grilled Shrimp Skewers

two shrimp skewers fire-grilled with garlic and cajun blend of spices, basted with melted butter 22.95

FOR SMALL APPETITE

Cup of Soup / Bowl of Soup

our Chef's daily creation 2.95 / 4.95

Small House Salad 2.95 ~ Small Caesar Salad 3.95

STEAK

NEW You can add Fire-Grilled Shrimp Skewer
or 4 Tempura battered Shrimp to any steak - add 4.95

Black Angus Rib-eye Steak

14oz USDA certified angus beef, fire-grilled to order 24.95

rib-eye steak can be served with your choice of:

- cognac-peppercorn sauce
- sautéed baby bella mushrooms
- blackened with cajun spice mix

Bistecca con Gorgonzola

14oz rib-eye USDA certified black angus beef, fire-grilled to order
and topped with melted creamy gorgonzola cheese 25.95

Red Onion Surf & Turf

14oz rib-eye USDA certified black angus beef, fire-grilled to order
served with side of fettuccine pasta tossed with large shrimp,
rock crab meat, sweet cream and grated parmigiano 28.95

NEW **Prime Rib** (available Friday & Saturday)

16oz cut of slowly roasted black angus USDA certified rib-eye,
served with roasted garlic mashed potatoes,
au jus and creamy horseradish 25.95

DESSERTS

Tiramisu

italian ladyfingers with sweet mascarpone cream,
fresh espresso and cognac 6.95

“Sweet Surprise”

your choice of vanilla or chocolate-chocolate chip ice cream
topped with warm brandied forest berries 4.95

Raisin-Rum Ice Cream

served on large chocolate chip cookie,
topped with crystallized ginger 4.95

Melon Boat

raspberry sorbet and lemon sorbet
served on seasonal melon boat 4.95

Root Beer Float

old-fashioned root beer with scoop of vanilla ice cream 2.95

Espresso (single or double shot) 2.50 ~ **Cappuccino** 3.50

Applicable sales tax will be added to all food and beverage.

18% gratuity is suggested for parties of 8 or more.

Visa, MasterCard and Discover are welcome.

\$10.00 corkage fee per bottle of wine.

\$8.00 split charge on Entrees.

We reserve the right to refuse service to anyone.

FOR OUR LITTLE FRIENDS

Chicken Fingers

crispy breaded chicken tenders, fries 6.95

Spaghetti with Meatballs

*spaghetti pasta topped with tomato basil sauce,
italian meatballs, parmigiano 6.95*

Spaghetti with Alfredo Sauce

spaghetti pasta, sweet cream, parmigiano 6.95

Grilled Hamburger

angus beef patty, fries 6.95

Grilled Cheeseburger

angus beef patty, american cheese, fries 6.95

