

APPETIZERS AND BAR FARE

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

NEW **New England Seafood Platter for Two**

two crab cakes, two large shrimp in crispy tempura batter and portabellini mushrooms stuffed with rock crab meat, served with red pepper aioli 14.95

NEW **Pan-Seared Crab Cakes**

two crab cakes made with sweet lump rock crab meat, celery, green onions and bell peppers, served with red pepper aioli 9.95

Tempura Shrimp

4 large shrimp in crispy tempura batter, served with lemon-lime roasted garlic aioli and cocktail sauce 9.95

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

Fried Mushrooms

crispy beer battered baby bella mushrooms, served with ranch dipping sauce 5.95

Onion Rings

beer battered onion rings, served with ranch dipping sauce 4.95

Red Onion Sliders Trio

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

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, american or gorgonzola cheese, lettuce, tomato, sliced red onion, and 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 Gorgonzola Cracked Pepper, Cranberry Pesto Vinaigrette, Ranch 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

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

Grilled Salmon Salad

fire-grilled salmon skewer over crisp romaine lettuce tossed with garlic croutons, parmigiano and cranberry pesto vinaigrette 14.95

Shrimp Skewer Caesar Salad

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

Caesar Salad

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

PASTA

Shrimp and Crab Fettuccine Alfredo

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

Fettuccine Alfredo with Grilled Chicken or Salmon

choice of fire-grilled chicken breast OR salmon skewer served over fettuccine pasta tossed with cream and grated parmigiano 17.95

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

Pasta of the Day

our Chef's daily creation, always fresh and always original, for those looking for lighter fare or vegetarian option 11.95

*add fire-grilled chicken breast
or fire-grilled shrimp skewer
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

NEW **Chicken Marsala**

lightly seasoned chicken breast with rich sauce of mushrooms, sun-dried tomatoes, Marsala wine reduction and cream 18.95

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

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

NEW **Captain's Platter**

golden fried calamari, 4 large shrimp and 4 tender pieces of salmon in our crispy Red Onion Ale batter, served with french fries, lemon-lime roasted garlic aioli and cocktail sauce 24.95

FOR SMALL APPETITE

Cup of Soup / Bowl of Soup

our Chef's daily creation 2.95 / 5.95

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 black angus rib-eye, 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 black angus rib-eye, fire-grilled to order
and topped with melted creamy gorgonzola cheese 25.95

Red Onion Surf & Turf

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

Prime Rib (available Friday & Saturday)

16oz cut of slowly roasted black angus 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. big enough to share! 7.95
(this house special is prepared fresh in limited quantity)

“Sweet Surprise”

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

Raisin-Rum Ice Cream

served over warm brownie, topped with crystallized ginger 4.95

Root Beer Float

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

Ask your server about current dessert specials!

Espresso ~ Americano 2.50

Cappuccino ~ Latte Macchiato 3.50

Hot Chocolate 3.00

Hot Tea 1.50

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

10 & under, please. All kid's meals include a beverage.

Chicken Fingers

crispy breaded chicken tenders, fries or house salad 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 or house salad 6.95

Grilled Cheeseburger

angus beef patty, american cheese, fries or house salad 6.95

