



# RED ONION

— GRILL & BAR —

STEAK ■ SEAFOOD ■ PASTA

LAKE ALMANOR

EST.2009

CALIFORNIA

## share plates

### Sesame-crusted Ahi Sashimi | 16

seared sushi grade ahi tuna, black and white sesame, asian slaw, ginger, lime

### Fried Calamari | 13

flour dusted calamari rings and tentacles, black pepper, cajun remoulade, lemon

### Shrimp Cocktail | 12

large shrimp in crispy beer batter, cocktail sauce, lemon

### Rustic Steamed Mussels | 15

blue mussels, white wine, fresh garlic, tomato, lemon and parsley; grilled rolls

## pub fare

### Red Onion Cheeseburger | 16

fire-grilled half-pound beef patty, brioche bun, sweet chipotle aioli, bourbon caramelized red onion, sharp cheddar cheese, lettuce, pickle; shoestring fries OR house salad

add to your burger:

applewood-smoked bacon | 2

fried egg | 2

butter sautéed mushrooms | 3

second half-pound patty | 4

### Carnitas Street Tacos | 17

carnitas, flour tortillas, crema, tomatillo salsa, quick-pickled red onion, cotija cheese; shoestring fries OR house salad

### Fish & Chips | 20

wild Alaskan cod, shoestring fries, coleslaw, tartar sauce

### Chicken Caesar Salad | 16

romaine, croutons, caesar dressing, shaved parmesan, asiago and romano; fire-grilled chicken breast

### Thai Shrimp Flatbread | 15

naan flatbread, garlic-peanut-honey sauce, bourbon caramelized red onion, goat cheese, green onion, cilantro, fire-grilled shrimp skewer

## large plates

### Sea Scallops | 31

pan-seared jumbo sea scallops, pomegranate agrodolce, cold heirloom quinoa salad with green apples and oranges, fresh arugula, green onion

### Grilled Mahi-Mahi | 25

fire-grilled 7oz mahi filet, pineapple salsa; arroz con coco (jasmine rice, coconut milk, raisins)

### Shrimp Scampi | 26

large shrimp, butter, garlic, parsley, blistered cherry tomato, summer squash, lemon and white wine; fettuccine

### Mediterranean Salmon | 27

6oz sockeye salmon filet, artichoke hearts, sun dried tomatoes, parmesan; baked potato OR roasted garlic smashed potatoes; lima bean, corn and tomato succotash

### Steak Frites | 27

9oz marinated flank steak, peppered red wine demi-glace, grilled green onion, shoestring fries

### Rib-Eye with Chimichurri | 36

14oz grass-fed choice rib-eye, cilantro-parsley chimichurri; baked potato OR roasted garlic smashed potatoes; lima bean, corn and tomato succotash

### Filet Mignon with Lovage Butter | 39

8oz grass-fed choice filet mignon, lovage compound butter; baked potato OR roasted garlic smashed potatoes; lima bean, corn and tomato succotash

add to your steak:

butter sautéed mushrooms | 3

fire-grilled shrimp skewer | 7

4 beer-battered shrimp | 7

bourbon caramelized red onion | 3

## soup & salad

cup of soup of the day OR small house salad  
OR small caesar salad with your entrée | 2

a la carte:

House Salad small | 5 large | 8

Caesar Salad small | 6 large | 12

Soup of the Day cup | 5 bowl | 8

prices do not include sales tax | corkage fee \$15 per 750ml bottle (waived with bottle purchase) | split charge \$5  
please inform your server of any allergies or dietary restrictions | substitutions respectfully considered | consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness