





SALADS S

COBB GF

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, watercress, shallot Dijon vinaigrette......half \$9....full \$13

NEW HEIRLOOM TOMATO & WATERMELON SALAD

baby greens, red onion, goat cheese, sliced almonds, & basil ginger dressing half \$8....full \$14

NEW LENTIL BUDDHA BOWL

French lentils, baby mixed greens, sun-dried tomatoes, cucumbers, pickled vegetables, fresh avocado, hard boiled egg, dill vinaigrette.....full \$14

EVERYTHING BUT THE KITCHEN SINK GF

romaine, mesclun, cherry tomato, red onion, cucumber, chickpeas, roasted red pepper, house-pickled cauliflower & green beans, niçoise olives, feta cheese & a quartered egg with charred red onion vinaigrette

individual \$10....shareable \$16

MIXED GREENS SALAD GF tomato, cucumber, red onion, shallot Dijon vinaigrette....half \$5....full \$8

ROMAINE CAESAR GF*

house-made croutons, Parmesan cheese, Caesar dressing.....half \$6.....full \$9

Grilled Additions: chicken \$7 shrimp \$8 hanger steak* \$10 salmon* \$10

SOUPS SOUPS

house-made using fresh ingredients

BAKED FRENCH ONION SOUP GF*

caramelized onion soup, Gruyère cheese, crouton......bowl \$7

OVEN ROASTED TOMATO SOUP GF*

roasted plum tomato, dill crème fraîche......cup \$4....bowl \$6

RED STRIPE CLAM CHOWDER

bacon, roasted corn....cup \$4....bowl \$7

SMALL PLATES

DEVILED EGGS GF

truffle, bacon, chives......\$2 each

CRISPY ARTICHOKES GF

artichoke hearts, shaved Parmesan, garlic confit, aioli......\$12

CLASSIC CALAMARI

hot peppers, cherry tomatoes, marinara......\$10

SLICED GIANT MEATBALL

house-made meatball, mozzarella, marinara, Parmesan......\$13

BUFFALO CAULIFLOWER

tempura cauliflower, blue cheese, house-made hot sauce & green onion......\$11

NEW ORZO PASTA SALAD

pesto, feta, grape tomatoes.....\$6

HANDCUT FRITES GF

with aioli \$5

Parmesan truffled \$7

MAINS N

STEAK FRITES* GF

80z grilled hanger steak & house frites, watercress, Gorgonzola butter or bordelaise butter.....\$19

CHICKEN PARMESAN

hand breaded 80z boneless chicken breast, served on a mountain of linguine, with house-made marinara, mozzarella & Parmesan cheese......\$16

80z beer battered cod loin, pickled jalapeño tartar sauce, coleslaw, house frites.....\$12

GF - GLUTEN FREE

GF* - GF WHEN MODIFIED

BURGERS

Served with house frites or greens & a pickle. All burgers may substitute chicken breast.

TRUFFLE BURGER*

wild mushrooms, truffle-chive aioli, goat cheese, arugula, lettuce, tomato, charred red onion, served with truffle frites....\$17

RED STRIPE BURGER*

Havarti, charred red onion, guacamole, lettuce, tomato......\$14

NAKED BURGER*

lettuce, tomato, charred red onion......\$12....add cheese \$1....add bacon \$1

VEGGIE BURGER

house-made patty, guacamole, lettuce, tomato, charred red onion.....\$10 add cheese \$1

NEW PRETZEL BURGER*

lettuce, tomato, charred red onion, smoked bacon, slaw, aged cheddar, honey mustard, served on a pretzel bun.....\$17

SANDWICHES S

served with side of frites, mixed greens, or cole slaw

roasted turkey, sriracha mayo, lettuce, tomato, bacon, pullman bread....\$11

VEGGIE GODDESS

mozzarella cheese, watercress, avocado, tomato, cucumber, pickled fennel, green goddess aioli served in a flour wrap.....\$11....add chicken \$4

CORNED BEEF REUBEN

sauerkraut, Gruyère & Russian dressing......\$12

three flavorful tacos, daily variety of fresh seafood......\$12

NEW FRENCH DIP

horseradish cream, au jus, brioche bun.....\$14

✓ GRILLED CHEESE & TOMATO SOUP

served on pullman bread

RED STRIPE

Bel Paese, poached pear, prosciutto, basil pesto.....\$12

TRADITIONAL

Havarti.....\$10

BACON & TOMATO

Havarti.....\$12

SHORT RIB

Gruyère, demi glace.....\$14

ℳ MOULES & FRITES ℳ

Mussels served with house frites......\$11 Dinner Portion....\$19

cherry tomatoes, pesto, garlic, shallots, cream, Red Stripe lager

MARINARA GF

marinara, garlic, shallots, cherry tomatoes, white wine

POULETTE GF

parsley & chive, garlic, shallots, white wine, cream

MOUCLADE GF

curry, garlic, shallots, white wine, coconut milk

PORTUGUESE GF

cherry tomatoes, chorizo, garlic, shallots, cilantro, white wine

MARINIERE GF

thyme, shallots, garlic, leeks, white wine

✓ TAKEOUT AVAILABLE **▽**

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