





## APPETIZERS

### **NEW DUCK CROSTINI**

crisp baguette slices topped with lemon-herbed goat cheese, pulled duck, and tomato jam | \$19

### **NEW SHRIMP PUTTANESCA**

four jumbo shrimp served in a garlic and caper marinara sauce, topped with green and black olives and served over sauteed spinach | \$15

### **NEW HAND BATTERED CAULIFLOWER FRITTERS**

with choice of house aioli or sriracha mayo dipping sauce | \$11

### **NEW ARANCINIS**

lightly breaded risotto balls deep fried and stuffed with parmesan, peas, carrots, red peppers and prosciutto and served with marinara | \$15

### **CRAB CAKES**

traditional Maryland style, served with spicy aioli & tartar sauce | \$15

### **CHICKEN WINGS**

bone-in wings with your choice of Cajun dry rub, house-made buffalo sauce, or chef's daily selection | six for \$14 | twelve for \$26

### **CRISPY ARTICHOKE**

artichoke hearts, shaved Parmesan, garlic confit, aioli | \$13

### **DEILED EGGS <sup>GF</sup>**

truffle, bacon, chives | \$2 each

### **FRESH CLASSIC CALAMARI**

hot peppers, cherry tomatoes, marinara | \$15

### **STREET TACOS**

three fish tacos served with coleslaw, pico de gallo, & sriracha aioli | \$15

### **MUSSELS STARTER**

any of our five varieties | \$12.50 | add frites \$3

### **BEST IN RHODE ISLAND HANDCUT FRITES <sup>GF</sup>**

with aioli \$6 | Parmesan truffled \$8

## SALADS

### **COBB <sup>GF</sup>**

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, arugula, mesclun, shallot Dijon vinaigrette on side | \$16

### **SEASONAL**

mesclun, butternut squash, candied walnuts, gorgonzola, dried cranberries, apple cider vinaigrette on side | \$14

### **EVERYTHING BUT THE KITCHEN SINK <sup>GF</sup>**

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 on side | single \$13 | family size \$24 (feeds 4 to 6)

### **MIXED GREENS <sup>GF</sup>**

tomato, cucumber, red onion, shallot Dijon vinaigrette on side half \$6 | full \$9

### **ROMAINE CAESAR**

house-made croutons, Parmesan, Caesar dressing half \$6 | full \$10

### **BABY SPINACH & ARUGULA**

simple, fresh, excellent - served with a drizzle of extra virgin olive oil, lemon juice, salt & pepper | \$9

#### **Grilled Additions:**

chicken \$6 shrimp \$10 hanger steak\* \$12 salmon\* \$12

## HOUSE-MADE SOUPS

### **BAKED FRENCH ONION SOUP**

caramelized onion, Gruyère cheese, crouton | bowl \$9

### **FAVORITE OVEN ROASTED TOMATO SOUP**

roasted plum tomato, dill crème fraîche | cup \$6 | bowl \$9

### **FAVORITE RED STRIPE CLAM CHOWDER**

New England clam chowder | cup \$6 | bowl \$9

## GRILLED CHEESE & BOWLS OF SOUP COMBOS

served on pullman bread with bowl of tomato soup

### **FAVORITE RED STRIPE**

Havarti, prosciutto, sweet poached pear, basil pesto | \$16

### **SHORT RIB**

Gruyère, braised short rib, demi glace | \$16

### **BACON & TOMATO**

Havarti, bacon, tomato | \$13

### **TRADITIONAL**

Havarti | \$12

## BURGERS & SANDWICHES

served with house frites, mixed greens or coleslaw, & a pickle

**UPGRADE TO 75% WAGYU BEEF FOR \$7**

### **WAGYU BURGER\***

8oz wagyu patty, Gruyère cheese, caramelized onions, arugula, tomato, truffle-chive aioli on side | \$20

### **TRUFFLE BURGER\***

wild mushrooms, truffle-chive aioli, goat cheese, arugula, lettuce, tomato, charred red onion, served with truffle frites | \$17.50

**W** \$24.50

### **FAVORITE RED STRIPE BURGER\***

Havarti, charred red onion, guacamole, lettuce, tomato | \$15.50

**W** \$22.50

### **BACON BLEU BURGER**

bacon & bleu cheese, lettuce, tomato, red onion, mayonnaise | \$15.50

**W** \$22.50

### **NAKED BURGER\***

lettuce, tomato, charred red onion | \$13 | **W** \$20

add cheese \$1 | add bacon \$1

### **VEGGIE BURGER**

house-made patty, guacamole, lettuce, tomato

charred red onion | \$13 | add cheese \$1

### **BUTTERMILK CHICKEN SANDWICH**

crispy fried chicken, lettuce, tomato, house-made honey & sauce | \$16

### **OPEN FACED HANGER STEAK SANDWICH**

topped with gorgonzola, served with house frites & aioli | \$19

## KEEPING IT LOCAL

We're proud to partner with and serve products from Rhode Island vendors: Wayland Bakery, Narragansett Bay Lobster, Newport Specialty Foods and American Mussel Harvesters.



## DINNER SPECIALS

### **DINNER FOR TWO** AVAILABLE SUNDAY - WEDNESDAY

choose any two entrées<sup>†</sup>, one appetizer & one dessert | \$59.95

<sup>†</sup>excludes 28oz Prime Tomahawk Ribeye

### **3-COURSE SAMMY SPECIAL** AVAILABLE DAILY

choose from our open-faced hanger steak, buttermilk chicken, or breaded fish sandwich, served with house frites, choice of soup or salad, & mini sundae | \$22 | add french onion soup \$2

### **28oz PRIME TOMAHAWK RIBEYE\***

topped with chef's butter and served with creamy garlic mashed potatoes and grilled asparagus | \$99

## MOULES & FRITES

mussels served with house frites | \$22

### **FAVORITE RED STRIPE**

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

### **POULETTE** GF

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

### **FAVORITE PORTUGUESE** GF

cherry tomatoes, chourico, garlic, shallots, cilantro, white wine, butter

### **MARINIÈRE** GF

thyme, shallots, garlic, leeks, white wine, butter

### **MOUCLADE** GF

curry, garlic, shallots, white wine, coconut milk

## LITTLE FOLKS

entrées for kids 12 & under

### **CAESAR SALAD WITH CHICKEN**

house-made croutons, Parmesan, Caesar dressing | \$10

### **QUESADILLA**

chicken & cheese served with sour cream | \$8

### **GRILLED CHEESE**

served with tomato soup or frites | \$8

### **MAC & CHEESE**

classic mac & cheese | \$8

### **CHICKEN FINGERS**

served with frites or salad | \$10

### **FISH & CHIPS**

choice of traditional beer-battered or Red Stripe-style battered fish served with frites | \$9

### **ZITI PASTA**

with red sauce, Parmesan | \$8

## SIDES

Haricot Vert with Garlic GF | \$8

Mac & Cheese | \$8

Creamy Garlic Mashed Potatoes GF | \$6

Spiced Honey Carrots GF | \$8

Grilled Asparagus GF | \$8

## ENTRÉES

add a side of frites for \$2

### **FAVORITE STEAK FRITES\*** GF

36-hour house-marinated 10oz grilled hanger steak topped with Chef's butter, over arugula, red onion, lemon vinaigrette & served with house frites | \$32

### **8oz FILET MIGNON\***

grilled asparagus, creamy mashed potatoes | \$36

### **BRAISED SHORT RIB STROGANOFF**

house braised short rib, mushrooms, spinach, sour cream & egg noodles | \$28

### **BRAISED SHORT RIB**

creamy garlic mashed potatoes, baby carrots, lardons, demi glace | \$34

### **FAVORITE BACON CHEDDAR MEATLOAF**

served with onion au jus and garlic mashed potatoes | \$25

### **FISHERMAN'S PLATTER** NOW AVAILABLE DAILY

1 lb hand-breaded fried jumbo shrimp, sea scallops & haddock over signature frites with house tartar sauce & coleslaw | \$29

### **TUSCAN SALMON** GF

sun dried tomato cream sauce, risotto cake, haricot verts | \$29

### **HOT HONEY SALMON**

grilled salmon glazed with house-made hot honey, served with seasonal vegetables & citrus cilantro lime rice | \$29

### **THREE POUND ITALIAN COMBO**

two 7oz meatballs, four hot Italian sausage links, 8oz of hand breaded chicken parmesan, green peppers and marinara all over linguine | \$29

### **PREMIUM FISH & CHIPS**

choice of traditional beer-battered or Red Stripe-style battered breaded fish, tartar sauce, served with coleslaw & house frites | \$22

### **TUNA OR SHRIMP POKE**

sushi-grade tuna or grilled jumbo shrimp, cilantro lime rice, shredded carrots, sliced cucumbers, red roasted peppers, edamame, pickled onions, pickled ginger, avocado topped with cilantro & drizzled with soy sesame vinaigrette | \$23

### **CRAB CRUSTED COD & JUMBO SHRIMP**

baked cod with a crab & herb crust, jumbo shrimp, served with haricot verts & creamy garlic mashed potatoes | \$30

### **CHICKEN PARMESAN**

breaded boneless chicken breast, mozzarella & Parmesan, linguine & house-made marinara or creamy pesto sauce | \$24

### **LEMON ROSEMARY 1/2 CHICKEN**

lemon rosemary brined chicken, choice of frites or greens | \$23

### **NEW GNOCCHI WITH SHORT RIB RAGU**

potato gnocchi served with a slow-braised short rib ragù, red wine and tomatoes. Finished with Parmesan and fresh herbs | \$29

### **RATATOUILLE RAVIOLI**

eggplant, zucchini, tomato & bell peppers filling, with shallot red pepper, tomato, pesto sauce | \$22

### **LINGUINE, SHRIMP & CLAMS**

whole & chopped clams, jumbo shrimp, shallots, garlic, white wine butter sauce, choice of pepper flakes | \$25

### **RIGATONI BOLOGNESE**

three-meat house-made northern Italian sauce, rigatoni, Parmesan | \$23



## LUNCH SPECIALS

Monday-Saturday 12pm-4pm | Sunday 11am-2pm

### WAGYU BURGER\*

8oz wagyu patty, Gruyère cheese, caramelized onions, arugula, tomato, truffle-chive aioli on side, served with house frites, mixed greens or coleslaw, & a pickle | \$20

### LUNCH BURGER SPECIAL

choose from our award-winning Truffle, Red Stripe, or Bacon Bleu Burger, served with house frites, mixed greens, or coleslaw & a pickle | \$15

UPGRADE TO 75% WAGYU BEEF FOR \$7

### SEASONAL

butternut squash, candied walnuts, gorgonzola, dried cranberries, apple cider vinaigrette on side | \$14

### COBB SALAD

avocado, Gorgonzola, bacon, grilled chicken, hard boiled egg, cheddar, cherry tomatoes, arugula, shallot Dijon vinaigrette | \$16

### VEGETABLE POKE BOWL

cilantro lime rice, shredded carrots, sliced cucumbers, red roasted peppers, edamame, pickled onions, pickled ginger topped with cilantro & drizzled with soy sesame vinaigrette | \$12

#### Grilled Additions:

chicken \$6 hanger steak\* \$12 salmon\* \$12

### OPEN FACED HANGER STEAK SANDWICH

topped with gorgonzola, served with house frites & aioli | \$19

### BUTTERMILK CHICKEN SANDWICH

crispy fried chicken, lettuce, tomato, house-made honey & sauce served with house frites, mixed greens, or coleslaw & a pickle | \$16

### BREADED FISH SANDWICH

choice of traditional beer-battered or Red Stripe-style battered breaded, topped with zesty remoulade, served with house frites, coleslaw & aioli | \$15

### TURKEY BLT

roasted turkey, sriracha mayo, lettuce, tomato, bacon, pullman bread, served with house frites, mixed greens, or coleslaw | \$15

### CORNED BEEF REUBEN

sauerkraut, Gruyère, thousand island dressing, served with house frites, mixed greens, or coleslaw | \$16

## BRUNCH SPECIALS

Sunday 11am-2pm

### BREAKFAST COMBO

two eggs any style with home fries, toast, and choice of bacon or sausage | \$15 | add an extra egg \$2 | add a side of French Toast Sticks \$5

### NEW LOX ON BAGEL

cream cheese, smoked salmon, capers, and dill served on a bagel, accompanied by home fries | \$13

### CROQUE MADAME

classic French "sandwich", Gruyère, Canadian bacon, tomato whole grain mustard, béarnaise sauce, topped with a fried egg, choice of frites or greens | \$15

### BREAKFAST SANDWICH

choice of bacon or sausage patty, egg, Havarti cheese served with home fries or house frites | \$14

### AVOCADO TOAST

creamy avocado, heirloom tomatoes, Parmesan | \$10  
add two poached eggs | \$4

### BREAD PUDDING FRENCH TOAST

house-made bread pudding, berries, maple syrup, whipped cream | \$14

### FRENCH TOAST STICKS

deep fried house-made bread pudding, berries, maple syrup, whipped cream | \$14

### STEAK & EGGS\*

grilled hanger steak, two fried eggs, béarnaise | \$26

### THE FORAGER OMELETTE\*

wild mushrooms, Gruyère, fine herbs, béarnaise | \$14

### CLASSIC BENEDICT\*

two poached eggs, Canadian bacon, béarnaise, English muffin | \$14

### NEW LOX BENEDICT

our classic benedict made with smoked salmon | \$17

### SHORT RIB BENEDICT\*

our classic benedict made with short rib | \$17

### BLOODY MARY

vodka & Red Stripe spiced tomato juice | \$14

### MIMOSA

champagne with choice of chilled juice: orange, passion fruit mango, guava, strawberry, or peach | \$10.50

### BELLINI

champagne & peach schnapps | \$10.50

### CAPPUCCINO

double espresso, steamed milk & milk foam | \$6

## ABOUT US

Red Stripe is an American brasserie - which is a modern take on the traditional European-style French café. In France, true brasseries are lively spots to enjoy quality lunch, dinner and brunch entrées or cocktails at affordable prices. Established in 2005, Red Stripe was designed by award-winning architect Judd Brown. The restaurant was expanded in 2018 and offers private rooms for catering and events for any occasion. Explore a refined dining experience at our sister restaurant, Mills Tavern, recognized by Yelp as Rhode Island's Best Steakhouse for 2023. Mills has earned Wine Spectator Magazine's prestigious "Award of Excellence" for twelve consecutive years. Whether marking an occasion or simply going out for a bite, Red Stripe and Mills Tavern are your neighborhood restaurants of choice.