

Red Horse Tavern

Starters

POTATO GNOCCHI- PAN FRIED,
KALAMATA- MARINARA, SHAVED
TRUFFLE CHEESE \$9

SHORT RIB TACOS- SLOW COOKED
SHORT RIB, ROASTED POBLANOS
AND TOMATOES, MANCHEGO,
SRIRACHI AIOLI. \$11

Ahi tuna poke- ginger-soy marinated ahi
tuna, cucumber, crispy won tons. \$11

Rajas con queso & chorizo- roasted
Peppers, tomatoes, onions, cheese
Dip, served with tortilla chips. \$6

Louisiana Shrimp- sautéed with
Herbs, lemon juice & barbeque
Butter, served with a smoked Gouda
Polenta cake. \$10

onion rings- panko breaded, basil mayo.
\$8

Wings- choice of buffalo, bbq, Asian or dry rub,
With ranch or bleu cheese & celery. Five \$5 ten \$9

House fries- fresh cut, tossed in truffle oil & parmesan cheese. \$6

Salads

House made dressings

Balsamic, buttermilk & herb, blue cheese, French, soy ginger, thousand island
Extra dressing/sauce .40

Southwest house salad- roasted red
peppers, chorizo, red onion manchego
cheese, fried tortilla strips over romaine
with chipotle honey dressing. \$13

Caesar- romaine, house made
Dressing, croutons, parmesan. \$9
With grilled chicken. \$12

Steak*- marinated flank, fresh cut
Fries, bacon, cheddar, tomato, red onion.
\$14

Seared scallop*- Sea scallops, pickled red
onion, carrot, cucumber, soy ginger
vinaigrette. \$14

Burgers

Served on a Kaiser roll with lettuce, tomato, onion, pickle and choice of side
Add mushrooms, grilled onions, grilled peppers \$.75 each, bacon \$1.00

Traditional*- choice of American
Cheddar, provolone, Swiss or pepper
Jack. \$10

Bbq*- house bbq sauce, cheddar
Cheese, onion ring. \$11

Cowboy*- ham, bacon, roasted tomato
Mayo, pepper jack cheese. \$11

Vegetarian Portabella burger*-
grilled portabella,
Spinach, goat cheese, garlic mayo. \$9

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

Sandwiches

Served with pickle and choice of one side

Tuna burger- smoked tuna with peppers and southwest spices, adobo sauce, Kaiser roll. \$11

Reuben- corned beef, sauerkraut, swiss cheese, thousand island dressing, Rye Bread. \$10

Brisket- house smoked, caramelized onion, smoked gouda, horseradish sauce, Ciabatta roll. \$11

Cheesesteak- grilled peppers & onions, lettuce, tomato and mayonnaise, sub roll
Beef \$9 Chicken \$8 Portabella \$7

Chicken cordon bleu- grilled chicken, ham, swiss cheese, honey Dijon mayonnaise, Pretzel roll. \$10

Black and bleu chicken- blackened chicken breast, bleu cheese coleslaw on Ciabatta roll. \$10

Dinners

(Available after 4pm)

Choice of two sides

Atlantic salmon- PAN SEARED,
CARROT-GINGER PUREE, TOASTED
SESAME SEEDS \$18

Pork LOINS- BACON WRAPPED PORK
LOINS, ROQUEFORT CHEESE CREAM
SAUCE. \$18

Filet MIGNON- GRILLED AND FINISHED
WITH A PEPPER BACON JAM. \$23

Ravioli- chicken & spinach, Dijon cream
sauce. \$14

FRIED CHICKEN-BUTTERMILK
MARINATED AIRLINE CHICKEN BREAST,
PAN FRIED, MUSHROOM GRAVY . \$17

Grilled vegetable tart- puff pastry filled with
a grilled vegetable medley& spinach.
Finished with a feta vinaigrette \$15

Sides

Mom's beans (bbq) fresh cut fries mashed potatoes side salad
Fresh fruit coleslaw fresh vegetable

Beverages

Pepsi diet pepsi sierra mist mt. dew ginger ale iced tea hot tea coffee
\$1.89 with unlimited refills root beer \$2/bottle

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