

REDS

ON THE RIVER

APPETIZERS

CHICKEN EMPANADAS

Fried dumplings filled with chorizo, raisins, mozzarella, onion & garlic; served with chimichuri sauce 8

CRAB CAKES

Blue crab mixed with sweet bell peppers with field greens tossed with a mango vinaigrette and mango slices 15

CALAMARI

Flash fried; served with sweet bell peppers and Creole cocktail sauce 8

TUNA CEVICHE

Sashimi grade yellow fin tuna marinated in lime juice with red onion, sweet bell peppers, avocado and cilantro. Served with corn tortilla chips 14

GOAT CHEESE

With warm marinara with fresh herbs and toasted crostini for dipping 7

WHITE BEAN HUMMUS

Roasted garlic and Michigan white beans with an olive tapenade and crostini 11

MUSSELS

With chorizo and shallots in a saffron and white wine broth 8

BEEF CARPACCIO ≈

Uncooked beef tenderloin with Parmigiano-Reggiano, red pepper aioli, chopped onions, cornichons, capers and field greens; with toasted crostini 12

CHILLED SEAFOOD SAMPLER

Chilled 1½ pounds lobster, icy gulf coast jumbo shrimp and crawfish boil market price

SOUPS

SEAFOOD BISQUE

Lobster, shrimp and crab in a rich cream broth baked with puff pastry 9

FRENCH ONION SOUP

Veal stock and caramelized onions with melted Gruyère and Parmigiano-Reggiano 6

SOUP DU JOUR

Chef's daily creation market price

SALADS

SHRIMP CHOP SALAD

Julienne lettuces, sliced red onions, mushrooms, artichoke hearts, chopped green olives, bacon, eggs, blue cheese and lemon basil dressing. Served with tomato, chilled gulf shrimp and topped with crispy fried onions 12

PEAR AND STILTON SALAD

Seasonal field greens tossed in an apple vinaigrette with a honey roasted pear, Stilton blue cheese and walnuts 11

CRAB AND PEACH SALAD

Lump crab meat with an arugula salad tossed in a peach and vanilla vinaigrette, golden baby beets and toasted almonds 15

CAESAR SALAD

Classic salad with house made croutons and Parmigiano-Reggiano 8

Add grilled chicken breast or baked salmon 12

HOUSE SALAD

Your choice of blue cheese, ranch, apple, mango or roasted tomato dressing 5

SIDE PEAR AND STILTON 6

SIDE CAESAR SALAD 5

SANDWICHES

Served with Shoestring Fries, Jicama Slaw, or Potato Salad

CHICKEN AND PESTO CLUB

Grilled chicken breast with Gruyère cheese, pesto aioli, lettuce, tomato and bacon on sourdough bread 10

STEAK BURGER ≈

House made from ground steak trimmings, white cheddar, mushrooms, lettuce and tomato 10

BLACKENED SALMON BURGER ≈

Ground salmon with onion, celery, and poblanos with Cajun seasoning and mango-habenero aioli 12

BRISKET REUBEN

Braised beef brisket with pickled red cabbage, spicy mayo and Gruyère on grilled rye bread 11

≈ may be cooked to order.

Notice: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

REDS' CLASSICS

JAMBALAYA

Chicken, andouille sausage and shrimp combined with a spicy tomato sauce; with dirty rice 19

TORCH LAKE CHICKEN

Semi-boneless chicken glazed with Michigan cherry barbecue sauce, mashed yukons, spiced pecans and blue cheese crumbles. Topped with crispy fried onions 17

EIGHT LAYER LASAGNA

Stacked with layers of sweet bell peppers and onions ... pork Bolognese sauce ... ricotta, mozzarella and Parmigiano-Reggiano white sauce ... zucchini and summer squash with house marinara and pesto drizzle 16

LONDON BROIL ≡

Marinated flat-iron steak with a red wine and veal stock reduction, natural jus served with mashed yukons and asparagus spears 18

WHITEFISH

Lake Superior Whitefish baked in parchment with roasted fingerling potatoes, farm fresh vegetables, light tomato sauce and a preserved lemon and herb butter 17

NEW YORK STRIP ≡

14 ounce naturally raised, aged 21 days, served with asparagus spears and mashed yukons 28

DELMONICO ≡

One full pound, heavily marbled, with asparagus spears and mashed yukons 30

FILET ≡

Extra tender, center cut tenderloin, mashed yukons and asparagus spears petite 26 / regular 32

BEEF WELLINGTON ≡

A 6oz filet mignon, foie gras, sauteed mushrooms and spinach all wrapped in puff pastry served with our mashed yukons, asparagus spears and a truffled bordelaise sauce. Preparation requires 25 minutes; entrée served medium rare. 42

STEAK TOPPERS

Jumbo Lump Crab & Béarnaise Sauce 10	1½ pounds Lobster market
Pan Seared Scallops 14	Stilton Bleu Cheese Sauce 6
Sautéed Mushrooms 4	Sautéed Garlic Shrimp 10
Caramelized Onions 3	

CHEF'S SIGNATURES

SCALLOPS

Lightly seared with a mushroom risotto, micro greens with white truffle oil; served with a mushroom reduction 28

ROPA VIEJA

Cuban style shredded barbecue beef with sweet potato hash and spicy tomato sauce; topped with a poached egg 20

PAN SEARED SASHIMI TUNA

Coated with a southwestern chili rub on sweet potato mash with poblano peppers, cheddar cheese, and a savory tomato sauce 34

PORK TENDERLOIN ≡

Pork three ways, seared tenderloin, braised shoulder and our house made Berkshire bacon with roasted fingerling potatoes and braised greens tossed in a sherry vinaigrette and garnished with a fig sauce 24

PAN ROASTED DUCK ≡

Smoked Cardamom rubbed duck breast with a ginger risotto, gingered baby carrots and a duck and orange jus 30

GOAT CHEESE AND SWEET POTATO BEGGAR'S PURSE

Baked goat cheese and sweet potato wrapped in phyllo dough on a bed of quinoa with roasted seasonal farm vegetables and a beet reduction 18

ROASTED RACK OF LAMB

Half rack of Colorado lamb with a sweet potato and goat cheese stack, field greens dressed with a cherry vinaigrette and a cherry brandy reduction 33

CAJUN MAC 'N CHEESE

Spanish chorizo, andouille sausage and onion tossed in a creamy cheese sauce with gruyere and parmesan cheese on cavatappi noodles. 17

SALMON ≡

Pan seared Salmon and steamed mussels on green tea soba noodles with a lemon grass miso broth, shitake mushrooms and wilted greens 24

CHEESE STUFFED CANNELONI

Fresh pasta stuffed with ricotta, mozzarella and Parmigiano-Reggiano, a roasted garlic béchamel and your choice of:

Vegetarian marinara 15

Bolognese sauce 18