

Starters

- GF SOUP OF THE DAY** 6
Chef's inspired creation
- v GF FRIED GREEN TOMATOES** 7
Roasted garlic - dill cream
- GF FIRE ROASTED WINGS** 10
Wood fire oven roasted, buffalo - herb wing sauce
- v STRETCHED BREAD** 8
Cheddar beer dip, sweet Guinness beer reduction
- GF THAI CHICKEN LETTUCE WRAPS** 10
Ground chicken, onion, shallot, garlic, ginger, mint, soy sauce, thai peanut sauce, romaine leaves
- SHRIMP CEVICHE** 9
Honey - lime marinated shrimp, fresh sofrito [tomato - bell pepper salsa], pickled jalapeno, cilantro cream, wonton crisp

Main Courses

- GF HERB ROASTED CHICKEN** 17
Wood fire chicken breast, rosemary demi, risotto, chef's veg
- SAUSAGE & RIGATONI** 16
House made locally farmed pork sausage, shaved Italian cheeses, tomato pomodoro sauce
- GF NY STRIP STEAK [10OZ]** 24
Tuscan rubbed NY strip, cowboy butter, garlic 'n' herb smashed potatoes, chef's veg
- GF SCAMPI WITH LOBSTER BUTTER** 19
Shrimp, red bell pepper, roasted red onion, lobster butter sauce, lemon herb risotto
- RED SUN BURGER** 12
Short rib & chuck blend, greens, tomato, onion, Kaiser roll + add bacon 2, cheddar 1.50

Salads

- v GF HOUSE SALAD** 3 side 8 lg
Field greens, carrot, cucumber, tomato, onion
- CAESAR SALAD** 6 sm / 9 lg
Romaine, house made dressing, shaved parmesan, asiago, romano, garlic croutons
- v GF ARUGULA SALAD** 8.5 sm / 12 lg
Arugula, crumbly blue, walnuts, tomatoes, red onion, herb vinaigrette
- GF ITALIAN CHOPPED SALAD** 9 sm / 13 lg
Romaine, arugula, prosciutto, asiago, chick peas, sundried tomatoes, grilled artichoke, red wine - dijon vinaigrette
- v GF KALE - PEAR SALAD** 9 sm / 13 lg
Kale, roasted pear, chevre cheese, candied walnuts, red onion honey - rosemary vinaigrette
- GF ASIAN TOFU SALAD** 8 sm / 11 lg
Spicy seasoned fried tofu, mixed greens, red onion, red bell pepper, cilantro, edamame, carrot, crispy wontons, ponzu vinaigrette

Add: Chicken \$4 / Shrimp \$5 / Steak Tips \$6 / Bacon \$2
Dressings: Herb Vinaigrette, Sherry Vinaigrette, Balsamic, Italian, Caesar, Ranch, Creamy Blue Cheese

Spring Entrées

- GRILLED PORK TENDERLOIN** 18
Roasted jalapeno citrus IPA bbq, smash potato, braised kale
- LEMON MARSCAPONE GNOCCHI** 19
Asparagus, prosciutto, julienne shallot, peas, spinach, grilled raddiccio, light oregano cream sauce
- CHICKEN PANZANELLA** 19
Wood fire chicken breast, white sangria reduction, roasted pear, goat cheese, arugula, torn bread
- GF MAHI MAHI** 20
Asian spice rubbed, grilled shiitake, pickled cucumbers, edamame, roasted spring onion - cilantro rice, lime - ginger coconut sauce
- GF ROASTED DUCK** 20
Potatoes, prosciutto, mushroom, roasted shallot, spinach, butter thyme pan sauce
- v CRISPY FRIED TOFU** 17
Balsamic - rosemary glazed, toasted walnut, kale, risotto, marinated spring vegetable bruschetta (grilled artichoke, caramelized onions, roasted red bell pepper, basil)
- STEAK TIP SANDWICH** 15
Steak tips, candied bacon, caramelized onions, spinach, garlic parmesan aioli, balsamic drizzle, toasted ciabatta baguette

Wood Fire Pizza

- v AMERICANA** 10
Tomato sauce, mozzarella
+ add pepperoni or house made sausage - 2
- v MARGHERITA** 12
Fresh Mozzarella, tomato, basil, olive oil
- NEW YORKER** 13
Tomato sauce, mozzarella, pepperoni, portabella, black olive
- BBQ CHICKEN** 11
Chicken, bbq sauce, red onion, mozzarella cheese, fresh cilantro
- CALIFORNIA CLASSIC** 15
Prosciutto, shaved Italian cheeses, arugula, olive oil, truffle oil
- THE WILD GOAT** 14
house made sausage, asparagus, shiitake mushrooms, goat cheese, red onion, lemon aioli
- v FORRESTIERE** 14
Olive oil, portabella, parmesan, mozzarella, truffle oil, fresh herbs

We use gluten free soy sauce, rice flour and cornstarch whenever possible. However, The Red Sun is not a gluten free facility and there is a possibility that food items may come in contact with allergens during the cooking process. Please consult with your server if you have any specific dietary needs and we will do our best to accommodate. Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.