


REDFIELDS'S RESTAURANT

SMALL PLATES

Tuscan Chicken Flatbread \$10
Pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan

Chicken Quesadilla \$13
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
sub steak +\$4 | sub shrimp +\$3

Grilled Shrimp Tacos \$12
Fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas

Chicken Wings  \$14
Choice of sauce: Sriracha, roasted garlic or Buffalo; blue cheese dipping and fresh veggies – (8 wings)

HANDHELDS

Cuban \$16
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll


Turkey Club \$15
Avocado, lettuce, tomato, bacon, cheddar cheese, mayonnaise

BBQ Bacon Jack Burger \$17
Monterey Jack cheese, bacon caramelized onions, BBQ sauce

Mushroom Swiss Burger \$17
Sautéed mushrooms, Swiss cheese, roasted garlic aioli

Grilled Chicken Bruschetta \$16
Fresh sliced mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun

SALADS & SOUP


Caesar Salad  \$9
Crisp Romaine, shaved Parmesan cheese, herbed croutons, Caesar dressing


add chicken +\$5 | shrimp +\$6 | salmon +\$7 | steak +\$8

Sesame Ginger \$16
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing


House Chicken Salad \$13
Seasonal fresh fruit, fresh berries, toasted naan

MAINS

Pan Seared Salmon  \$22
Roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter

12 oz Ribeye  \$33
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions

Mediterranean Shrimp Pasta \$24
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream

Roasted Herb Chicken  \$24
Roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions

DESSERTS

Crème Brûlée \$5
with fresh berries, sugar cookie

Cheesecake \$7
Classic New York-style cheesecake



NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* For parties of 8 or more, 18% gratuity will be automatically added to bill.

COCKTAILS

Crowned Mule Jewel	\$13
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$13
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Basil Hayden's Rye Old Fashioned	\$14
Basil Hayden's Dark Rye, housemade simple syrup, orange bitters	
Bee's Knees	\$13
Hendrick's gin, honey, fresh lemon juice	
Bloody Maria	\$12
Corazón Blanco tequila, housemade bloody mary mix	
Italian Citronade	\$13
Absolut Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda	
Jackuri	\$13
Jack Daniel's Tennessee whiskey, Aperol, housemade lemon sour, Fever-Tree club soda	
Island Breeze	\$12
RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice	
Espresso Martini	\$13
Tito's handmade vodka, coffee liqueur, espresso, housemade simple syrup	

BEERS

DRAFT

Bud Light	\$4.00
Southern Tier 2X IPA	\$7.00
New Belgium Fat Tire	\$7.00

BOTTLED

Bud Light	\$4.75
Budweiser	\$4.75
Miller Lite	\$4.75
Heineken	\$6.00
Corona Extra	\$6.00
Modelo	\$6.50
Lagunitas IPA	\$7.00
Labatt Blue	\$4.75
Labatt Blue Light	\$4.75
Heineken 0.0	\$6.00
Angry Orchard Hard Cider	\$5.50
White Claw Hard Seltzer	\$5.00




ZERO PROOF

Garden & Ginger	\$9
Seedlip Garden 108, Fever-Tree ginger ale, fresh rosemary	
Cucumber Gimlet	\$9
Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	

WINES

WHITES

6oz. | 9oz. | Bottle

Clean Slate Riesling	\$9 \$13 \$33
Mosel, Germany	
Fontanafredda Briccontondo Moscato  	\$9 \$13 \$32
Moscato d'Asti, Italy	
Santa Margherita Pinot Grigio 	\$19 \$28 \$70
Valdadige, Italy	
Emmolo Sauvignon Blanc	\$9 \$13 \$35
Napa/Solano, California	
Kim Crawford Sauvignon Blanc	\$11 \$16 \$40
Marlborough, New Zealand	
One Hope Chardonnay	\$7 \$11 \$27
California	
Sea Sun by Wagner Chardonnay	\$12 \$18 \$46
California	

BUBBLES & ROSÉS

LaMarca Prosecco	\$10 (split)
Prosecco, Italy	
Piper Sonoma Brut NV 	\$13 \$19 \$47
Sonoma County, California	
Côte des Roses Rosé	\$12 \$18 \$45
Languedoc, France	

REDS

Meiomi Pinot Noir	\$7 \$11 \$27
California	
Murphy-Goode Red Blend	\$9 \$13 \$33
California	
Banfi Centine Toscana IGT Red Blend 	\$8 \$12 \$29
Tuscany, Italy	
Ruffino Chianti Classico	\$8 \$12 \$31
Tuscany, Italy	
Decoy by Duckhorn Merlot	\$13 \$20 \$58
California	
One Hope Cabernet Sauvignon	\$7 \$11 \$27
California	
Starmont Cabernet Sauvignon 	\$13 \$19 \$49
North Coast, California	