

★ **WEDNESDAY FEATURES** ★

SOUP

Beef Barley

cup 3.25 | bowl 5.25

French Onion

cup 3.25 | bowl 5.25

House Made Taco Soup

cup 5.00 | bowl 6.50

SALAD

Fall Harvest Salad 16.99

field greens topped with chicken, feta cheese, house made glazed nuts, dried cranberries and oven roasted pumpkin. served with house made pumpkin vinaigrette dressing.

STARTERS

Tortilla Chips & House Made Garden Salsa

farm to table garden salsa 4.99

1/2 lb of Pick & Peel Shrimp

served with cocktail sauce 12.99

House Made Soft Pretzels

Garlic Parmesan with Marinara Sauce 9.50

Sweet & Smokey with RLC BBQ Sauce 9.50

Mac & Cheese with House Made Mac & Cheese 11.99

FEATURE DRAFT

Garage Batch #5 IPA

6.9%

FEATURE COCKTAIL

Nitro Cocktail Flight

\$15

Four, 4oz. Nitro Cocktails including Nitro Martini made with Absolut Vodka, Irish Nitro made with Bailey's and Jameson, Cinnamon Toast Nitro made with Fireball and Rumchata and Count Jackula made with Jack Daniel's.

MAINS



RED LION
CAFÉ



Shepherd's Pie



house made, topped with homemade mashed potatoes and served with 1 side

13.50

Liver & Onions 12.00

served over homemade mashed potatoes and one additional 1 side

Choice Filet

6 oz. 20.99 | 12 oz. 32.99

served w/3 sides. additional charge for mushrooms, onions or steak seasoning

Choice Sirloin

8 oz. 17.99 | 12 oz. 22.99 | 18 oz. 29.99

served w/3 sides. additional charge for mushrooms, onions or steak seasoning

DESSERTS

Pumpkin Pie Milkshake 10.50

made with a full slice of house made pumpkin pie

Pumpkin Whoopie Pies 4.00

house made with local, farm to table pumpkins

Pumpkin Pie 5.00

house made with local, farm to table pumpkins

Pumpkin Cheese Cake 6.50

house made with local, farm to table pumpkins