

★ **WEEKEND FEATURES** ★

**SOUP**

**Beef Barley**

cup 3.25 | bowl 5.25

**French Onion**

cup 3.25 | bowl 5.25

**Lobster Bisque**

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 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

**Broiled Assorted Seafood**

5 oz of Broiled Haddock, 1 house made Salmon Patty & 3 oz of Broiled Sea Scallops. Served with 3 sides.

**31.99**

**Wood Fired Prime Rib**

Queen 32.99 | King 38.99

house made; served w/ 3 sides. additional charge for mushrooms, onions.

**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