



RED ONION

— GRILL & BAR —

STEAK ■ SEAFOOD ■ PASTA

LAKE ALMANOR

EST. 2009

CALIFORNIA

share plates

Beer-Battered Asparagus | 9

asparagus spears, chipotle aioli

Potato-Parmesan Croquettes | 7

crispy fried potato and parmesan croquettes, ranch dressing

Rustic Steamed Mussels | 14

blue mussels, white wine, fresh garlic, red pepper, lemon and parsley, rolls

Shrimp Cocktail | 11

large shrimp in crispy beer batter, cocktail sauce and lemon

pub fare

Pub Cheeseburger | 14

fire-grilled half-pound angus beef, brioche bun, sweet chipotle sauce, sharp **cheddar** or **swiss**; lettuce, red onion, pickle; shoestring **fries** or **onion rings** (add 2)

toppings for your burger:

applewood-smoked bacon | 2
fried egg | 2
avocado | 2
caramelized red onion | 2
butter sautéed mushrooms | 3
second half-pound burger patty | 4

California Shrimp Tacos | 16

blackened shrimp, corn tortillas, chipotle mayo, shredded cabbage and avocado; crema and pico de gallo; shoestring **fries** or **onion rings** (add 2)

Fish & Chips | 18

wild Alaskan cod, shoestring fries, coleslaw, tartar sauce

salad

Grilled Chicken Caesar Salad | 16

romaine, garlic croutons, caesar dressing, shaved parmesan, asiago and romano; fire-grilled chicken breast

Shrimp Flatbread | 18

fire-grilled shrimp, flatbread, hummus, greens, cranberry-pesto vinaigrette, red pepper, gorgonzola, red onion

large plates

Shrimp Scampi | 24

shrimp, butter, garlic, parsley, lemon and white wine; fettuccine, asparagus

Chicken Marsala | 23

chicken breast, mushrooms, sundried tomatoes, marsala reduction and cream; fettuccine, shaved parmesan

Duck Breast | 26

pan-seared Maple Leaf Farms duck breast, red grape cabernet reduction; brussels sprouts, heirloom potato and mushroom succotash

MIXED PLATTER FOR TWO:

"STEAKHOUSE" Mixed Grill | 72

*the ultimate **steakhouse** sampler:*

8oz **filet mignon** and 14oz **rib-eye** black angus steaks, fire-grilled **shrimp skewer**, **beer-battered shrimp**; baked potato, potato-parmesan pancake, sautéed summer squash

Rib-Eye with Chimichurri | 33

14oz black angus rib-eye, cilantro-parsley chimichurri; baked potato or potato-parmesan pancake, sautéed summer squash

Filet Mignon with Tarragon Butter | 36

8oz black angus filet mignon, tarragon compound butter; baked potato or potato-parmesan pancake, sautéed summer squash

toppings for your steak:

butter sautéed mushrooms | 3
fire-grilled shrimp skewer | 6
4 beer-battered shrimp | 6
fried egg | 2
caramelized red onion | 2

Thai Seafood Curry | 23

large shrimp, wild Alaskan cod, summer squash, coconut milk, yellow curry, sticky rice, cilantro, lime

prices do not include sales tax | corkage fee \$15 per 750ml bottle (waived with bottle purchase) | split charge \$5

please inform your server of any allergies or dietary restrictions | substitutions respectfully considered | consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness