



RED ONION

— GRILL & BAR —

STEAK ■ SEAFOOD ■ PASTA

LAKE ALMANOR EST.2009 CALIFORNIA

share plates

- Beer-Battered Asparagus | 9**
asparagus spears, chipotle aioli
- Fried Calamari | 11**
flour dusted calamari rings and tentacles, black pepper, chipotle aioli and lemon
- Rustic Steamed Mussels | 14**
blue mussels, white wine, fresh garlic, red pepper, lemon and parsley, rolls
- Hummus & Naan | 9**
homemade garlic hummus, roasted red peppers, olive oil, naan bread

pub fare

- Pub Cheeseburger | 14**
fire-grilled half-pound beef patty, brioche bun, chipotle aioli, 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 patty | 4

- California Shrimp Tacos | 17**
blackened shrimp, corn tortillas, black bean and corn salsa; cilantro crema and avocado; shoestring fries OR onion rings (add 2)
- Fish & Chips | 18**
wild Alaskan cod, shoestring fries, coleslaw, tartar sauce
- Lassen Jambalaya | 23**
chicken, andouille sausage, shrimp, tomato, bell pepper, okra and stout beer, white rice, green onion

salad

- Grilled Chicken Caesar Salad | 16**
romaine, garlic croutons, caesar dressing, shaved parmesan, asiago and romano; fire-grilled chicken breast

large plates

- Sous-Vide Braised Short Rib | 29**
12oz boneless beef short rib, peppered demi-glace baked potato or potato-parmesan pancake, sautéed summer squash
- Mediterranean Salmon | 25**
sockeye salmon, artichoke hearts, sundried tomatoes, garlic, parmesan; baked potato or potato-parmesan pancake, sautéed summer squash
- Shrimp Scampi | 24**
shrimp, butter, garlic, parsley, lemon and white wine; fettuccine, asparagus
- Chicken Marsala | 23**
chicken breast, mushrooms, sundried tomatoes, garlic, marsala reduction and cream; fettuccine, shaved parmesan

MIXED PLATTER FOR TWO:

“STEAKHOUSE” Mixed Grill | 75

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 | 34

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

Filet Mignon with Tarragon Butter | 37

- 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

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