

TO START

PAN SEARED MARYLAND CRAB CAKE 19

Over an asparagus puree and topped with micro greens

CRISPY BACON WRAPPED SHRIMP 18

Large tender shrimp wrapped in bacon served with a white bean puree

REDZ LOBSTER MAC & CHEESE 18

Prepared with sweet Maine lobster and wild mushrooms with just a hint of black truffles

PAN SEARED SEA SCALLOPS & SHRIMP 24

Served with cider poached golden beets and an organic arugula with a sweet Asian sesame dressing

MAPLE CURED SALMON GRAVLAX 16

House cured wild caught salmon served with pistachio mascarpone, pickled carrots and lemon oil

FRIED CALAMARI 12

Herb & buttermilk marinated crispy calamari served with lemon tomato sauce

BRAISED SHORT RIB RAVIOLI 19

Fresh pasta stuffed with slow braised short rib served with Kennett Square mushroom essence and buttermilk fried onions

PAN SEARED TOFU 10

Served over fresh spaghetti squash and topped with a tomato chutney

CHARCUTERIE 17

Salami, soppressata, prosciutto, goat cheese, and gruyere with a caramelized onion marmalade, house pickled black carrots and grilled bread

ENTREES

WILD CAUGHT SALMON FILET 28

Served over root vegetable and potato hash, micro cilantro and citrus brown butter

AHI TUNA 29

Sesame encrusted ahi filet served rare with an arugula, pear, and almond salad and a ginger carrot dressing

JERSEY DAY BOAT SCALLOPS 38

Served over lobster risotto and topped with crispy carrots and a lemon oil drizzle

POTATO ENCRUSTED MONKFISH 28

A fresh filet served over braised ratatouille with a roasted cauliflower sauce

FISH OF THE DAY Market Price

The chef will select from the variety of fresh wild caught fish available daily

MAINE LOBSTER RAVIOLI 28

Served with a porcini mushroom saffron cream sauce and butter poached crab meat

ORGANIC CHICKEN BREAST 26

A Bel Evans chicken breast served over wild mushroom risotto, asparagus and stewed tomato

LONG ISLAND DUCK BREAST 31

Served with mashed sweet potatoes, roasted Brussel sprouts and turnips, pancetta chip and a maple glaze

12oz ANGUS STRIP STEAK 49

A Lancaster County NY strip steak served as you like with grilled asparagus

8 oz. ANGUS FILET MIGNON 40

A Lancaster County filet of beef served as you like with grilled asparagus

MEDALLIONS OF VENISON 47

Fresh Montana venison with maple roasted acorn squash, apple wood smoked bacon risotto, chanterelle mushrooms and red currant sauce

LAMB STEAK 34

Marinated and grilled to perfection, served over caper potatoes and roasted vegetables with a rosemary sauce.

STUFFED PORK CHOP 39

Stuffed with mozzarella and prosciutto with a sage onion sauce, served over a carrot risotto with artichokes

LANCASTER COUNTY SAUSAGE PLATTER 25

Served with Dutch style sauerkraut, mashed potatoes and a mustard onion gravy

PAN SEARED SPINACH GNOCCHI 22

Served with arugula and baby carrots over a butternut squash puree

TWO FISTED

"REDZ BURGER" 14

An angus burger served on a brioche bun topped with pickled onion, chipotle BBQ sauce, apple wood smoked bacon and fresh mozzarella served with sweet potato fries.

CALIFORNIA FISH TACOS (Two) 12

A fresh grilled filet of fish in flour tortillas with cilantro slaw, salsa and sour cream

QUESADILLA OF THE DAY 15

The chef's selection prepared each day with fresh seasonal ingredients

If you have any special dietary needs or restrictions, or food allergies please share those with your server and we will do our very best to accommodate your requests and insure your safety

SALADS

"REDZ SALAD" 8

Boston lettuce with mandarin oranges, toasted nuts and seeds, dried cranberries, raisins and carrots with a honey citrus dressing

WEDGE SALAD 7

Iceberg lettuce topped with feta, apple wood smoked bacon, and tomato with a gorgonzola buttermilk dressing and crispy potato

CHOPPED SALAD 11

Baby spinach and romaine hearts, smoked crispy bacon, goat cheese, tomatoes and raspberry walnut dressing, topped with shrimp

ORGANIC SIMPLE SALAD 9

Organic mixed greens, radish, cucumber and tomatoes tossed with a balsamic dressing

GREEK SALAD 8

Fresh tomatoes, peppers, onion, cucumber, olives, feta cheese and extra virgin olive oil with cumin dusted pita chips

CAESAR SALAD 8

Chopped romaine hearts topped with our house made Caesar dressing and grilled bread

SALAD ADD-ONS

Add **Grilled Chicken 5**, **Shrimp 7**, **Tuna 10**, or **Salmon 8**

SOUPS

LOBSTER BISQUE WITH BRANDY 10

With sweet Maine lobster

CLASSIC FRENCH ONION SOUP 7

Topped with melted provolone, gruyere and Swiss cheese

SOUP du JOUR 8

Prepared each day with fresh seasonal ingredients

dinner menu

redz
INSPIRED AMERICAN FARE

Executive Chef Mirko Loeffler

WWW.REDZRESTAURANT.COM

A 21% service gratuity will automatically be added to parties of six or more
Consuming raw or undercooked eggs, meat, seafood or poultry may increase your risk of food borne illness

WINES BY THE GLASS 12

RED WINES

COPPOLA DIAMOND CABERNET SAUVIGNON (CA)

COPPOLA DIRECTOR'S MERLOT (CA)

COPPOLA DIRECTOR'S PINOT NOIR (CA)

COPPOLA DIAMOND SYRAH (CA)

COPPOLA DIAMOND MALBEC (CA)

WHITE WINES

COPPOLA DIRECTOR'S CHARDONNAY (CA)

COPPOLA DIAMOND SAUVIGNON BLANC (CA)

COPPOLA DIAMOND PINOT GRIGIO (CA)

COPPOLA SOPHIA REISLING (CA)

SAMPLE A FLIGHT OF FOUR WINES YOU SELECT FROM ABOVE 12 (SERVED IN 4 PETIT GLASSES)

WINES BY THE GLASS 16

RED WINES

JOSEPH CARR CABERNET SAUVIGNON (CA)

MARKHAM MERLOT (CA)

MONTINORE RESERVE PINOT NOIR (OR)

DANDELION SHIRAZ (AUSTRALIA)

EL ORIGIN GRAND RESERVE MALBEC (ARGENTINA)

WHITE WINES

JOSEPH CARR CHARDONNAY (CA)

CRAGGY RANGE SAUVIGNON BLANC (NEW ZEALAND)

A2Z REISLING (OR)

SANTA MARGHERITA PINOT GRIGIO (ITALY)

SAMPLE A FLIGHT OF FOUR WINES YOU SELECT FROM ABOVE 16 (SERVED IN 4 PETIT GLASSES)

DRAFT BEER

YUENGLING LAGER 5.5

FLYING FISH SEASONAL 7

YARDS PHILADELPHIA 7

SAMUEL ADAMS SEASONAL 7

MILLER LITE 4.5

WE ALSO HAVE AN EXCELLENT VARIETY OF DOMESTIC, IMPORTED AND CRAFT BEERS

Ask your server for a complete list

wine
and beer


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