

**Red Mountain Bar and Grill**

**Yellow Fin Tuna**

**Ahi Tuna Sashimi, Sushi Rice, Nori, Pickled Ginger, Wasabi Foam  
\$15.00**

**Maryland Style Crab Cake**

**Jumbo Lump Crab, Napa Cabbage Slaw, Remoulade Sauce  
\$15.00**

**Avocado Toast**

**Grilled Artisan Bread, Jumpin' Goat Dairy Cheese  
Fresh Sliced Avocado, Roasted Red Pepper  
\$12.00**

**Garlic and Brie**

**Slowly Roasted Garlic, Wedge of Warm Brie Cheese, Toasted French Bread  
\$9.00**

**Caesar Salad**

**Parmesan Crisp, Anchovy, Grilled Artisan Bread  
\$10.00**

**Mixed Green Salad †**

**Mesclun Greens, Point Reyes Blue Cheese, Strawberries, Candied Pecans  
Watermelon Radish, Grape Tomatoes, White Balsamic Vinaigrette  
\$8.00**

**Roasted Root Vegetable Salad †**

**Roasted Sweet Potatoes, Parsnips, Golden Beets, Butternut Squash  
Mixed Greens, Herbs, White Balsamic Vinaigrette  
\$12.00**

**Add to any salad**

**Grilled Skuna Bay Salmon \$12.00, Grilled Shrimp \$9.00**

**Grilled Red Bird Natural Chicken \$6.00**

**Quinoa Bowl †**

**Red Quinoa Pilaf, Roasted Portabello Mushroom  
Charred Shishito Peppers, Fresh Avocado, Crisp Kale Chips  
\$12.00**

**Surf and Turf Sliders**

**Lump Crabmeat Slider, House Made Slaw, Remoulade  
Waygu Beef Slider, Sharp Cheddar Cheese, Onion Marmalade  
House made French Fries  
\$14.00**

**Street Tacos**

**House Smoked BBQ Beef Brisket, Michoacán Cotija Cheese, Roasted Jalapeño  
Shredded Cabbage, Pico de Gallo, Lime Crema, Grilled Corn Tortillas  
\$14.00**

**Poutine**

**House Smoked BBQ Beef Brisket, House Made Fries  
Wisconsin Cheese Curds, Brown Gravy  
\$14.00**

**Red Mountain Pizza**

**Maple Leaf Duck Confit, Fig Jam, Goat Cheese, Pickled Red Onion  
Or  
Locally Sourced Heirloom Tomatoes, Fresh Basil Chiffonade, Buffalo Mozzarella  
\$13.00**

*† Indicates Gluten Free*

*\* Items are cooked to order or contain raw, undercooked meats, poultry  
Seafood, eggs or shellfish, which may contain harmful bacteria and  
May increase your risk of food borne illness*