



Lunch Menu

January 10th - February 7th

Monday-Friday 11am-3pm

FIRST COURSE

A choice of one

New England Clam Chowder

La Crema, Chardonnay, California

Organic Mixed Greens Salad

tomato, cucumber, red onion,
garlic croutons, champagne vinaigrette

Sophia Coppola Rosé, Monterey

SECOND COURSE

A choice of one

Red's Burger

griddled short-rib, chuck and brisket burger blend,
cheddar cheese, mayo, butter-toasted brioche bun
(LTO available on request)

Louis Martini, Cabernet Sauvignon, California

Lobster Roll

chilled lobster meat, herb aioli, buttered brioche roll

La Crema, Chardonnay, California

Famous Fish and Chips

tartar sauce, lemon, malt vinegar and french fries

Matanzas Creek, Sauvignon Blanc, Sonoma

\$20 PER PERSON

not including tax and gratuity

WINE PAIRING | \$12 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 10th to February 7th. Cannot be combined with any other offer.