



Week of September 20th—September 30th

1st Course-

Red House Salad ~ Baby Greens, Candied Walnuts, Westfield Farms Goat Cheese & RED Raspberry Vinaigrette

Caesar Salad ~ Romaine Lettuce, Garlic Croustade, Housemade Dressing

Soup Du Jour ~ Clam & Corn Chowder

Raw Oysters - "Red" Mignonette

Upgrade: Rockefeller Style..add \$6

Main Course-

Choice of

Petite CAB Prime Filet (5oz)

Twice Baked Potato & Asparagus Béarnaise

8oz Filet Upgrade..add \$15

Surf & Turf with 4oz Maine Lobster Tail...add \$19

Additional Upgrade Option: Replace Filet w/2- 4oz Maine Lobster Tails...add \$19

Atlantic Salmon ~ Twice Baked Potato & Asparagus Béarnaise

Ashley Farms Double Chicken Breast

Twice Baked Potato & Asparagus Béarnaise

Double Cut Pork Chop ~ Twice Baked Potato & Asparagus Béarnaise

Bucatini, Meatball and RED Lead

Strozzapreti Carbonara - Gulf Shrimp, Garlic, Peas & Pancetta

Finale

The Peanut Butter Bomb w/ Peanut Butter Mousse, Graham Cracker Crust, Chocolate meringue & Chocolate Sauce

Housemade Sorbets

Menus created by Chef Peter Vauthy

Chef Vauthy will offer new and exciting Spice menus weekly

Items may be limited to availability ~ Gratuity will be added to all checks

We Cannot be held responsible for any steaks cooked over medium

Spice Dinners may not be split and Cannot be combined with any other offers or discounts