



CAPE COD RESTAURANT WEEK 2015

MONDAY, MAY 11TH – SUNDAY, MAY 17TH
THREE COURSE PRIX-FIXE DINNER MENU

FIRST COURSE

Choice of

Organic Hand Picked Spring Greens, Shaved Garden Vegetables,
Local Goat Cheese with Meyer Lemon Basil Vinaigrette

– Or –

Red's Signature Littleneck Chowder, Cape Littlenecks,
Chorizo, Celery Root, Thyme, Toast

SECOND COURSE

Choice of

Tarragon Seared East Coast Salmon, Spring Peas Misto,
Basmati Rice, Oven Roasted Baby Tomato Jam

– Or –

Wood Grilled Organic Chicken, Cape Sea Salt Roasted
Fingerling Potatoes, Spring Asparagus, Rosemary Jus

THIRD COURSE

Choice of

Raspberry Sorbet, Spring Berries, Crispy Tuile Cookie

– Or –

Red's Signature Root Beer Float, Vanilla Bean Ice Cream
and Our Own Root Beer

\$30.00 PER PERSON

Excludes tax and gratuity

*Please inform your server if you or anyone in your party has food allergies
May not be combined with any other discounts or promotions*