



# THE RED LION INN

est. 1773

## DINNER

### APPETIZERS

NEW ENGLAND CLAM CHOWDER	10
SPRING VEGETABLE SOUP <i>v, gf</i>	9
CHEESE & CHARCUTERIE BOARD Camembert, Smoked Gouda, Sopressata, Prosciutto Italiano Sourdough Bread, Fig Jam, Pickled Vegetables, Marinated Olives	20
SHRIMP COCKTAIL <i>gf</i> Shaved Lettuce, Cocktail Sauce, Lemon Wedge	17
TRADITIONAL CAESAR SALAD White Anchovies, House-Made Garlic Croutons, Parmesan Cheese	14
SPRING CITRUS BURRATA Orange Segments, Arugula, Cherry Tomatoes, Citrus Vinaigrette, Toasted Ciabatta	17
PEI MUSSELS WITH SPRING ONIONS Spiced Tomatoes, Shallots, Garlic, Saucisson, White Wine, Maitre d'Hôtel Butter	18

### ENTRÉES

MAPLE-CURED PORK LOIN Farro, Vegetable Ragu, Wilted Spinach, Shallots, Demi	32
GRILLED 12OZ STRIP STEAK <i>gf</i> Sweet Pea Risotto, Asparagus, Roasted Tomato Demi	45
TRADITIONAL ROAST PRIME RIB OF BEEF Mashed Potatoes, Green Beans, Rosemary Popover, Horseradish Cream	47
RED LION INN TURKEY DINNER Cranberry Stuffing, Buttered Green Beans, Pan Gravy, Mashed Potatoes	32
FUSILATTA CASARECCIA Asparagus, Basil Leaves, Kalamata Olives, Roma Tomatoes, Pecorino	26
PAN-ROASTED ATLANTIC SALMON <i>gf</i> Warm Seasonal Vegetables, Olive-Oil Poached Red Bliss Potatoes, Sweet Pea Sauce	34

(v) Vegan, (vg) Vegetarian, (gf) Gluten-Free

\* Please inform your server of food allergies prior to placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.