



THE
RED LION
INN

est. 1773

DINNER

APPETIZERS

NEW ENGLAND CLAM CHOWDER 10
CORN AND FENNEL SOUP *V, GF* 9

CHEESE & CHARCUTERIE BOARD 20
Camembert, Smoked Gouda, Soppressata, Prosciutto Italiano,
Sourdough Bread, House-Made Jam, Pickled Vegetables,
Marinated Olives

SHRIMP COCKTAIL *GF* 17
Shaved Lettuce, Cocktail Sauce, Lemon Wedge

TRADITIONAL CÆSAR SALAD 10
White Anchovies, House-Made Garlic Croutons, Parmesan Cheese

MIXED GREEN SALAD *V, GF* 9
Radish, Tomato, Cucumber, Toasted Sunflower Seeds,
Champagne Vinaigrette

WATERMELON & HEIRLOOM TOMATO SALAD *V, GF* 14
Watermelon & Heirloom Tomato Marinated in a Watermelon
Vinaigrette, Arugula, Toasted Pistachio, Basil

PEI MUSSELS 18
Shallots, Fennel, White Wine, Butter, Saffron

ENTRÉES

ROASTED HALF CHICKEN *GF* 32
Sautéed Swiss Chard, Rosemary Roasted Potatoes, Truffled
Chicken Jus

GRILLED 12OZ STRIP STEAK* 45
Jus, Persillade Sauce, Fried Shallots, Choice of Side

TRADITIONAL ROAST PRIME RIB OF BEEF* 47
Rosemary Popover, Jus, Horseradish Cream, Choice of Side

RED LION INN TURKEY DINNER 32
Stuffing, Buttered Green Beans, Carrots, Pan Gravy,
Mashed Potatoes

SHRIMP BUCATINI 28
Jumbo Shrimp, Garlic, Shallots, White Wine, Tomato, Butter,
Lemon Juice, Parmesan Cheese

HALIBUT* *GF* 36
Corn and Roasted Tomato Chowder, Fried Panisse,
Pecorino Crisp

SIDES

Mashed Potatoes
Grilled Summer Squash 6
Green Beans 6
Roasted Carrots 6
6

(V) Vegan, (VG) Vegetarian, (GF) Gluten Free

*Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.