



THE  
RED LION  
INN  
*est. 1773*

LUNCH

**SOUPS & SALADS**

NEW ENGLAND CLAM CHOWDER	10
CORN AND FENNEL SOUP <i>V, GF</i>	9
TRADITIONAL CÆSAR SALAD	10
White Anchovies, House-Made Garlic Croutons, Parmesan Cheese <i>as a wrap add 2, as an entrée size salad add 4</i>	
MIXED GREENS SALAD <i>V, GF</i>	9
Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette <i>as an entrée size salad add 4</i> <b>Add Protein: Chicken 7, Shrimp 10, Salmon 10</b>	
WATERMELON & HEIRLOOM TOMATO SALAD <i>V, GF</i>	14
Watermelon & Heirloom Tomato Marinated in a Watermelon Vinaigrette, Arugula, Toasted Pistachio, Basil	

**SANDWICHES**

FRENCH DIP	23
Thinly-Sliced Prime Rib, Caramelized Onions, Cabot Cheddar, Horseradish Cream, Au Jus, Served with French Fries	
RLI TURKEY SANDWICH	18
Wheatberry Bread, Roasted Turkey, Cheddar, Arugula, Cranberry Mayo, Served with House-Made Chips	
CHIMICHURRI CHICKEN MELT	18
Grilled Chicken Breast, Bacon, Cabot Cheddar, Lettuce, Tomato, Onion, Potato Roll, Chimichurri Aioli, Served with French Fries	
SMASH BURGER *	18
House-Ground Sirloin, Cabot Cheddar, Grilled Onion, Dijonnaise, Pickles, Arcadian Greens, Tomato, Potato Roll, Served with French Fries <i>make it a Beyond Meat Burger add 2</i>	

**ENTRÉES**

CHICKEN PAILLARD <i>GF</i>	24
Herb Marinated Grilled Chicken Breast, Arugula, Citrus Vinaigrette, Cherry Tomatoes, Goat Cheese	
BEER-BATTERED HADDOCK	24
Served with French Fries, Creamy Cole Slaw, Lemon Tartar Sauce	
GRILLED ATLANTIC SALMON * <i>GF</i>	24
Roasted Red Pepper Coulis, Summer Vegetables, Lemon-Herb Quinoa	
RED LION INN CHICKEN POT PIE	20
Carrots, Parsnips, Peas, Topped with Puff Pastry	

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

\*Before placing you 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.