



LUNCH PRIX FIXE

\$24

CHOOSE A STARTER & ENTREE
OR AN ENTREE & DESSERT

| STARTERS |

AHI TUNA TOSTADAS mango ginger glaze, guacamole

CAESAR SALAD kale, romaine, parmesan croutons, applewood bacon

VN WILD MUSHROOM SOUP truffle, chives

| ENTREES |

BACON CHEESEBURGER lettuce, tomato, red onion, pickle, freshly baked potato bun

GF/V THE COBB romaine, quinoa, blue cheese, soft yolk egg, applewood bacon, avocado, tomato, dijon dressing
ADD: CHICKEN 5 | AHI TUNA 8

GF/V HARVEST BOWL basmati rice, avocado, cauliflower, sweet potato, chickpeas, raita, greens, seed & nut blend, chia seed dressing
ADD: CHICKEN 5 | AHI TUNA 8

MASALA BUTTER CHICKEN BOWL cucumber raita, basmati rice, almond flour, onion, naan

FISH & CHIPS chardonnay battered Atlantic cod, savoy cabbage-jicama slaw, fresh cut fries

| DESSERT |

FRESH BAKED APPLE PIE traditional pie crust with granny smith apples and oatmeal crumble. Served with our house churned bourbon vanilla ice cream

LEMON BRÛLÉE CHEESECAKE mascarpone vanilla cheesecake, torched lemon curd, traditional honey graham crust

CHOCOLATE CHESS PIE chocolate ganache custard, flaky chocolate crust, chantilly cream

THREE-COURSE DINNER MENU

\$39

| STARTERS |

AHI TUNA TOSTADAS mango ginger glaze, guacamole

CAESAR SALAD kale, romaine, parmesan croutons, applewood bacon

VN WILD MUSHROOM SOUP truffle, chives

| MAINS |

REDS® FLASH ROASTED CHICKEN (½ CHICKEN) Broccoli & cheddar, guajillo sesame, double roasted russet potatoes

GF SEARED SALMON ROMESCO roasted tomato & almond puree, succotash, fingerling potatoes, triple crunch beurre blanc

GF CHIPOTLE SIRLOIN 7oz sirloin topped with goat cheese butter

CHICKEN CARBONARA rigatoni, sweet garden peas, garlic confit, smoky bacon, chives, onion, perfectly poached egg

| DESSERT |

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CHOCOLATE CHESS PIE chocolate ganache custard, flaky chocolate crust, chantilly cream

REDS®

SK SCRATCH KITCHEN

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V Vegetarian **VN** Vegan **GF** Gluten Free