

Big Red Tap & Grill

APPETIZERS

Soup du Jour Cup ~ Bowl
Chef's Minestrone Available Daily

Green Market Salad
Choice of: Balsamic, Sherry, Red Wine-Oregano, White Balsamic

BURGERS

Ivy League Artisanal Burger
Blend of Dry Aged Rib Eye, Kobe Brisket, Black Angus Chuck
Five Spoke Cheddar, Bacon Jam, Plum Ketchup, Pommes Frites

Blackened Salmon Burger
Avocado-Lime Mayo, Red Cabbage Slaw on a Potato Bun
Warm Rosemary Sea Salt Chips

Crispy Chicken Katsu Burger
Tonkatsu BBQ Sauce, Pickled Cucumber, Crispy Vegetables
Kumara Fries

The Impossible™ Double Decker
Two Plant Based Patties, Signature Sauce, Bibb Lettuce
Cheddar Cheese, Brooklyn B&B Pickles, Onions on a Sesame Seed Bun

SANDWICHES

All sandwiches are available on gluten free bread.
Soup or garden salad and half sandwich available upon request.

California Turkey Club
Roasted Turkey Breast, Haas Avocado, Baby Arugula, Beefsteak Tomato
Hickory Smoked Bacon, Basil Mayo, Aged Cheddar, Multigrain Bread

Country Fried Chicken Sandwich
Murray's Organic Chicken, Smoked Cheddar, Calabrian Chili
Tangy Slaw, Brooklyn Whiskey Pickle, House Made Ranch Dressing

Truffle Grilled Cheese
Shallot Marmalade, Truffle Cheddar, Potato-Leek and Fennel Velouté

Please inform your server of any food related allergies.

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

Lunch Menu

GARDEN

Cobb Salad

Roasted Chicken, Poached Shrimp, Bacon, Tomato, Cucumber
Crumbled Bleu Cheese, Hardboiled Egg, Green Goddess Dressing

Asian Chicken and Spiced Cashew Salad

Napa Cabbage, Watercress, Red Cabbage
Orange Segments, Roasted Cashews, Orange Sesame Vinaigrette

Classic Club Salads

Tuna Salad or Egg Salad, on Marble Rye, Multigrain or Mixed Greens

SEAFOOD

Mahi Mahi Tacos

Pico de Gallo, Guacamole, Chipotle Mayonnaise, Floridian Slaw

Blackened Redfish

Black Eyed Peas and Stewed Collard Greens

Grilled Atlantic Salmon

Stewed Chickpeas, Eggplant, Tomato-Ginger Chutney

TAP & GRILL SPECIALTIES

Orange-Cumin Dusted Steelhead Trout Bowl

Heirloom Cherry Tomatoes, Avocado, Roasted Corn, Warm Quinoa
Crisp Greens, Tortilla Chips, Lime-Cilantro Jalapeno Vinaigrette

Superfood Bowl

Indian Harvest Whole Grains, Quinoa, Lentils
Red Cabbage, Organic Kale, Baby Spinach, Heirloom Carrots
Sweet Potatoes, Beet Hummus, Lemon-Ginger Turmeric Dressing

Pastrami Crusted Flat Iron Steak

Panisse Fries, Creamed Lacinato Kale, Cornell Club Mustard

Bison Meatloaf

Rutabaga Puree, Roasted Heirloom Carrots
Horseradish Ketchup and Crispy Onions

Shepherd's Pie

Braised Lamb Shanks, Merguez Sausage, Sweet Peas
Idaho Potato Crust

Roasted Chicken Pot Pie

Baby Carrots, Sweet Peas, Pearl Onion
Classic Chicken Gravy, Puff Pastry