



# Menu

## Bar Favorites

### CHICKEN WINGS

BBQ, Buffalo, Korean BBQ, Toasted Coconut, Spicy Mango, Lava Lava, Spicy Honey and Hot BBQ. Served with side of blue cheese dressing. 6 for \$7 or 12 for \$12

### FRIED PICKLES

Served with tangy ranch. \$8

### JALAPENO BOTTLECAPS

Deep fried breaded jalapeno slices served with tangy ranch. \$8

### RDG PRETZEL

Soft & warm pretzel served with Beer Cheese & RDG Mustard. \$13

### CHIPS & SALSA/GUAC GF V

Choose from Roasted Tomato Salsa, Pineapple Salsa or Guacamole. Order the Flotilla for all three. Sea salt and lime tortilla chips served with your choice of 1, 2 or all 3 options. 1 for \$6 or 2 for \$11 or Flotilla \$16

## Soups & Salads

### NEW ENGLAND CLAM CHOWDER

Cup \$4 Bowl \$7

Add Chorizo and seasoned beef \$2



### RDG CHILI WITH BEANS GF

Sour Cream and Cheese can be added for \$0.50 each. Cup for \$4 or Bowl for \$7

### HULI HULI CHICKEN SALAD

Honey ginger glazed chicken on a bed of field greens with diced mango, pickled red onions, goat cheese and crispy wonton threads. Served with Raspberry Vinaigrette and Honey Mustard. \$16

### RDG HOUSE SALAD

Field greens with tomato, cucumbers, pickled red onions and croutons. Can be topped with your choice of grilled chicken, steak or black bean burger. \$10 w/o meat or \$14 w/ meat

### AUTUMN HARVEST SALAD

Field greens with fresh apples, butternut squash, candied walnuts, goat cheese, and pickled red onion. Served with maple bourbon rosemary dressing. \$14

### CHICKEN CAESAR SALAD

Grilled chicken on a bed of romaine lettuce with parmesan cheese and croutons. Served with creamy Caesar dressing. \$12

## Shareables

### HARBOR NACHOS

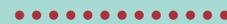
Seasoned waffle fries topped with melted cheddar cheese, bacon bits, scallions and sour cream. \$12

### RDG NACHOS

Seasoned waffle fries topped with chorizo and seasoned beef, melted cheddar cheese, scallions, sour cream and bang bang sauce. \$13

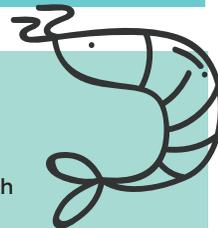
### LOBSTER CRAB DIP

Creamy and cheesy baked lobster and lump crab meat served with pita chips. \$12



### ONION STRAWS

Seasoned & Served with Bang Bang sauce. \$7



### BANG BANG EMPANADAS

Braised beef and cilantro empanadas served with sour cream, pico de gallo and bang bang sauce. 2 for \$7 or 4 for \$10

### RDG CALAMARI

Lightly breaded calamari served with bang bang and cocktail sauces. \$9

### CAULIFLOWER WINGS GF V

Chickpea flour breaded cauliflower florets baked and tossed in your choice of sauce. \$10  
Vegan sauce options available.

## Handhelds

### HARBOR MASTER BURGER

Chargrilled 1/3lb beef patty topped with bacon, choice of cheese, crisp lettuce, tomato, crispy onion straws and bbq sauce. \$13

### PINEAPPLE JALAPENO BACON JAM BURGER

Chargrilled 1/3lb beef patty topped with a pineapple and jalapeno infused bacon jam, pepperjack cheese, crisp lettuce, tomato, onions and bang bang sauce. \$12

### BLACK BEAN BURGER GF V

Grilled zesty black bean burger topped with guacamole, crisp lettuce, tomato, pickled red onions and lava lava sauce. \$12

### BAJA TACOS

3 parmesan breaded cod fish tacos topped with brussel slaw, pico de gallo and cilantro lime sauce. \$12

### CARIBBEAN CHICKEN

Butterflied chicken breast seasoned and chargrilled topped with toasted coconut sauce, crisp lettuce, tomato and onion. \$12

### CUBANO

Sliced ham and savory carnitas served on a pressed telera roll with swiss cheese, RDG mustard and pickle. \$13

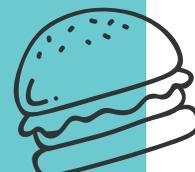
CHOICE OF BRIOCHE BUN, PRETZEL BUN, WRAP, OR GF BUN AND SERVED WITH CHOICE OF SIDE

Upgrade burger patty to 1/2 lb Widman Hereford Beef patty for an additional \$2



### MEAT LOAF SANDWICH

Thick sliced meatloaf topped with tomato worcestershire ketchup, lettuce, tomato and pickled red onions. \$14



### POT ROAST SANDWICH

Savory pot roast topped with melted provolone cheese and served with a side of roasted garlic horseradish. \$15

### PULLED PORK TACOS GF

Smoked and slow cooked shredded BBQ pork topped with pineapple salsa, goat cheese and pickled red onions. \$16

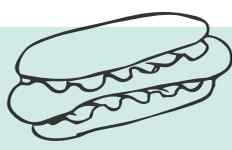
### THE 'WIDMAN'

Two 1/2lb Widman Hereford Beef patties topped with braised pork belly, cheddar cheese, tomato worcestershire ketchup, lettuce, tomato and onion. \$18

### PORTABELLA MUSHROOM GF V BURGER

Grilled Portabella Mushroom Cap topped with grilled pineapple, melted provolone cheese, field greens and a kale pesto spread. \$14

# Main Plates



## RDG RIBS

Pork back ribs braised for four hours and marinated with bbq sauce. Served with house fries and slaw. Half Rack \$18 Full Rack \$28 (Only available F/Sa/Su)

## CHICKEN FETTUCINE ALFREDO

Cajun-style seasoned grilled chicken in a creamy alfredo sauce and fettuccini noodles. \$16

## CHICKEN JAMBALAYA **GF**

Southern style chicken and Andouille Sausage dish sauteed with rice and vegetables. 3 Blackened tiger shrimp can be added for \$4. \$16

## POT ROAST PLATE

Savory pot roast served with mashed potatoes and vegetable of the day \$18

## MEATLOAF PLATE

Thick sliced meatloaf served with mashed potatoes and vegetable of the day. \$18

## SURF & TURF **GF**

6oz sirloin sliced and grilled tiger shrimp drizzled with cilantro lime sauce and served with asparagus. \$25

## WIDMAN HEREFORD **GF** PORTERHOUSE

Widman Hereford 16oz Porterhouse cut grilled and topped with sauteed mushrooms and onions. Served with mashed potatoes and asparagus. \$40

## BRUSCHETTA CHICKEN PASTA

Parmesan crusted chicken served on top of a bed of angel hair pasta in a tomato and basil sauce and finished with a balsamic glaze. \$18

*Good food.  
good mood*

# Kids

All kid's meals served with choice of side and kid's drink.

Lil Burger - \$6

PB&J - \$6

Beach Dog - \$6

Popcorn Chicken - \$6

Mac and Cheese - \$6

Grilled Cheese - \$6



# Sides

*Eyes on  
the fries*

House Fries - \$3

Waffle Fries - \$3

Brussel Sprout Slaw - \$3

Side Salad - \$4

Veg of the Day - \$3

Mashed Potatoes - \$3

Side Caesar Salad - \$4

Sweet Potato Fries - \$3

# Mac & Cheese

FRESH MADE CREAMY CHEDDAR SAUCE  
AND CAVATAPPI NOODLES

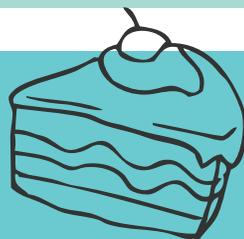
Meatless - \$10

Lobster - \$18

Chicken - \$14

Pulled Pork - \$15

# Desserts



Espresso Crème Brulé - \$8

Pumpkin Cinnamon Pecan Bread Pudding - \$8

Chocolate Lava Cake - \$8

Truffle Trio - \$8

Cinnamon Apple Delight ala Mode - \$8

Lighthouse Lemon Cheesecake Bar - \$8

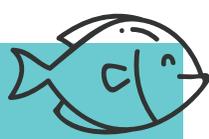
Share your Red  
Dog Grill pictures  
and use the  
hashtag  
**#chowreddog**

**GF** Gluten Free

**V** Vegetarian

\*consuming raw or under-cooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

# Seafood



*What  
a catch!*

## LOBSTER RAVIOLI

Lobster and parmesan filled ravioli with a lemon garlic cream sauce. \$18

## SHRIMP FETTUCINI ALFREDO

Sauteed shrimp in a creamy alfredo sauce and fettuccini noodles. \$16

## KOREAN BBQ SALMON

Grilled Atlantic salmon finished with a garlic and ginger bbq glaze. Served with cilantro lime rice and brussel slaw. \$24

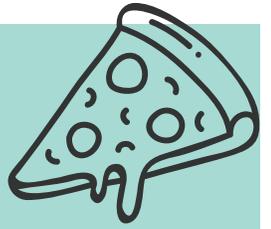
## MAHI MAHI

Lightly blackened Mahi filet grilled and finished with our spicy mango sauce. Served with cilantro lime rice and brussel slaw. \$20

## GRILLED GROUPER WITH LEMON AND HERBS **GF**

Grouper filet seasoned and grilled with fresh lemons and italian herbs. \$20

# Pizza



## SEAFOOD PIZZA

Lobster and crab pizza with mozzarella, crumbled blue cheese, pickled red onions and bang bang sauce. \$20

## BUFFALO CHICKEN PIZZA

Spicy buffalo sauce pizza with grilled chicken, mozzarella, pickled red onions and blue cheese crumbles. \$18

## TACO PIZZA

Creamy refried beans with chorizo/beef, mozzarella and monterey jack cheeses, topped with shredded lettuce, tortilla strips and cilantro lime sauce. Served with a side of roasted tomato salsa. \$18

# Dressings

Ranch

Thousand Island

Western French

Creamy Italian

Raspberry Vinaigrette

Honey Mustard

Balsamic Vinaigrette

Maple Bourbon Rosemary

Blue Cheese

Caesar

Oil and Vinegar