

The Red Tavern

1250 Esplanade 95926-3329 · +15308943463 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 11

Frites **\$8.00**

Topped with Truffle Oil and served with Garlic Aioli

Crispy Brussel Sprouts **\$10.00**

Tossed with Crispy Pancetta and Thyme and topped with Balsamic Reduction

Grilled Octopus **\$18.00**

Served with a Chimichurri of Spanish Chorizo, Roasted Yukon Gold Potatoes, Spanish Olives and Capers and a Citrus Aioli

Italian Meatballs and Polenta **\$14.00**

Red Tavern Signature Meatballs prepared with Ground Pork Sausage, Filet Mignon and New York served over Creamy Polenta, topped with House Made Tomato Sauce and Parmesan

Alsatian Tarte Flambee **\$15.00**

Baked Puff Pastry topped with Fromage Blanc, Crème Fraiche, Roasted Leeks, Shallots, and Bacon Lardons, topped with Honey Drizzle

Seafood Cakes (Bolinhos de Bacalhau) **\$16.00**

A blend of Salt Cod, Snow Crab, Shrimp and Mashed Potatoes, Panko Crusted and Deep Fried, served with Sherry Mixed Greens and Citrus Aioli

Wild Mushroom Arancini **\$12.00**

Fried Risotto Rice Balls with Sautéed Wilde Mushrooms and Fontina Cheese, topped with House Made Tomato Sauce

Cheese Plate **\$16.00**

Three Local and Artisanal Cheeses, Honey, Smoked Almonds, Seasonal Fruit, Berry Jam, Rosemary Crackers

Charcuterie Platter **\$16.00**

Iberico Ham, Spanish Chorizo, Soppresetta Salami, Cornichons, Olives, Smoked Almonds, Rosemary Crackers

Roasted Broccoli and Cauliflower (Mac) and Cheese **\$14.00**

Local Roasted Broccoli and Cauliflower Baked and served in a White Cheddar, Manchego, Gruyere and Fontina Cheese Sauce, topped with Toasted Bread Crumbs

Charcuterie Platter **\$16.00**

Iberico Ham, Spanish Chorizo, and Soppressata Salami, served with Cornichons, Olives, Smoked Almonds, Rosemary Crackers

SALADS 2

Seasonal House Salad **\$11.00**

Mixed Greens, Poached Pear, Aleppo Spiced and Candied Pecans, Bleu Cheese Crumbles, Champagne Vinaigrette

Tavern Caesar Salad	\$10.00
Little Gem Lettuce, Sourdough Croutons, House Made Caesar Dressing, Parmesan Cheese	

MAINS 9

Butternut Squash Pasta	\$23.00
Roasted Local Butternut Squash with Fried Sage tossed with Fresh Fettucine Pasta in a Brown Butter Pan Sauce	

Wild Mushroom Pasta	AVAILABLE OPTIONS
Assorted Mushrooms, Garlic, Shallots, Lemon Zest, tossed with Fettuccine Pasta in a Light Cream Sauce, topped with Pecorino Romano and shaved Black Truffles	\$24.00
	Add Shrimp: \$8.00
	Add Mary's Farm Chicken Breast: \$8.00

Pan Seared Mary's Chicken and Polenta	\$25.00
Pan Seared Skin on Organic Chicken Breast served with Garlic Braising Greens over Fontina Polenta, topped with Shallot and Cream Soubise	

Red Tavern Signature Grilled Meatloaf	\$25.00
Grilled Niman Ranch Ground Pork and Beef Meatloaf served with Green Beans over Crème Fraiche Mashed Potatoes, topped with Pear Chutney and Bacon Crisps	

Grilled Filet Mignon Bordelaise	\$42.00
Eight Ounce Allen Brothers Filet Mignon served with Roasted Baby Carrots over Creme Fraiche Mashed Potatoes, topped with Compound Butter and a Red Wine Bordelaise	

Grilled Prime New York Au Poivre	\$36.00
10 Oz Prime New York served with Green Beans and Creamy Au Gratin Potatoes, topped with Peppercorn Brandy Cream Sauce	

Portuguese Seafood Stew	\$30.00
Shrimp, Salt Cod, Prince Edward Island Mussels, Pasta Neck Clams, Yukon Gold Potatoes, and Linguica Sausage in a Saffron and Tomato Bouillabaisse	

Pan Seared Salmon	\$28.00
Served with Roasted Leeks and Fennel over a Celery Root Puree, topped with Citrus Beurre Blanc	

Duck Confit	\$28.00
Slow Roasted Duck Leg served with Roasted Potatoes over Butternut Squash Puree and topped with a Dijon Mustard and Brandy Sauce	

SANDWICHES AND BURGERS 1

Bacon Jam Burger	\$17.00
A House Ground Beef of Filet Mignon, New York and Chuck, served over Brioche, topped with Gorgonzola Cheese, Little Gem Lettuce, and Bacon Onion Jam, Served with Truffle Frites or a Mesclun Salad	

DESSERT MENU 4

Pumpkin Panna Cotta	\$9.00
Maple Whipped Cream	
Pumpkin and Pecan Streusel Cheesecake	\$9.00
Cinnamon Shortbread Crust, topped with Spiced Whipped	
Persimmon and White Chocolate Bread Pudding	\$9.00
Served with Vanilla Gelato	
Apple, Fig and Pecan Crumble	\$9.00
Served with Vanilla Gelato	

GELATO 2

Vanilla

Chocolate

SORBET 2

Raspberry

Mango