



# Red Reef

Dinner Hours 4:00PM to 10:00PM 7 DAYS A WEEK



## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$14.00

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$13.00

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00  
Add Grilled Chicken. \$4.00 / 187 CAL  
Add Shrimp or Steak. \$6.00 / 112-286 CAL



## Entrees

All of our Entrees are served with your choice of two sides. Pasta dishes are served with a side salad.

### Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$18.00

### Tuscan Chicken Penne / 1570 CAL

Char-broiled chicken, penne pasta, mushrooms and charred tomatoes tossed with a light Parmesan pesto cream and served with ciabatta. \$18.00

### Sriracha Sirloin / 890 CAL

A center-cut, choice top sirloin seasoned and grilled-to-order, topped with a Sriracha glaze. \$20.00

### Monterey Grilled Chicken / CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$18.00



## Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

### Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$14.00

### BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$18.00

### Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$16.00

### BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$16.00

### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$15.00



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$8.00  
Add Grilled Chicken. \$5.00 / 187 CAL  
Add Shrimp or Steak. \$7.00 / 112-286 CAL

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$15.00

## Desserts

### Brownie Sundae \$9.00 / 1010 CAL

### NY Cheesecake \$9.00 / 800 CAL

## Sides

### French Fries \$5.00 / 280 CAL

### Red Skin Mashed Potatoes \$5.00 / 200 CAL

### Rice Pilaf \$5.00 / 210 CAL

### Pub Chips \$4.00 / 540 CAL

### Seasonal Vegetables \$5.00 / 30 CAL

### Pick-up Service Dial Ext. 516

A 15% gratuity charge and applicable sales tax will be added to the price of all items.

For parties of 6 or more, a 18% delivery charge will be automatically added to the bill.

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



## Handcrafted Cocktails

### Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$14.00

### Jack Daniel's Lemonade / 240 CAL

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$14.00

### Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$12.00

### Perfect Rose Old Fashioned / 182 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry \$13.00

### Cucumber Mint Lemonade / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$14.00

### Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$14.00

### Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$14.00

### Pina Colada / 650 CAL

Light Rum, Coconut Milk, Crushed Pineapples, Crushed Ice \$13.00



## Beers

### Craft

**Blue Moon** \$9.00 / 228 CAL

**IPA Beer** \$9.00 / 140 CAL

**Cut Water Margarita** \$9.00 / 140 CAL

**House Craft** \$9.00 / 140 CAL

**Cut Water Mojito** \$9.00 / 140 CAL

### Import

**Modelo Especial** \$9.00 / 143 CAL

**Stella Artois** \$9.00 / 150 CAL

**Modelo Black** \$9.00 / 173 CAL

### Domestic

**Bud Light** \$9.00 / 192 CAL

**Michelob** \$9.00 / 95 CAL

**Budweiser** \$9.00 / 192 CAL

**Bud Light** \$9.00 / 145 CAL

### Draft

**Veza Sur Mango** \$9.00 / 140 CAL

**Belgian White** \$9.00 / 140 CAL

### Drinks

**Coffee** \$3.00 / 0 CAL

**Tea** \$3.00 / 0 CAL

**Milk** \$3.00 / 150 CAL

**Assorted Soft Drinks** \$3.00 / 0-160 CAL



## Red Wines (116 - 122 CAL per glass)

	GLASS	BOTTLE
<b>Cabernet Sauvignon</b> Kendall-Jackson, CA	\$10.00	\$33.00
<b>Merlot</b> Benzinger, CA	\$10.00	\$28.00
<b>Pinot Noir</b> Carmel Road, CA	\$10.00	\$38.00



## White Wines (105 - 125 CAL per glass)

	GLASS	BOTTLE
<b>House Pinot Grigio</b> Crisp and Fruity White Wine	\$10.00	\$34.00
<b>House Chardonnay</b> Medium-Dry full bodied	\$9.00	\$30.00
<b>House Sauvignon Blanc</b> Dry Herbal Flavored	\$11.00	\$36.00