



Juniper Grill Dinner

at Red Ledges

To Begin

ON THE HALF SHELL cucumber-melon-serrano granita, cocktail sauce, mignonette, lemon 3.5 each

WAGYU FLANK STEAK BULGOGI korean barbeque, pea shoots, cilantro, pickled onion, cucumber, butter lettuce cups 11

TEMPURA MAINE LOBSTER sweet chile ginger, ponzu, and wasabi aioli sauces, fresh lemon, pea shoot salad 18

Soup and Salads

MEDITERRANEAN GRILLED VEGETABLE SOUP grilled halloumi, crostini 8

HOUSE SALAD organic greens, heirloom cherry tomato, english cucumber, cheddar cheese, candied pecans, cilantro balsamic vinaigrette 7

ROMAINE shaved parmesan, sundried tomato, pistachio, grilled crostini, caesar dressing 9

RED "WEDGES" iceberg wedges, pt. reyes blue cheese, vanilla roasted pears, candied pecans, crispy shallots, port wine vinaigrette FULL 13.5 / PETITE 7

GRILLED RIBEYE STEAK CHOPPED SALAD organic greens, sprouts, haricot vert, avocado, sugar snap peas, heirloom cherry tomato, sweet onion, bell pepper, manchego cheese, toasted pepitas & pignoles, tarragon-horseradish dressing 15
ADD FRIED EGG 1

Pasta

LOBSTER AND SCALLOP TAGLIATELLE heirloom cherry tomato, sweet onion, lemon, dried sunburst tomato, italian parsley, basil, lobster velouté, house made tagliatelle, asiago, ciabatta crostini 31

SCRATCH MADE BOLOGNESE beef & cured pork, rich stewed tomato sauce, strozzapreti pasta, asiago, ciabatta crostini 18

ORGANIC CHICKEN & MUSHROOM ALFREDO lemon and fennel grilled chicken, roasted cremini, portobello and shiitake mushrooms, heirloom cherry tomato, fresh herbs, strozzapreti pasta 18

Plates

HONEY SHOYU SALMON scallion & coriander jasmine rice, stir-fried vegetables, fresh ginger sauce, pea shoots 30

SHRIMP SCAMPI RISOTTO lemon herb butter sauce, fire roasted tomato vinaigrette, asparagus, sweet drop peppers 22

SEARED GULF RED SNAPPER balsamic-orange beurre noisette, fresh herbs, sauteed fennel, haricot vert, dried sunburst cherry tomato, scallion quinoa and jasmine rice 35

CHICKEN SCHNITZEL breaded chicken breast, sage, prosciutto, sauteed organic greens, quinoa, lemon caper beurre blanc 24

HICKORY SMOKED CHICKEN "POT PIE" roasted cipollini onion, sweet fennel, celery and sweet pea stew, herb and manchego cheese potato topping, grilled asparagus, young carrots, roasted red bell peppers 26

FILET MIGNON pepper maple glazed bacon, roasted garlic and herb mashed potatoes, young carrots, asparagus, broccolini, red wine mushroom sauce 35

STEAK FRITES choice ribeye grilled to temperature, garlic and chive frites, fresh herb and horseradish compound butter 29