

\$31.50-\$33.75 Special Menu Offer

(For select and non-profit groups. Available on specific dates and times. Please contact the office for more information)



Starter:

Mixed Green Salad or Soup of the Day

Entrée Choices:

(Please choose three to four options)

Red Lion Beef Au Jus

Grilled seasoned beef, sliced thin and served with sherry au jus and red potatoes.

Roasted Vegetables and Polenta Moons

Seasonal grilled and roasted vegetables with polenta moons and sherry butter sauce

Chicken Picatta

Sautéed chicken, in a white wine, lemon, butter and caper sauce, with roasted red potatoes.

Weiner Schnitzel

Pork pounded thin and sautéed to golden brown with roasted red potatoes and steamed vegetables.

Vegetarian Ravioli

Wild mushroom ravioli, served with Alfredo sauce and parmesan

North Atlantic Salmon Fillet

Served with lemon butter sauce and wild rice.

Chicken Bordelaise

With red wine and mushrooms and mashed potatoes.

Prime Rib, Au Jus

8-ounces of slow roasted prime rib, au jus, baked potato, vegetable.

Mahi-Mahi or Tilapia Fillet

With sautéed artichoke hearts and, lemon butter

Pasta Prima Vera

*Tri-colored penne pasta in an Alfredo sauce with
fresh seasonal vegetables.*

Beef Stroganoff

*Tender beef tips sautéed with mushrooms and onions.
Slow roasted beef in a tangy sauce with German dumplings.*

Game Sausage Platter

Elk, boar and rabbit bratwurst served with sauerkraut.

Desserts and Coffee Service, a choice of all:

Apple Strudel

Sorbet

Chocolate Mousse

&

Seasonal berries

Cost includes soup or salad, three to four entrée selections, dessert, and non-alcoholic beverages, tax and gratuity. Alcohol and appetizers may be added at additional costs. When selecting this special menu please let us know your tax exempt number and how you would like your menu headed. We cook all our food fresh and orders are taken the night of the event. Due to the nature of our service please allow at least 2.5 hours of time for dining. Thank you. Red Lion Restaurant