



RED APPLE INN AND COUNTRY CLUB



DINNER MENU

●● Starters & Small Plates

Miniature Crab Cakes.....\$11.00

Served with chipotle mayonnaise

Lightly Dusted Fried Artichoke Hearts. \$9.00

With homemade ranch dressing

Queso Blanco / Salsa & Chips.....\$10.00

House-made Queso with our salsa and fresh chips

Doe's Famous Tamale Factory

Tamales.....\$12.00

Doe's famous tamales served with house-made Doe's recipe chili and cheddar cheese

Smoked Chicken Quesadilla.....\$10.00

Smoked chicken, black beans, avocado and Jack cheese on griddled flour tortillas

Tuscano Pizza.....\$12.00

House-made tomato sauce, Genoa Salami, mushrooms, tomatoes and Mozzarella on lavash crust

Smoked Chicken BBQ Pizza.....\$12.00

House-made BBQ sauce topped with smoked chicken, red onion, Mozzarella and cilantro

Blackened Chicken Nachos.....\$13.00

House Queso, cheddar, tomato and green onions

Loaded French Fries.....\$9.50

Fries topped with house Queso, bacon, green onions, cheddar, tomato and Ranch dressing

Loaded Onion Strings.....\$9.00

Thinly sliced and lightly breaded strings loaded with green onions, bacon, jalapenos, cheddar cheese and BBQ Ranch dressing

Fried Pickled Okra.....\$9.00

Cornmeal breading, buttermilk/chive dressing

●● Salads

Red Apple Wedge Salad.....\$8.50

Iceberg wedge with our homemade blue cheese dressing and bacon pieces

Club Salad.....\$14.00

Crispy chicken pieces on mixed greens, tomatoes, avocado, chopped egg, bacon and Garlic Buttermilk dressing

Salmon Chopped Salad.....\$16.50

Grilled Salmon filet on mixed greens with Couscous, dried cranberries, honey roasted sunflower seeds, toasted Inca corn and pesto buttermilk dressing (GF-minus Couscous)

Eden Isle Wedge.....\$12.50

Iceberg lettuce wedge with Coursey's double smoked bacon, Maytag Blue cheese, tomato, red onion, avocado, Maytag Blue cheese dressing and balsamic glaze

French Quarter Salad*.....\$14.00

Greens with mandarin oranges, grilled chicken breast, feta cheese, avocado, sweet and sour Louisiana Hot Sauce vinaigrette, green onions and bacon

●● Soup

Classic French Onion Soup.....\$6.50

Gluten-Free

●● Burgers

Jack Daniel's Burger.....\$11.50

Burger with Jack Daniel's Sauce, Bourbon Bacon and Cheddar Cheese

Islander.....\$9.50

Burger with lettuce, tomato, and pickle

+ Add Cheese.....\$10.50

+ Add Bacon & Cheese.....\$12.50

Arkansas BLT.....\$11.00

Toasted white bread with mayonnaise, tomato, Coursey's double smoked bacon from St. Joe, AR and fried onion strings. Served with chips.

Beyond Beef Burger.....\$9.50

Plant based burger served with french fries.

****Menu may not be exactly what is served at any given time. This is an example of our offerings.
Prices may vary.****

Must be member or guest of the Inn to purchase alcohol



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DINNER MENU

●●● Entrees

Crispy Skin Salmon.....\$27.00

Salmon seared to crispy perfection with cauliflower puree, Brussels Sprout chips and basil oil

Gluten-free

Aged Angus Filet Fixed Your Way.....\$37.50

Oak grilled Angus Filet prepared with your choice of toppings: Garlic Butter, 5-Peppercorn with Sun-dried Cherry Cabernet Reduction. All served with your choice of roasted garlic mashed potatoes or baked potato
(Gluten-Free except mashed potatoes)

+ Add Tasso / Crawfish Cream Sauce \$39.50

+ Oscar / Crab \$42.00

Ribeye Steak.....\$33.00

14 oz. aged prime beef, oak grilled to order with grilled corn

Gluten-free

Red Apple Prawns.....\$22.00

Large shrimp dipped in golden cracker crumbs, fried and served with house-made cocktail sauce

Blackened Halibut.....\$25.00

Seasoned, blackened and served with Tasso Cream Sauce, flame roasted corn/pepper and vegetable blend
Gluten-Free

Thai Style Halibut.....\$25.00

Sautéed Halibut filet with Thai Cilantro/lime/coconut sauce served with flame roasted corn/pepper and vegetable blend

Chicken Dijonaise.....\$18.00

Chicken breast with Corsey's ham and Swiss cheese on creamed spinach finished with a Dijon Buerre Blanc

King Street Pasta.....\$25.00

Andouille, gulf shrimp, grilled chicken tossed with penne pasta and Creole cream sauce

Low Country Shrimp & Grits.....\$24.00

Stone ground grits with Andouille, tomato, scallions, bacon and gulf shrimp

Steak Oscar.....\$42.00

Our Angus filet topped with crabmeat, Bearnaise sauce and asparagus.

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