



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 <i>Gluten-free</i>	
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 <i>(Gluten-Free except mashed potatoes)</i>	
+ 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 <i>Gluten-free</i>	
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 <i>Gluten-Free</i>	
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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