

# RED APPLE INN DINNER MENU

## SALADS

<b>Sante Fe Salad</b>	<b>\$14.00</b>
Blackened chicken with Romaine, grilled red pepper, pickled onion, avocado, pepito and jalapeno/ranch dressing	
<b>Club Salad</b>	<b>\$14.00</b>
Crispy chicken on mixed greens, tomatoes, avocado, chopped egg and bacon with Garlic buttermilk dressing	
<b>Salmon Chopped Salad*</b>	<b>\$16.50</b>
Grilled salmon filet, Mixed greens, couscous, dried cranberries, honey roasted sunflower seeds, toasted Inca corn and pesto buttermilk dressing (GF-minus couscous)	
<b>Red Apple Wedge Salad</b> -iceberg wedge with our homemade blue cheese dressing and bacon pieces.	<b>\$8.00</b>
<b>Eden Isle Wedge (GF)</b>	<b>\$12.50</b>
Iceberg Wedge, Coursey's double smoked bacon, Maytag Blue cheese, tomato, red onion, avocado, Maytag Blue dressing and balsamic glaze.	
<b>French Quarter Salad(GF)</b>	<b>\$14.00</b>
Greens with mandarin oranges, grilled chicken breast, feta cheese, avocado, sweet and sour Louisiana Hot Sauce vinaigrette, green onions and bacon	

## CASUAL FARE

<b>Jack Daniel's Burger*</b>	<b>\$11.50</b>
Burger with Jack Daniel's Sauce, Bourbon Bacon and Cheddar Cheese	
<b>Islander*</b>	<b>\$9.50</b>
Burger with lettuce, tomato, onion and pickle	
Add Cheese \$10.50	Add Bacon and Cheese \$12.50
<b>Beyond Beef Burger</b>	<b>\$9.50</b>
<b>Pickle-Brined Fried Chicken Sandwich</b>	<b>\$13.00</b>
Fried chicken, lettuce, tomato, pickle, Brioche Bun	
<b>Arkansas BLT</b>	<b>\$10.00</b>
Toasted white bread with mayonnaise, tomato, Coursey's double smoked bacon from St. Joe, Arkansas and fried onion strings. Served with chips.	
<b>Smoked Chicken Quesadilla</b>	<b>\$ 10.00</b>
Smoked chicken, black beans, avocado, and Jack Cheese.	
<b>Tuscano Pizza</b>	<b>\$12.00</b>
House-made tomato sauce, Genoa Salami, mushrooms, tomatoes and Mozzarella.	
<b>Smoked Chicken/BBQ Pizza</b>	<b>\$12.00</b>
House-made BBQ sauce topped with smoked chicken slices, red onion, Mozzarella and cilantro.	
<b>Blackened Chicken Nachos</b>	<b>\$13.00</b>
Blackened chicken on fresh chips with house Queso, cilantro, tomatoes and green onions	
<b>Loaded Onion Strings</b>	<b>\$9.00</b>
Thinly sliced and lightly breaded strings loaded with green onions, bacon, jalapenos, cheddar cheese and BBQ-Ranch	
<b>Fish and Chips*-Amber beer battered Cod, tarter sauce and chips</b>	<b>\$13.00</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

Automatic 20% gratuity added for parties of 8 or more. \$3.50 split fee

**APPETIZERS**

<b>Doe's Famous Hot Tamales and chili (6)</b>	<b>\$12.00</b>
<b>Miniature Crab Cakes-served with chipotle mayonnaise</b>	<b>\$12.00</b>
<b>Lightly Dusted Fried Artichoke Hearts-with homemade ranch dressing</b>	<b>\$ 9.00</b>
<b>Queso Blanco/Salsa and Chips</b>	<b>\$10.00</b>
House-made Queso with our salsa and fresh chips	
<b>Fried Pickled Okra</b>	<b>\$10.00</b>
Cornmeal breading, buttermilk/chive dressing	
<b>French Onion Soup</b>	<b>\$ 7.00</b>

**ENTRÉE'S**

**Blackened Halibut\***

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

**\$25.00**

**Thai Halibut\***

With a Thai cilantro/lime sauce with flame roasted corn/pepper and vegetable blend

**\$25.00 (GF)**

**Lemon Pepper Trout\* (GF)**

Buerre Blanc, crispy capers, wild rice, grilled asparagus

**\$21.00**

**King Street Pasta**

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

**\$25.00**

**Seared Sea Scallops (GF)**

Sweet Potato Puree, roasted winter vegetables, Gremolata

**\$26.00**

**Red Apple Prawns**

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

**\$23.00**

**Dry-Aged Duroc Double Cut Pork Chop\* (GF)**

Grilled with winter squash puree, roasted carrots and parsnips and caramelized apple demi glace

**\$24.00**

**Aged Angus Filet Fixed Your Way\***

**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

**\$37.50 (GF except mashed potatoes)**

**Steak Oscar\*-\$42.00**

Our Angus filet topped with crabmeat, Bearnaise Sauce and Asparagus

**Add Tasso/Crawfish Cream Sauce \$39.00**

**Aged Ribeye Steak (GF)\***

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

**\$33.00**