

# 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 <sup>1</sup> -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	
<b>Caprese Salad (gf)</b>	<b>\$ 9.00</b>
Layered tomatoes, fresh Mozzarella, basil with balsamic glaze	

## 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	Beyond Beef Burger \$9.50
<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>\$ 12.00</b>	
Smoked chicken, black beans, avocado, and Jack Cheese.		
<b>Blackened Chicken Nachos</b>	<b>\$13.00</b>	
Blackened chicken on fresh chips with house Queso, cilantro, tomatoes and green Onions		

\*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>
<b>House-made Queso with our salsa and fresh chips</b>	
<b>Fried Pickled Okra</b>	<b>\$10.00</b>
<b>Cornmeal breading, buttermilk/chive dressing</b>	
<b>French Onion Soup</b>	<b>\$ 7.00</b>
<b>Nashville Hot Cheese Curds-lightly spiced with creamy marinara sauce</b>	<b>\$ 10.00</b>

## ENTREE'S

### Blackened Halibut\*

Seasoned, blackened 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**

### Korean Glazed Salmon\* (GF)

Wood grilled, Gochujang (miso/chili paste) glaze, served with choice of roasted garlic mashed potatoes or baked potato, and Asian Brussels Sprouts  
**\$23.00**

### Tuscan Pasta

Penne Pasta with a sun-dried tomato/pesto cream sauce  
**\$17.00 Add Shrimp \$22.00 Add Chicken \$20.00**

### King Street Pasta

Andouille, Gulf shrimp, grilled chicken tossed with penne pasta and Creole cream sauce  
**\$25.00**

### Red Apple Prawns

Large shrimp dipped in golden cracker crumbs, fried and served with house cocktail sauce  
**\$23.00**

### 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)**

**Bearnaise Sauce\*-\$39.00**

**Our Angus filet with, Bearnaise Sauce and Asparagus**  
**Add Tasso Cream Sauce \$39.00**

### Aged Ribeye Steak (GF)\*

14 oz.aged prime beef, oak grilled to order with grilled corn.  
**\$33.00**