

FRIENDLY RED'S TAVERN 603-437-7251

BURGERS

Tavern Burger — \$13

Prime short rib with sharp American cheese
+ Add arugula, tomato and onion for \$1

Bacon Cheddar Burger — \$15

Prime short rib, Applewood bacon, sharp cheddar cheese, arugula, tomato and red onion

Turkey Burger — \$14

Shredded lettuce, red onion, pepper jack cheese and chipotle aioli

Windham Burger — \$15

Prime short rib, fresh avocado, arugula, tomato and Swiss cheese

Red's Burger Melt — \$15

Prime short rib, served on Texas toast with caramelized onions, chipotle aioli, tomato and American cheese

TACOS

All tacos served on two grilled flour tortillas served with a choice of hand-cut fries, chips, Spanish rice, Red's coleslaw, broccoli or substitute a side Caesar or house salad for \$2

NEW Steak and Cheese Taco — \$14

Sautéed rubbed tenderloin tips with Cheddar Jack cheese, pico de gallo and shredded lettuce

NEW Lobster BLT Taco — \$24

Fresh Maine lobster salad, shredded lettuce, Applewood bacon and pico de gallo

NEW Baja Chicken Taco — \$13

Cajun chicken cheddar jack cheese, sour cream, guacamole, shredded lettuce and pico de gallo

NEW BBQ Pulled Pork Taco — \$13

Slow-cooked pulled pork with Red's coleslaw and sweet BBQ sauce

Fish Taco — \$14

Fresh fried haddock, Red's coleslaw, served with Chipotle Aioli

CLASSIC SIDES

Seasoned Fries — \$4

Seasonal Potato — \$4

Seasonal Vegetable —
\$3

Red's Slaw — \$3

Side Caesar Salad — \$5

Side House Salad — \$4

Baked Mac & Cheese —
\$6

RED'S SIDES

Truffle Oil Fries — \$6

Sweet Potato Wedges —
\$5

Parmesan Fries — \$5

GLUTEN-FREE ROLLS AVAILABLE FOR \$2.00

STARTERS

NEW GF Guacamole — 9

Served with tri-colored tortilla chips

NEW Jumbo Shrimp Cocktail — 12

4 shrimp served with cocktail sauce and lemon wedge

Hand-Cut Potato Chips — \$6

Served with homemade cheese sauce or homemade ranch dressing
+ Enjoy both cheese sauce and ranch dressing for an additional \$0.75

Pretzel Sticks — \$9

Served with homemade cheese sauce or homemade ranch dressing
+ Enjoy both cheese sauce and ranch dressing for an additional \$0.75

GF Potato Skins — \$11

Filled with blended cheddar cheese and Applewood bacon or fresh broccoli, served with sour cream and scallions
+ Bacon and broccoli for an additional \$1

GF Stuffed Jalapeños — \$9

Fresh jalapeños stuffed with seasoned cream cheese and topped with bacon

Nachos — \$10

Tri-colored corn tortilla chips, melted cheddar jack cheese, Red's homemade cheese sauce, pico de gallo, sour cream and scallions
+ Add chicken or pulled pork \$5 or steak \$6

Combo Platter — \$17

Maryland crab cake or meatball crocks, potato skins and chicken tenders

GF Marinated Chicken Tenders — \$12

Grilled or fried with your choice of buffalo, Asian sauce or garlic parmesan sauce

GF Rubbed Chicken Wings — \$15

A Red's dry rub with a little kick, grilled or fried, your choice of buffalo, Asian or garlic parmesan sauce
+ Voted best wings by Best of Windham

Meatball Mozzarella Crocks — \$11

Our own slow-cooked meatballs with marinara, in crusty bread crocks smothered with fresh mozzarella and basil

Steak and Cheese Egg Rolls — \$13

Seasoned beef tenderloin, pepper jack cheese, drizzled with chipotle aioli and garnished with fresh cut onion rings

Maryland Crab Cakes — \$16

Super lump Maryland crab meat, served with a lemon dill sauce

GF Spinach and Artichoke Dip — \$10

Served with tri-colored chips

Gluten-free options have options to be GF please inquire

SALADS

GF Red's House Garden Salad — \$8

Fresh tossed mixed greens, tomato, cucumber, red onion, cheese and croutons with choice of dressing

+ Add grilled chicken \$5

GF Red's Famous Caesar Salad — \$9

Crisp romaine hearts tossed in our own Caesar dressing with shaved parmesan cheese and croutons

+ Add grilled chicken \$5

Double Stacked Tomato Salad — \$11

Garden tomato, arugula, sautéed panko breaded goat cheese with tapenade and drizzled with balsamic glaze and olive oil

+ Pairs well with Fleur de Mer Rose

GF Grilled Asian Chicken Salad — \$15

Grilled Asian boneless chicken served over romaine, slivered Brussels sprouts, chopped cabbage and shredded carrots tossed in spicy Thai peanut dressing and topped with crunchy noodles

+ Pairs well with Mirassou Moscato

GF Grilled Salmon Salad — \$20

Your choice of Red's famous Caesar or house salad topped with 8oz grilled Atlantic salmon

+ Pairs well with Mark West Pinot Noir

GF Tenderloin Steak Tip Salad — \$17

Seasoned tenderloin tips, mixed greens, avocado, tomato, red onion and shaved parmesan cheese with homemade gorgonzola dressing served with herb focaccia bread

+ Pairs well with Alamos Malbec

GF Habanero Steak Caesar Salad — \$18

Tender steak sliced thin and cooked to your liking served on romaine hearts with Red's Caesar dressing and croutons

GF Spinach Salad — \$11

Fresh baby spinach, blue cheese crumbles, hardboiled egg, bacon, grape tomatoes and pecans tossed in a house vinaigrette dressing

+ Add grilled chicken \$5, tenderloin tips \$10, grilled salmon \$10

GF items have options to be gluten-free

**dressings: Honey mustard, Vidalia onion, Oil & vinegar, Thai peanut
our own homemade dressings: Gorgonzola, Ranch, House vinaigrette, Caesar**

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SANDWICHES

NEW Chicken Salad Focaccia — \$14

Pulled white chicken meat, spices, celery, mayonnaise, lettuce, tomato and onion on focaccia bread

NEW Southwest Chicken Wrap — \$14

Grilled chicken, Spanish rice, black beans, corn, jalapeños, cheddar jack cheese

NEW Lobster Roll — \$25

Fresh Maine lobster with light mayonnaise, celery and lettuce on a grilled brioche roll

Cajun Chicken Caesar Wrap — \$13

Grilled chicken breast dredged with Cajun seasoning, romaine lettuce and fresh parmesan cheese, tossed in our homemade Caesar dressing

Chicken Parmesan — \$13

Lightly breaded chicken breast served with a rich marinara sauce and melted provolone cheese on a braided sesame seed roll

Chicken Caprese — \$13

Grilled marinated chicken breast, fresh mozzarella, basil and tomato, drizzled with balsamic glaze on a braided sesame seed roll

Ultimate Chicken — \$14

Grilled marinated chicken breast, Applewood bacon, Swiss cheese, sautéed mushrooms, arugula and tomato served on a brioche roll

Windham Turkey — \$15

Fresh roasted turkey, tomato, avocado, arugula and sharp cheddar cheese with cranberry aioli served on multigrain bread

Maryland Crab Cake Sandwich — \$14

Super lump Maryland crab meat, arugula, tomato and lemon dill sauce served on a brioche roll

Chunk White Tuna Salad Melt — \$14

Chunk white tuna served with tomato and sharp cheddar on multigrain bread

Muffuletta — \$13

Imported genoa salami, mortadella, capicola, sharp provolone, tapenade and virgin olive oil served on a braided sesame seed roll

Meatball Provolone — \$13

Ground chuck, veal and pork homemade meatballs simmered in a rich marinara sauce with melted provolone cheese served on a gourmet sub roll

Tenderloin Tip on Focaccia — \$15

Tender chunks of tenderloin beef sautéed with peppers and onions, served on warm herb focaccia bread or braided roll with melted provolone cheese, arugula, and chipotle aioli

Pastrami and Swiss — \$13

Lean pastrami, Swiss cheese and caramelized onions served on a brioche roll

BBQ Pulled Pork Sandwich — \$14

Smoked pulled pork with Red's slaw and BBQ sauce served on a gourmet burger roll

We are proudly serving Boar's Head meats and cheeses

All sandwiches served with hand cut french fries or Red's slaw

Gluten-Free rolls or wraps available for \$2.00

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ENTRÉES

NEW 🍷 **Crab Cake Stuffed Jumbo Shrimp — 22**

4 Shrimp with super lump crabmeat stuffing served with seasonal potato and fresh vegetables
+ Pairs well with Whitehaven Sauvignon Blanc

NEW 🍷 **GF Southwest Chicken Risotto — 18**

Creamy arborio rice with tender chunks of chicken tossed in a cheesy enchilada sauce with peppers and onions

+ Pairs well with Souverain Merlot

GF 🍷 **Baked Haddock — \$19**

Fresh haddock topped with Red's crumb topping and served with our seasonal potato and fresh vegetables

+ Pairs well with Harken Chardonnay

Grilled Salmon — \$20

8oz fresh grilled Atlantic salmon served with seasonal potato and fresh vegetables and lemon dill sauce on the side

GF 🍷 **Habanero Teriyaki Steak — \$20**

Tender steak sliced thin and cooked to your liking served with seasonal potato and broccoli

+ Pairs well with Rabble Red Blend

GF 🍷 **Filet 8oz — \$34**

Tender filet mignon seasoned and topped with steakhouse butter, served with our seasonal potato and fresh vegetables

+ Pairs well with Louis Martini Cabernet

GF **Baked Mac and Cheese Fried Chicken — \$14**

Our famous homemade creamy mac and cheese, baked on top of boneless fried chicken topped with panko crumbs

+ Buffalo-style also available

GF **Chicken Risotto — \$18**

Creamy arborio rice tossed with tender chunks of chicken, asparagus and mushrooms

GF 🍷 **California Chicken — \$16**

Marinated grilled chicken, fresh mozzarella, avocado, tomato, shredded basil and a balsamic reduction served with our seasonal potato and fresh vegetables

+ Pairs well with Ecco Domani Pinot Grigio

GF **Chicken Mediterranean — \$17**

Marinated sautéed chicken, baby spinach, grape tomatoes, feta, kalamata olives and fresh pasta, tossed with light garlic and olive oil

+ Gluten-free pasta \$3

GF **Grilled Chicken Cavatappi — \$18**

Grilled marinated chicken, pancetta and sun-dried tomatoes tossed in a light cream sauce with fresh mozzarella, scallions and cavatappi pasta

+ gluten-free pasta \$3

We advise that eating raw or undercooked meat, poultry or seafood poses a risk to your health. We serve only certified ground beef, pork and chicken with no antibiotics, no growth drugs, no hormones, 100% vegetable and grass fed.

Items marked with GF have options to be gluten-free please inquire before ordering