

The Redeye

CAFÉ - RESTAURANT

BRUNCH

EGGS AND MORE

Ham & Cheddar Cheese Omelette 16 <i>potato pancake</i>	Scottish Smoked Salmon Eggs Benedict 18	Brunch Quesadilla 18 <i>grilled chicken breast, bacon & fried egg with monteray jack cheese & beefsteak tomato</i>
Fine Herbs, Applewood Smoked Bacon & Vermont Cheddar Omelette 16 <i>potato pancake</i>	Pastrami Salmon Eggs Benedict 20	Pecan Raisin French Toast 18 <i>cinnamon sour cream, pure Vermont maple syrup</i>
Egg White, Spinach & Wild Mushroom Omelette 17	Redeye Eggs Benedict 17 <i>applewood smoked bacon</i>	
	Scottish Smoked Salmon & Eggs 20 <i>carmelized onion, potato pancake</i>	
	Applewood Smoked Bacon & Eggs 16 <i>potato pancake</i>	

SMALL PLATES - SMALL SALADS

A Bowl of Crispy Shrimp 14	Whole Leaf Caesar Salad 12 <i>tomato compote croutons</i>	Tomatoes, Onions and Gorgonzola 13
Peking Duck Quesadilla 15	Hand Chopped Guacamole For Two 17 <i>tortilla chips</i>	Field Greens & Shaved Apples 11 <i>spiced walnuts, sherry vinaigrette</i>

RAWBAR - SALMON

Atlantic Oysters <i>minimum 6 per piece 3</i>	Jumbo Shrimp Cocktail <i>per piece 4.75</i>	Pastrami Salmon Carpaccio 16
Pacific Oysters <i>minimum 6 per piece 3.5</i>	Redeye Dancing Shrimp	Danish Smoked Salmon Smørrebrød 15 <i>crème fraîche, fried capers, crostini</i>
Six Oysters & Chorizo Sausage 19	Jumbo Mayan Shrimp <i>cajun spiced, coconut crusted served with pineapple sauce & orange coconut sauce</i>	Scottish Smoked Salmon Plate 19 <i>tomato, red onion, caper berries & cream cheese, toasted whole grain bagel</i>
	4 piece 19.00, 8 piece 38.00, 12 piece 57.00	

SOUPS

New England Clam Chowder 11	French Onion Soup 12	Miso Matzo Ball Soup 9
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ENTREE SALADS & SANDWICHES

Crab Louie Salad 17/25 <i>bacon, avocado, tomato, romaine</i>	Hollywood Cobb Salad <i>with chicken 19/27</i> <i>with shrimp 21/29</i> <i>with lobster or king crab 38</i>	Roast Chicken BLT / frites 17
Chinese Chicken Salad 21		Lobster Roll / frites 28
Yellowfin Tuna Niçoise Salad 24 <i>haricot vert, egg, anchovy, caper berries</i>		Redeye Sirloin Burger / frites 19 <i>bacon, cheddar</i>
		Shrimp Burger / frites + salad 20

ROASTS, PASTAS, ENTREES, EGGS

Chicken Paillard 25	Vegetable Paella 23 <i>with saffron brown rice</i>	Shrimp Fra Diavolo 26
Corned Beef with Tzimmes 24	Seafood Paella 33 <i>lobster, mixed shellfish, chorizo sausage and saffron rice</i>	Colossal Grilled Shrimp 35 <i>shrimp risotto</i>
Petit Filet Mignon Frites + Salad 28	Jumbo Lump Crabcake & Shrimp 30	Grilled Salmon Steak 29
Lobster & Chips <i>market price</i> <i>broiled, steamed or grilled</i>		Sesame Crusted Yellowfin Tuna 30

VEGETABLES, POTATOES & SIDES

Sautéed Garlic Spinach 8	Tzimmes 8	Potato Pancake 8
Oven Roasted Baby Vegetables 9	Hand-Cut French Fries 8	Mashed Potatoes 9
Haricot Vert 8		

THE FIREMAN HOSPITALITY GROUP-A FAMILY OWNED COMPANY

18% gratuity will be added to parties of 6 or more.

No cameras or mobile phones, please

Sharing Charge \$10.00

Please inform us of any allergies before ordering.

Our fish are responsibly caught from sustainable sources.

Culinary Director: Brando DeOliveira Executive Chef: David Haynes
www.REDEYEGRILL.com

Redeye_071310BRUNCH