

RED TAIL BAR & GRILL

TO BEGIN

Calamari 16
remoulade sauce

Dungeness Crab Dip 21
grilled garlic baquettes, corn salsa, garlic cream sauce

Ahi Poke 25
mango relish, cucumber, seaweed salad,
pickled ginger, wonton chips,
garlic poke sauce

Chicken Wings 16
choice of thai chili, buffalo, or barbecue
blue cheese or ranch

Nachos 13
add carne asada 8, or chicken 7
cheddar, queso fresco, refried beans,
jalapeno, pico, chipotle crema

SOUPS & SALADS

Caesar Salad 10
add chicken +7
add atlantic salmon +14
crisp romaine, house dressing

Buratta 17
red onions, avocado, pine nut & kale pesto,
basil, pomegranate molasses

Artisan Salad 16
baby lettuce, humboldt fog cheese, candied walnuts,
berry chutney, local honey vinaigrette


Soup Du Jour 6/10
ask your server

ENTRÉES

Miso Salmon 28
bamboo rice, white wine sauteed bok choy,
enoki mushroom fritter, miso ginger sauce,
turned vegetable salad

Orange Roughy 28
seared pacific perch, wild rice pilaf, grilled asparagus,
mache lettuce, champagne sauce

Achiote Chicken 25
grilled, hominy corn succutash, cilantro, lime cream sauce

Stuffed Avocado Fritter 17 
wild rice pilaf, grilled asparagus, mushroom stuffing,
scallion emulsion

Fish & Chips 22
battered cod, french fries,
honey mustard slaw, caper tartar sauce

Sycuan Burger 19
bacon, cheddar, lettuce, tomato, onion,
garlic aioli, brioche bun, french fries

9oz Sirloin Medallions 35
boursin mashed potatoes, carrots, mushrooms,
peppercorn cream sauce

10oz Center-Cut Rib Eye 45
chorizo hash, seasonal vegetables,
roasted bone marrow, garlic chorizo butter, cucumber relish

8oz Butter of the Gods Filet 46
roasted potatoes, seasonal vegetables, roasted garlic,
fine herb butter

Sage Pork Tenderloin 20
garlic broccolini, toasted couscous relish,
sage mustard sauce

Red Tail Club Sandwich 19
ham, turkey, bacon, avocado,
lettuce, tomato, garlic aioli,
grilled sourdough-cheddar bread,
french fries

French Dip 19
roast beef, provolone, grilled onions,
garlic aioli, french fries

SPECIALTY OF THE HOUSE

12oz SLOW ROASTED PRIME RIB 47
Served Friday, Saturday & Sundays
rubbed with fine spices, whipped potatoes,
seasonal vegetables, roasted garlic,
au jus, creamy horseradish

SIDES & SAUCES

WILD RICE PILAF 7

BAMBOO RICE 7

BOURSIN MASHED POTATOES 7

GRILLED ASPARAGUS 7

SEASONAL VEGETABLES 7

SAUTÉED MUSHROOMS 7

HORSERADISH 3

PEPPERCORN CREAM 3

CHAMPAGNE CREAM 3

GARLIC BROCCOLINI 7

SAUTÉED BOK CHOY 7

TRUFFLE PARMESAN FRIES 8
HOUSE KETCHUP, FINE HERBS

CRISPY ONIONS RINGS 7
HOUSE RANCH OR KETCHUP

SOURDOUGH 8
FINE HERB BUTTER

Menu prices do not include sales tax or gratuity. A service charge of 18% will be added to all parties of 6 or more, no split checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness. All RTB&G sauces made fresh daily.