

MULTIPLE AWARD-WINNING WEEKEND BRUNCH



OLD-STYLE IRISH COFFEE ~ \$9.00 BLOODY MARY ~ \$9.95 CHAMPAGNE: GLASS ~ \$8.75, BOTTLE ~ \$29.00 HOMEMADE SANGRIA ~ \$9.00 MIMOSAS ~ \$9.95

DRINKS

COFFEE ~ Red Door House Blend (Free Refills) ~ \$3.95
Locally Owned, "Westrock" Fair Trade, Organic Coffee

JUICE Large ~ \$6.95
Orange, V-8, Apple, Cranberry

SOFT DRINKS AND ICED TEA ~ \$3.95

MILK ~ \$4.95 Whole, Skim or Chocolate

SPECIALTY COFFEE, TEA & HOT CHOCOLATE ~ \$6.95 per cup
Various K-Cups, Brewed to Order

Hazelnut Cream, French Vanilla, Caramel Vanilla Cream, Wild Mountain Blueberry, Espresso Bold, Breakfast Blend Lt. Roast

Earl Grey Tea, Mandarin Orange Spiced Tea, English Breakfast Black Tea

Hot Chocolate Topped with Whipped Cream

STARTERS

RED DOOR/BLUE MESA CHEESE DIP 10.95

America's First White Cheese Dip

Co-created By Mark Abernathy & Frank McGehee (1988)

ROASTED JALAPENO - SMOKED TOMATO HOT SALSA 4.95

"COMBO" CHEESE DIP & SALSA 13.95

CAT HEAD BISCUITS & GRAVY ~ One \$5.95 Two \$8.95

Add Crumbled Pork Sausage ~ \$4.50

LOBSTER-CRAB CAKES w/citrus hollandaise ~ \$18.95

HOT BREAKFASTS

Sorry, No Substitutions or Modifications on Weekends.

SHRIMP & GRITS ~ \$18.95 LARGE ~ 24.95

BBQ'd Jumbos, w/ Crumbled Bacon and Sausage w/ War Eagle Cheese Grits.

COUNTRY BREAKFAST ~ \$17.95

Two Eggs, any Style with RD Breakfast Potatoes or War Eagle Stone Ground Cheese Grits. Choice of Toast, Cat-Head Biscuit, Muffin or Croissant.

Add Choice of Breakfast Meat (see below) Add An Egg ~ \$3.95

Add a Buttermilk Pancake ~ \$4.95

BREAKFAST MEATS ~ \$4.95

Two Slices Petit Jean Bacon, Two Pork Sausage Patties or Canadian Bacon.

SPECIALTY MEATS ~ \$7.95

Country Ham, Grilled Angus Tenderloin Medallions or Lobster-Crab Cake.

STEAK & EGGS ~ \$31.95

Hand-Cut, 7oz Rib-Eye, Grilled or Chicken Fried, with Cream Gravy.

Two Eggs, Breakfast Potatoes, Choice of Toast, Biscuit, Muffin or Croissant.

BELGIAN WAFFLE OR BUTTERMILK PANCAKES (2) ~ \$12.95

With Warm Syrup and Whipped Honey Butter.

Topped with your Choice: Toasted Pecans, Caramelized Bananas, Fresh Blueberries, Strawberries or Whipped Cream ~ \$1.50 each

Add Choice of Breakfast Meat (see above) ~ \$4.95 Add Two Eggs ~ \$4.95

CROISSANT FRENCH TOAST ~ \$14.95

With Warm Syrup, Honey Butter, Toasted Pecans & Dusted with Powdered Sugar.

Sliced Butter Croissants Dipped in Beaten Eggs and Grilled.

Topped with Toasted Pecans and Caramelized Bananas ~ \$2.95

Add Choice of Breakfast Meat (see above) Add Two Eggs ~ \$4.95

FRIED CHICKEN & WAFFLES ~ \$19.95

Our Buttermilk Belgian Waffle with Fried Natural Chicken Breast, Warm Syrup and Whipped Honey Butter.

FOUR EGG OMELET ~ \$17.95

With Potatoes or Cheese Grits. Choice of Toast, Muffin, Biscuit or Croissant.

DENVER - Ham, Cheese, Red Bells & Onions.

RED DOOR - Angus Tenderloin, Pepper Jack, Onions & Red Bells.

VEGGIE & CHEESE - Asparagus, Spinach, Artichokes, Onions, Red Bells & Cheese.

RED DOOR EGGS BENEDICT

Two Eggs Poached Over-Easy, with Wofferman's English Muffins, Fresh Hollandaise, Breakfast Potatoes or Cheese Grits with a Side of Fresh Fruit.

CLASSIC EGGS BENEDICT - With Canadian Bacon ~ \$17.95

LOBSTER/CRAB CAKE BENEDICT - Crumbled, with Asparagus ~ \$19.95

CHICKEN FRIED RIB-EYE - With Bacon & Cream Gravy ~ \$21.95

EGGS FLORENTINE - With Sautéed Spinach, Mushrooms ~ \$15.95

BREAKFAST TACOS ~ \$13.95

Two Tacos. Flour Tortillas filled with Eggs, Cheese and your choice of Bacon or Sausage, with Pinto Beans and Breakfast Potatoes. Side of Pico de Gallo.

HUEVOS RANCHEROS PLATTER ~ \$14.95

Two Fresh Eggs Topped with Ranchero Sauce, Breakfast Potatoes, Charro Pinto Beans and Flour Tortillas.

RED DOOR BREAKFAST SKILLETS ~ \$17.95

Sizzling Cast Iron Skillets with RD Breakfast Potatoes, Topped with Two Eggs, Poached, Fried Eggs or Scrambled, and our Fabulous Toppings.

OLE SOUTH - With Crumbled Bacon and Sausage, Cream Gravy and Melted Mozzarella, with a Cat Head Biscuit.

LAREDO EXPRESS - With Charro Pinto Beans, Bacon, Pico de Gallo, Melted Pepper Jack and Cheddar, with Buttered Tortillas.

FRENCH COUNTRY - With Asparagus, Mushrooms and Hollandaise, Melted Gourmet Cheeses and a Buttered Croissant.

LUNCH ALL-STARS

LASAGNA ~ \$18.95

Truly Outstanding! Crumbled Meatballs, Sausage, Ground Steak, Portabellas, Lots of Melted Cheese with Homemade Pomadora Red Sauce.

CHICKEN FRIED PRIME RIB OR

PORK TENDERLOIN MEDALLIONS ~ \$27.95 Hand-breaded, Fresh cut with Cream Gravy, Cat Head Biscuit, Breakfast Potatoes or Cheese Grits.

CHICKEN PASTA ALFREDO CASSEROLE ~ \$16.95

Onions, Mushrooms & Peppers with Cheesy Alfredo Sauce.

PAN SEARED GROUPEL Lightly Breaded w/Citrus Hollandaise ~ \$26.95

Breakfast Potatoes or Cheese Grits & Fruit.

GRILLED WILD SALMON FILET w/Citrus Hollandaise, 8 oz. ~ \$27.95

Breakfast Potatoes or Cheese Grits & Fruit.

SALADS

WILD GREEN HOUSE SALADS ~ \$6.95 Big ~ \$9.95

Add Grilled Chicken or Lobster Crab Cake ~ \$6.95 Grilled Salmon ~ \$7.95

Dressings: Caesar, Champagne Vinaigrette, Ranch, or Blue Cheese.

"THE WEDGE" ~ \$9.95

Baby Iceberg Lettuce with Crumbled Blue Cheese & Petit Jean Bacon.

SANDWICHES

On Fresh Buns & Hoagies

Served with Homemade Potato Chips.

Substitute: Combo Fries (Regular & Sweet Potatoes) ~ \$3.50

REALLY GREAT CHEESE BURGER ~ \$15.95

Premium Creekstone Black Angus. Add: Applewood Bacon or Fried Egg ~ \$2.50

RED DOOR OUTRAGE ~ \$18.95 on Butter Croissant

Angus Tenderloin, Topped w/Fries & Fried Egg, Bacon, Pepper Jack Cheese.

SERIOUS FISH SANDWICH ~ 19.95

Fried Icelandic Cod or Grilled Mahi Mahi with Melted Cheese.

CUBAN PORK TENDERLOIN ~ \$16.95

Grilled Pork, Cuban BBQ Sauce, Onions & Peppers, Pepper Jack Cheese.

BREAKFAST SANDWICH ~ \$11.95

Fried or Scrambled, Bacon or Sausage, with Melted Cheese.

On Biscuit, Muffin or Croissant. Plate: ~ \$14.95 with Cheese Grits or Breakfast Potatoes & Fresh Fruit.

20% AUTO-GRATUITY ADDED TO PARTIES OF 6 OR MORE.

2.5% surcharge is added to all credit card transactions to help cover your bank's processing charges. It does not apply to debit or cash transactions.

Consuming raw or undercooked meat, eggs or seafood may increase risk of food born illness.