RED SAGE

Thanksgiving Menu

APPETIZERS

Crispy Brussels 16
Jalapeno Bacon | Roasted Garlic Aioli

Jumbo Shrimp Cocktail 23
House Cocktail Sauce | Add Lump Crab 12

Jumbo Lump Crab Cake 25
Green Chile Remoulade | Capers | Lemon

Southwest Hatch Green Chile Focaccia Charcuterie Board 26
Chef's Selection of 3 Artisan Cured Meats & Cheeses | Lightly Toasted Housemade Focaccia Pickled Seasonal Veggies | Calabrian Chili Fruit Jam | Toasted Pinon & Pepitas

SOUP & SALADS

Butternut Squash Bisque 15
Spiced Crème Fraiche | Toasted Pepitas

Classic Caesar 17
Artisan Romaine | House Caesar Croutons | Parmesan

ENTREÉ

16oz "Cowboy" Bone-In Ribeye 77
Loaded Baked Potato | Roasted Carrots
Crispy Onions | Green Chile Butter

"Prime Cut" Steak Frites 48
Chimayo Red Chile Dusted Truffle Fries
Charred Scallion Chimichurri

Chilean Sea Bass 48
Hatch Green Chile Risotto | Asparagus
Lemon Caper Butter

Dry Aged Pork Chop 49
Garlic Mashed Potatoes | Broccolini
Porcini Mushroom Sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Our Caesar dressing contains raw eggs.