



530-224-9791

<http://www.reddingentreeexpress.com>

**View 202 226-8439**

**Appetizers**

- Calamari \$13.00  
*Maseca Crust, Smoked Tomato Sauce, Cilantro Lime Crema, with Grilled Lemon*
- Steak Tacos \$12.00  
*Grilled Flank Steak, Shredded Cabbage, Pico de Gallo, Cotija and Pickled Red Onions with Spicy Crema.*
- Asian Nachos \$13.00  
*Duck Confit, Crispy Wontons, Tao Sauce, Pico de Gallo, Cilantro Lime Crema*
- Ahi Poke \$12.00  
*Avocado, Toasted Sesame Seeds, Cilantro, Crispy Wonton, Wasabi-Soy Vinaigrette*
- Sweet Chili Chicken Bites \$11.00  
*Furilake Fries, Sriracha Orange Ginger Glaze*
- Shrimp Cocktail \$14.00  
*Beef Battered Avocado, House-Made Cocktail Sauce*
- Duck Confit Quesadilla \$13.00  
*Duck Confit, Pico de Gallo, Foraged Mushrooms, Cheese Blend, Flour Tortilla, Chipotle Lime Crema*
- Soup du Jour - Cup \$5.00
- Soup du Jour - Bowl \$8.00

**Salads**

- House Salad \$4.00  
*Mixed Greens, Red Onions, Cherry Tomato, House Vinaigrette*
- Caesar Salad \$12.00  
*Romaine Lettuce, Croutons, Classic Caesar Dressing, with Parmesan Crisp*
- Grilled Wedge Salad \$13.00  
*Tomato, Bacon, Pickled Onion, Blue Cheese Dressing & Crumbles, Balsamic*
- Golden Beet Mixed Green Salad \$14.00  
*Roasted Golden Beets and Mixed Artisan Greens, Goat Cheese, Quinoa, Champagne Vinaigrette, Balsamic Reduction, with Micro Greens*

**Pizzas**

- Vegetarian Pizza \$15.00  
*Roasted Mushrooms, Mozzarella Cheese, Tomato Sauce, Caramelized Onions, Fresh Arugula*
- Pepi Fungi Pizza \$15.00  
*Tomato Sauce, Pepperoni, Roasted Mushrooms, Mozzarella Cheese*
- Cheese Pizza \$11.00  
*Tomato Sauce, Cheese Blend*
- Chicken Pesto Pizza \$17.00  
*Roasted Chicken, House Pesto, Olives, Roma Tomatoes, Balsamic Reduction*
- Margherita Pizza \$12.00  
*Tomato, Mozzarella, Marinara, Basil*

**extra items**

- Marinated Pork Loin \$25.00  
*Served with Grilled Baby Bok Choy, Asian BBQ Sauce and Crispy Garlic Rice*
- House-Made Gnocchi \$13.00  
*Musroom Pesto Cream Sauce, Parmesan Cheese*
- Beef Carpaccio \$15.00  
*Olive Oil, Burrata, Housemade Giardiniera, Arugula with Toasted Points*

**Lunch Entrees**

- Prime Rib Sandwich \$16.00  
*Sauteed Onions and Peppers, Provolone and Cheddar Cheese, Garlic Aioli, Wild Arugula, Balsamic Served on a Ciabatta Roll, Served with French Fries*
- Chicken Pesto Sandwich \$13.00  
*Herb Chicken Breast, Roasted Red Bell Pepper, Mozzarella, Pickled Onions, Pesto Served on Warm Rosemary Focaccia, Served with French Fries*
- California Burrito \$13.00  
*Grilled Chicken Breast, Cheese Blend, Avocado, French Fries, Shredded Napa Cabbage, Pico de Gallo with Cilantro-Chipotle Aioli. Served with French Fries.*
- Pastrami on Rye \$13.00  
*House Made Sauerkraut and Pickles, Pepper Jack Cheese, Remoulade and Grilled Onions, Served with French Fries*
- Fish N' Chips \$16.00  
*Beer Battered Cod, Charred Lemon, House Made Dill Aioli, Served with French Fries*
- BBQ-Blue Burger \$17.00  
*Pepper Jack and Blue Cheese, Bacon, House Made Pickles, House Made BBQ Sauce, Onion Straws, Garlic Aioli, Brioche Bun, Served with French Fries*
- View Burger \$15.00  
*Sharp Cheddar, House Made Pickles, Tomato, Lettuce, Onion Straws, Cilantro-Chipotle Aioli, Brioche Bun, Served with French Fries*
- Seasonal Vegetarian Ravioli \$12.00  
*Butternut Squash Ravioli, Gorgonzola Cream, Wild Mushrooms, Crispy Sage, Walnuts*
- Herb Chicken \$15.00  
*Herb Roasted Chicken, Wild Mushroom, Spinach Risotto*

**Hickory Smoked Prime Rib**

- 8 oz. Prime Rib \$30.00  
*Mashed Potato, Market Vegetable, Au Jus*
- 12 oz. Prime Rib \$38.00  
*Mashed Potato, Market Vegetable, Au Jus*

**Dinner Entrees**

- Grilled Filet Mignon \$37.00  
*Cabernet Demi Glaze, Crispy Fingerling Potatoes, Roasted Brussel Sprouts and Herb Compound Butter*
- Grilled New York Strip \$31.00  
*Rosemary Red Potatoes, House Made Steak Sauce and Market Vegetable*
- Slow Braised Short Rib Roast \$26.00  
*Cabernet Demi Glaze, Garlic Smashed Potatoes and Butter*

<i>Glazed Heirloom Carrots</i>	
<b>View Burger</b>	<b>\$17.00</b>
<i>Sharp Cheddar, House Made Pickles, Tomato, Lettuce, Onion Straws, Cilantro-Chipotle Aioli, Brioche Bun. Served with French Fries or a side salad.</i>	
<b>Grilled Asian BBQ Pork Chops</b>	<b>\$25.00</b>
<i>Grilled Baby Bok Choy, Asian BBQ Sauce and Crispy Garlic Rice.</i>	
<b>Chicken Marsala</b>	<b>\$25.00</b>
<i>Airline Chicken Breast, Marsala Wine Mushroom Sauce, Garlic Smashed Potatoes and Grilled Summer Squash</i>	
<b>Mediterranean Halibut</b>	<b>\$29.00</b>
<i>Garlic Smashed Potatoes, Sundried Tomato, Capers, Kalamata Olives and Grilled Market Vegetable</i>	
<b>Sesame Crusted Salmon</b>	<b>\$27.00</b>
<i>Soy Braised Mushrooms, Wasabi Mashed Potato and Siracha Aioli</i>	
<b>Seasonal Vegetarian Ravioli</b>	<b>\$19.00</b>
<i>Butternut Squash Ravioli, Gorgonzola Cream, Wild Mushrooms, Crispy Sage, Walnuts</i>	