

AUTHENTIC WOODFIRE GRILLING

RED FOX

BAR & GRILLE



Open 7 Days a Week!

WWW.REDFOXBARANDGRILLE.COM

AWESOME *Appetizers*

RED FOX WINGS

Classic buffalo-style chicken wings served with our homemade bleu cheese dipping sauce, fresh celery & carrot sticks. 9.99

TERRY GLAZED SIRLOIN SKINS

Crispy potato skins loaded with diced teriyaki-glazed sirloin, topped with cheddar & jack cheeses & bacon bits, baked in our woodfired oven. Finished with chopped scallions. Served with sour cream. 9.99

CALAMARI

Lightly breaded calamari sauteed in olive oil & butter with garlic, vine ripened diced tomatoes & banana peppers. 9.59

HOMEMADE *Soups*

SOUP OF THE DAY Bowl 4.99 Cup 2.99

BAKED FRENCH ONION SOUP
Fresh sliced caramelized sweet onions mixed in a rich broth flavored with a hint of sherry. Served in a crock topped with a crouton and Gruyere Cheese. 5.99

CHOWDER OF THE DAY Bowl 5.99 Cup 3.99



WOODFIRE *Oven-Baked*

CREAMY SPINACH & PARMESAN CHEESE DIP

Parmesan cheese & herbs blended with creamy chopped spinach then baked in our woodfire oven to a golden brown. Served with our homemade freshly baked parmesan flatbread. 7.99

NACHOS GRANDE

A platter of tri-color corn chips loaded with vine ripened tomatoes, jalapeno peppers, cheddar & jack cheeses, baked in our woodfired oven. Topped with scallions & served with sour cream & salsa. 9.59
Add Guacamole 1.99

PEPPER-JACK CHICKEN QUESADILLA

Wood grilled chicken, sautéed onions and sundried tomato pesto sauce. Finished with pepper jack cheese and baked on homemade pita bread, in our wood fired pizza oven. 9.99

FIRE ROASTED MUSSELS

Prince Edward Island mussels woodfire roasted with vine ripened diced tomatoes, garlic, butter & chopped scallions & fresh herbs. Served in a paella pan. 9.99



FRESH *Salads*

DRESSINGS: House Vinaigrette, Creamy Italian, Bleu Cheese, Avocado Ranch, Parmesan Cracked Peppercorn, Berry Vinaigrette

PEAR ESSENTIALS

A mix of cool salad greens, wood roasted pears, fresh goat cheese, candied walnuts & sweetened dried cranberries tossed in a sweet & light creamy maple dressing. 9.99

Add Skewered Shrimp 4.99

Add Wood Grilled Chicken 2.99

WOODFIRE BBQ CHICKEN SALAD

Crisp salad greens with scallions, roasted corn, cilantro & vine ripened tomatoes tossed with our own avocado ranch dressing, topped with crisped tortilla strips, wood grilled BBQ chicken breast & Colby Jack cheese. 10.59

GRILLED SALMON CITRUS SALAD

Crisp salad greens with candied walnuts, sweet dried cranberries & fresh citrus sections, tossed with homemade berry vinaigrette dressing then topped with an 8 oz. portion of wood grilled fresh Atlantic salmon cooked to medium. 15.99

CHICKEN CAESAR SALAD

An oversized traditional Caesar salad topped with wood grilled breast of chicken, freshly grated parmesan cheese & garlic herb croutons. Tossed in a cream, tangy Caesar dressing. 9.59

Substitute Wood Grilled Salmon 5.99

Substitute Skewered Shrimp 2.99

CUCUMBER & TOMATO SALAD

Fresh cucumber slices & vine ripened tomato wedges tossed with feta cheese, red onions & kalamata olives in a zesty Greek dressing atop a cool mix of salad greens. Served with toasted artisan bread. 9.99

Add Skewered Shrimp 4.99

Add Wood Grilled Chicken 2.99

STEAK SALAD VINAIGRETTE

Sirloin tips grilled to your liking over an open woodfire, with vine ripened tomatoes, goat cheese and sweet red onion. Tossed in a cool, summer spring mix of garden greens, with our roasted tomato vinaigrette. 12.99

WOODFIRE Grilled Steaks

Served with choice of potato or rice & vegetable of day.
Add a Cup of Soup, House or Caesar Salad to any entrée 1.99

FILET MIGNON

An 8 ounce choice center cut tenderloin, lightly seasoned & grilled to perfection over an open wood fire topped with a cabernet demi glaze, served with baby roasted Yukon gold potatoes and garlic basil green beans 21.99

RED FOX NY SIRLOIN

Topped with Goat cheese, roasted tomatoes and a balsamic reduction 21.99

NY SIRLOIN

Every steak loner's favorite! A 12 oz. thick boneless strip Angus sirloin hand cut. seasoned and grilled to your liking over an open woodfire, served with baby roasted Yukon gold potatoes and garlic basil green beans 19.99

STEAKHOUSE TIPS

Strips of Angus sirloin in a sweet Chicago-style marinade, grilled to your liking on our woodfire grill served with mashed potatoes and vegetable of the day 15.99

RED FOX Combo

A combination of two of the following items prepared over an open woodfire grill, served with mashed potatoes. 16.99

Add a 3rd Item for Only 4.99

- 1/2 RACK BBQ BABY BACK RIBS
- SHRIMP SKEWER
- BBQ BONELESS CHICKEN BREAST
- BBQ PULLED PORK
- GRILLED STEAKHOUSE TIPS
- WOOD GRILLED BBQ MEATLOAF

BABY Back Ribs

1 1/4 lb. rack of pork ribs, dry rubbed and slow cooked until tender, then finished on the woodfire grill. Double basted with our homemade zesty chipotle BBQ sauce. Served with homemade cornbread and red bliss mashed potatoes 17.99

STEAK Toppers

- SKEWER OF 3 JUMBO WHITE GULF WOODFIRE GRILLED SHRIMP 4.99
- SAUTEED BUTTON MUSHROOMS 2.99
- STILTON BLEU CHEESE & BACON 2.99
- AU POIVRE- Button mushroom au poivre. 3.99

MEAT ORDERING PREFERENCES

- RARE- Cool red center
 - MEDIUM RARE- Warm red center
 - MEDIUM- Warm pink center
 - MEDIUM WELL- Hot center trace of pink
 - WELL- (not recommended) Hot dry brown center.
- Steaks ordered well done will be butterflied to reduce charring.

WOODFIRE Oven Specialties

LEMON BUTTER HADDOCK

North Atlantic haddock filet, topped with light lemon butter and Ritz cracker crumbs and then baked on a stone hearth in our high temperature wood fired oven. Served with rice and mashed carrot and turnip 14.99

LOBSTER MACARONI & CHEESE

Chunks of lobster mixed in a creamy Colby jack cheddar, gruyere and smoked Gouda cheese sauce and then tossed with cavatappi pasta. Topped with Ritz cracker crumbs and finished in our woodfire pizza oven.

EGGPLANT PARMESAN

Breaded eggplant topped with mozzarella cheese and marinara sauce and baked in our woodfire pizza oven. Served with capellini pasta 12.59

SATURDAY NIGHT IS *Prime Rib Night*

Choice grade and aged ribeye roasted on a spit over an open flame woodfire to produce the best tasting and mouthwatering prime rib anywhere. Served while it lasts every Saturday night from 4pm.

RED FOX Specialties

BOURBON TIPS

Pan seared morsels of tender sirloin tips, sauteed with onions, peppers and mushrooms, tossed in our bourbon peppercorn glaze and served over red bliss mashed potatoes 15.99

BBQ PULLED PORK

Pork shoulder slow cooked in our smoker until it's fall off the bone tender. Topped with our signature chipotle BBQ sauce and served with red bliss mashed potatoes and corn bread 12.99

CON POLLO

Lightly seasoned pan seared medallions of chicken with spinach, vine ripened diced tomatoes, onion, fresh basil, butter, and garlic tossed with rigatoni pasta and topped with parmesan cheese 14.99

ROASTED TOMATO BASIL RIGATONI

Lightly seasoned and pan seared medallions of chicken sauteed with onion and bacon in a roasted tomato basil and Romano cheese sauce and tossed with rigatoni pasta 15.99

NEW ENGLAND SHEPHERD'S PI

Lightly seasoned lean ground beef layered with a mix of native corn, onion and peppers, topped with red bliss mashed potatoes and baked in the oven 11.59

TERIYAKI CHICKEN STIR FRY

Pan seared chicken medallion with onions, peppers, broccoli, snap peas and fresh pineapple tossed in our own sweet and tangy teriyaki glaze. Served over a bed of white rice 13.59



WOOD GRILLED Specialties

Add a Cup of Soup, House or Caesar Salad to any entrée 1.99

CHICKEN GRUYERE

Two 6 oz. boneless chicken breasts grilled over an open wood fire, topped with melted Gruyere cheese, sauteed button mushrooms and sundried tomatoes in a light browned butter & white wine sauce, served with mashed potatoes 15.99

WOOD GRILLED MEATLOAF

Hearty portion of our home style meatloaf finished over an open wood fire, topped with your choice of Chipotle BBQ Sauce or Beef Gravy. Served with smashed potato and mashed carrot and turnip 12.59

TERIYAKI CHICKEN

Two 6 oz. boneless chicken breasts grilled over an open wood fire, basted with our homemade sweet pineapple teriyaki glaze and garnished with a grilled pineapple slice. Served with rice 12.99

WOOD GRILLED SALMON

Fresh Atlantic salmon filet, grilled to medium over an open woodfire, served over a bed of sauteed baby spinach and topped with a tasty sun-dried tomato pesto cream sauce. Served with rice 18.99

SPIT ROASTED PORK LOIN

All natural premium pork loin turnspit roasted over an open wood fire and then finished on the wood fire grill. Served with homemade cranberry pecan stuffing, red bliss mashed potatoes, mashed carrot & turnip and topped with pan gravy 14.99

SEAFOOD Specialties

SEAFOOD CIOPPINO

A fresh trio of haddock, jumbo white Gulf shrimp and mussels. sauteed with vine ripened tomatoes, fresh herbs and garlic in a seafood veloute sauce then tossed with capellini 19.99 Also available Alfredo style.

BANGKOK SHRIMP

Tender white Gulf shrimp, sautéed with fresh onions, red & green peppers and pineapple, then tossed in our own sweet chili garlic glaze. Served over a bed of white rice 18.99

SESAME ENCRUSTED SALMON

Fresh Norwegian Salmon, lightly coated with sesame seeds, pan seared to medium and finished with our Asian inspired glaze. Served with white rice and garlic basil sting beans 18.99

LEMON DILL SHRIMP

Fresh Gulf white shrimp, pan seared in a zesty lemon-dill sauce and tossed with green peas and capellini pasta 18.99

GARLIC SCAMPI

Tender jumbo white Gulf shrimp sauteed with garlic, white wine and butter. Tossed with capellini and topped with vine ripened diced tomatoes, parmesan cheese & scallions 18.99

WOODFIRE *Pizza*



PIZZA BY *Design*

Start with our 12" thin crust cheese pizza and choose your own toppings 9.99

PREMIUM TOPPINGS 1.50 each

- Gruyere Cheese
- Italian Sausage
- Pepperoni
- Woodfire Grilled Chicken
- Marinated Sun-dried Tomatoes
- Kalamata Olives
- Bacon
- Black Oak Ham
- Artichoke Hearts

REGULAR TOPPINGS 0.75 each

- Red Onion
- Vine Ripened Tomatoes
- Green & Red Pepper
- Spinach
- Feta
- Extra Cheese
- Garlic
- Pineapple
- Mushroom

SHRIMP, ARTICHOKE AND PESTO

Jumbo white shrimp, marinated artichoke hearts and red onion with basil pesto and Vermont goat cheese. 12.99

BBQ CHICKEN

Wood grilled chicken coated with a zesty tomato and Dijon barbeque sauce. Topped with smoked Gouda cheese and fresh chives. 11.99

THE FENWAY

Red sauce with wood fire grilled Italian sausage, fresh green and red peppers, red onions, mozzarella and provolone cheeses 11.99

SPINACH, FETA & MUSHROOM

Sautéed baby spinach and sliced mushrooms topped with mozzarella, provolone and Feta cheese and brushed with extra virgin olive oil 11.59

FOUR CHEESE, TOMATO BASIL

Crisp hearth baked pizza topped with fresh vine ripe tomatoes, basil and garlic with ricotta, asiago, mozzarella & parmesan 11.59

THE UNUSUAL PEAR

Woodfire grilled fresh pear slices, chopped bacon, garlic, gruyere cheese and fresh mozzarella 11.99

BEST BUDGETS *In Town!*

Over a 1/2 lb. of USDA Choice Angus ground chuck, grilled to your liking over an open wood fire, served on a toasted bulky w/fries.

THE VILLAGE BURGER 8.99

PEPPER JACK BURGER 9.59

BACON BLEU CHEESE BURGER 10.59

BBQ BACON CHEDDAR CHEESEBURGER

Boneless woodfire grilled chicken breast can be substituted for any burger for the same price. 9.99



SENSATIONAL *Sandwiches*

All sandwiches are served with our fries. Substitute homemade onion rings 1.99 or sweet potato fries 2.99

PULLED PORK SANDWICH

Pork shoulder slow cooked in our smoker, piled high on a bulky roll & topped with our homemade chipotle barbecue sauce 8.99

CHICKEN CAPRESE

Wood grilled boneless chicken breast, sliced vine ripe tomatoes and fresh mozzarella with basil and extra virgin olive oil on rustic bread 9.99

WOOD GRILLED STEAK SANDWICH

Tender marinated steak tips grilled over an open wood fire, thinly sliced, topped with sauteed mushrooms, onions & peppers on rustic bread 10.59

EGGPLANT PITA FOLD

Breaded eggplant, basil pesto and red pepper topped with mozzarella cheese. Baked on homemade pita bread in our woodfired pizza oven 8.99

TRAILSIDE CHICKEN SANDWICH

Chicken breast grilled over an open wood fire and basted with barbeque sauce. Topped with sauteed mushrooms, bacon and cheddar cheese and served on rustic bread 9.59

SPECIALTY Drinks

WIPEOUT...A RED FOX FAVORITE
Absolute Mandarin and Malibu Coconut Rum with pineapple and cranberry juice.

POMEGRANATE MARTINI

Pomegranate liqueur mixed with Absolute Citron Vodka, Cointreau and a splash of sour mix, shaken not stirred.

MANGO AID

Parrot Bay Mango Rum shaken with lemonade and a splash of cranberry juice will certainly aid your thirst.

GREEN MONSTER

Hooray Red Sox!

Grey Goose Citron and Midori Melon liqueur mixed with pineapple juice.

ORANGE WHIP

Pinnacle Whip Cream Vodka, 3 Olives Rangtang Vodka, orange juice and a splash of Sierra Mist.

CAFE MAGIC

Amaretto, Bailey's Irish Cream, Kahlua and coffee.

CARAMEL KISS

Bailey's Caramel, Butterscotch schnapps and dark hot chocolate, topped with whipped cream.

ULTIMATE PATRON MARGARITA A Classic Margarita!

Patron Reposado, Cointreau, Rose's lime juice and sour mix. Shaken and served on the rocks with a salted rim.

BUTTERNUT

Amaretto, Butterscotch schnapps, and coffee.

BAVARIAN COFFEE

Kahlua, Peppermint schnapps, and coffee.

CAFE FOSTER

Dark Run, Creme de Banana and coffee, topped with whipped cream.



BEVERAGES



Your Choice 1.99

BOTTOMLESS SODA

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Schweppes, Tropicana Pink Lemonade, Brisk Ice Tea, Hawaiian Punch

IBC ROOT BEER

SARATOGA SPARKLING WATER

BOTTOMLESS FAIR TRADE COFFEE

Regular or Decaf

HERB TEA



RED FOX BAR & GRILLE is open **7 DAYS A WEEK**, serving our full menu daily from 4 pm. The Red Fox Bar & Grille is the perfect family restaurant for good times and fantastic food. Serving a variety of entrees from our woodfire grill has that made us famous in the Mount Washington Valley. Lunch is on Saturday and Sunday at 12 pm. And don't miss our famous All You Can Eat **BREAKFAST BUFFET** for 7.95 on Sunday from 7:30 am to 1 pm.

GIVE THE GIFT OF GREAT FOOD & GREAT FUN

Including the Best Golfing in the Valley!

Red Fox Bar & Grille gift cards are also redeemable for greens fees, pro shop merchandise, or they can be applied towards memberships at the Wentworth Golf Club.



All menu items are available for takeout

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