

SIDES				
French Fries	sub Free	side	2.75	
Cole Slaw	sub Free	side	1.99	
Beans	sub Free	side	2.25	
Sweet Potato Fries	sub 3	side	5	
Baked Potato	sub 3	side	5	
Sour Cream	.50	Bacon	1.50	Chives no charge
Cheese	.50	Chili/Cheese	2.75	
Onions Rings				sub 2
Side Salad				sub 3
Small Caesar				sub 4
White Cheddar Mac n' Cheese				sub 5
				

## LITES & SALADS

Salads served with fresh garlic bread and your choice of thousand island, bleu cheese, ranch, honey mustard, balsamic vinaigrette, or low calorie italian dressing.

Chicken 5	Steak 6	Grilled Shrimp 7	Wahoo 5	*Ahi 6
Game Creek Bowl				14
This colorful salad consisting of fresh romaine lettuce tossed in a balsamic reduction and topped with grilled italian artichoke heart, tomatoes, black olives, avocado, and mandarin oranges.				
Spinach Salad				13
Baby spinach tossed in champagne vinaigrette topped with candied pecans, bleu cheese crumbles, egg, tomato wedge, and pickled onions.				
Chef Salad				14
Traditional chef salad with julienned ham and turkey, tomato wedges, shredded cheddar and monterey jack cheeses, bacon bits, hard-boiled eggs and croutons.				
Tri Salad				14
A scoop each of our tuna salad, chicken salad and egg salad on a bed of lettuce with tomato wedges.				
Dinner Salad				9
Our mixed greens with cucumber, seasoned croutons, tomato wedges and sprouts.				
Caesar Salad				14
A traditional Caesar salad with a marinated charbroiled chicken breast. Without chicken 9				
Fajita Salad				16
Mixed greens with sautéed onions, red and green bell peppers, tomatoes, cheddar and jack cheeses, topped with black olives and green onions. Choice of marinated charbroiled chicken or spicy ground beef, this beauty is served in a crispy chipotle tortilla bowl with salsa and guacamole on the side.				
Chicken Lite				13
Our tender chicken breast marinated and charbroiled to juicy perfection. Served with a dinner salad. Available BBQ, Cajun Blackened, or Teriyaki .75				
Fish Tacos				13
Three flour corn tortillas filled with a generous portion of grilled Wahoo and pico de gallo slaw. Served with lime wedges, corn tortilla chips and salsa. With Cajun .75 With Avocado 1				
Veggie Sandwich				12
A hearty sandwich made with wheat bread, cucumbers, pickles, sprouts, tomatoes, avocado, and a spicy feta spread. Served with carrots, celery sticks and honey mustard.				

*\*Increased risk of food borne illness with the consumption of raw or undercooked proteins*

## SANDWICHES

All sandwiches come with a choice of French Fries, Smokehouse Beans, or coleslaw.

Smokehouse Club	14
Smoked turkey and black forest ham, bacon, cheddar and jack cheeses, lettuce, tomato, and barbecue sauce on toasted wheat with mayo.	
Grilled Chicken Club	16
Grilled chicken, bacon, cheddar and jack cheeses, lettuce, tomato, and avocado on toasted wheat with mayo. Available BBQ, Cajun Blackened or Teriyaki .75	
BLT	13
The traditional bacon, lettuce and tomato sandwich with mayo. Served on toasted wheat. Open wide!	
Red Lion Dip	16
Our French Dip is piled high with roast beef, sauteed mushrooms and swiss cheese. Served on a hoagie with Au Jus for dipping.	
Chicken "Parm" Sandwich	13
Our lightly breaded tempura chicken tenders are tossed in our signature red sauce, served on a fresh hoagie roll and topped with jack cheese.	
Bridge Street Chicken Sandwich	16
Chicken breast with mushrooms and swiss cheese. Served on a bakery fresh potato bun.	
Charbroiled Chicken Breast Sandwich	14
Lightly marinated and charbroiled to juicy perfection, served on a bakery fresh potato bun. Available BBQ, Cajun Blackened, or Teriyaki .75	
Turkey Sandwich	12
Cold, thin sliced smoked turkey piled high on wheat bread with lettuce, tomatoes, pickles, onions, and mayo.	
Housemade Sandwiches	12
Your choice of Chicken, Tuna, or Egg Salad. Served on toasted wheat with lettuce, tomatoes, pickles, and mayo.	
SOUP & CHILI	
Wheat Bread Bowl 10	Bowl 8 Cup 5
Award-Winning Red Lion Red Chili	
Loaded with beef and tomatoes. Topped with cheddar and jack cheeses. Our red chili was voted “Best in Vail.” Served with corn tortilla chips.	
Award-Winning Red Lion Green Chili	
Our pork green chili was voted “Best in Vail.” Served with soft flour corn tortilla.	
Soup of the Day	Served with crackers.
R.L. Famous Beef Stew	10
A heaping portion of our hearty beef stew served in a bakery fresh wheat bread bowl.	

WINTER ONLY

## B•B•Q SANDWICHES

ALL OF OUR BBQ is mesquite smoked in house and served in our signature tangy Texas BBQ sauce. Choose from a bakery fresh potato bun or classic "St Louis Style" open face on white bread. Served with fries and coleslaw.

FEATURING  
Chopped Brisket • Pulled Pork • Pulled Chicken

## BAR•B•Q

We ship in mesquite from Texas to slow burn in our genuine wood smoker. Our fresh meats have true barbecue flavor which is legendary in the West!

Barbecued Brisket Platter 18  
Tender lean slices of our house smoked beef brisket. Served with your choice of french fries, smokehouse beans, or coleslaw.

Barbecued Meaty Back Ribs Half Slab 19 Full Slab 32  
Slightly different than the baby-back, the meaty-back rib has more meat and better flavor. Try these beauties smoked in house and you wont regret it! Served with your choice of french fries, smokehouse beans, or coleslaw.

Smithfield  
Farmland

Rib and Brisket Platter 24  
A combination of thinly sliced house smoked brisket and 1/2 rack of meaty back ribs. Served with your choice of french fries, smoke-house beans, or coleslaw.

The Red Lion is proud to give you the choice between “Cattlemens” bold BBQ sauce or OUR slightly spicy vinegar based BBQ sauce created in-house.

## SPECIALTIES & FAVORITES

\*Ahi Steak 26  
A 6oz sashimi grade Ahi steak perfectly grilled and lightly seasoned with teriyaki and crystallized ginger. Accompanied by jasmine rice, asian cucumber salad, and a spring roll. Our kitchen staff prides itself on cooking tuna seared rare although it’s recommended by the USDA that you cook tuna to a temperature of medium well or better.

Center Cut Sirloin 8oz...25 12oz...35  
These choice sirloin cuts eat like a filet and were voted by our staff to have the best flavor of all the steaks we tested. This offering comes with a baked potato and salad. Paired with one of our fine bottles of wine, this offering gets 5 stars. The 8 oz. cut is the perfect size and price point for kids!

HARRIS  
RANCH  
CERTIFIED PREMIUM  
BEEF

Chicken Tenders Platter 17  
Juicy chicken tenderloins, freshly prepared and served with “Cattlemens” bold BBQ sauce and honey mustard sauces for dipping. Served with fries and coleslaw.

New York Strip 45  
A favorite at any steak house, this bone in steak is U.S.D.A. choice and aged at least 21 days to perfection! Served with a baked potato and salad.

Rosanna’s Spaghetti and Sausage 15  
A red sauce recipe brought over from Potenza, Italy in the 1800’s by the “Caplungo” (Long) family. Accompanied with a slice of garlic bread. Enjoy!

## BURRITO

RL Signature Smothered Burrito Regular 16  
We take a chipotle tortilla and STUFF it Go Naked 15  
with spanish rice, black bean rancheros, and your choice of our spicy mexi-beef, shredded chicken, or pork carnitas. We smother this masterpiece with your choice of our homemade green or red chili, cheddar and jack cheeses and serve it with guacamole, sour cream and pico de gallo. This is the burrito you crave from your favorite mexican restaurant!

WHEAT MONTANA  
FARMS & BAKERY  
From Our Farm To Your Table

## BURGERS

HARRIS  
RANCH  
CERTIFIED PREMIUM  
BEEF

OUR KITCHEN STAFF prides itself on cooking burgers to your favorite temperature, although it’s recommended by the USDA that you cook beef to a temperature of medium well or better:

\*Rare: Juicy red, cool center  
\*Medium Rare: Juicy red, warm center  
Medium: Moist pink center  
Medium Well: Moist brown center  
Well: Charbroiled all the way through

All of our burgers are one half pound "Harris Ranch all natural certified premium beef" charbroiled and served on our bakery fresh potato bun with a choice of lettuce, pickles, onion and tomato on the side. Served with fries, coleslaw or beans.

## BUILD YOUR OWN BURGER!

All American style, half pound classic. 15  
You pick the extra fixing to make it your perfection. You may substitute a homemade black bean burger for a vegetarian option.

Premium Toppings \$2 • Pulled Pork • Brisket• Short Rib • BBQ Chicken  
Guacamole • Bacon • Red Chili • Green Chili • Con Queso • Mexi Beef  
Enchilada Chicken • Onion Rings • Hummus

Toppings \$1 • Monterey Jack • Swiss • Cheddar • American • Jalapeños  
Sautéed Mushrooms • Sautéed Onions • Salsa • Avocado • Sprouts  
Pineapple • Olives • Cucumber • Bleu Cheese Crumbles

Sauces \$.75 • RL BBQ Sauce • Cattlemen's BBQ Sauce  
Wing Sauce: Classic, Teriyaki, Gold or Nuclear Fusion

## SPECIALTY BURGERS

No substitutions on Specialty Burgers. Please see Build Your Own Burger.

Hickory Burger 17  
This tasty burger is topped with “Cattlemens” bold BBQ sauce, grated monterey jack and cheddar cheeses.

Red Cliff Burger 17  
If you’re looking for a burger with a kick to it, this would be it! Monterey jack cheese and jalapeños with salsa on the side.

California Burger 17  
Fresh beef generously topped with melted monterey jack, guacamole and sprouts.

Vail Burger 18  
A Red Lion tradition! Plentifully topped with sautéed mushrooms, onions, crisp bacon, and swiss.

Bleu Sky Burger 18  
You can’t wait to taste this! Fresh bleu cheese and crisp bacon dressed on top of our half pound USDA choice burger. Enjoy Eldon!

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