

# 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. 14

## 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.



**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, smokehouse 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!



**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  
Go Naked 15  
We take a chipotle tortilla and **STUFF** it 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!



# BURGERS



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!

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