RED STAG RESTAURANT

APPETIZERS

SPINACH ARTICHOKE DIP | $8
Served with Pita Chips

STUFFED MUSHROOMS | $8
Herb Garlic Gournay Cheese

GERMAN MEATBALLS | $7
with Mushroom Sauce

LOADED CHEESE FRIES | $10
Beer cheese, bacon bits, green onion,
Dipping sauce upon request

BASKET OF FRIES | $6
Dipping sauce upon request

SOFT PRETZEL BITES | $6
Served with Bier Cheese
Add Bratwurst +$2

MOZZARELLA STICKS | $7
Served with Marinara

BONE IN WINGS (6/12) | $7/$12
Served with Ranch or Bleu Cheese
Choose: Buffalo, BBQ, Hot Honey, Spicy Garlic, Dry Rub, or Peach Pepper

FRANKFURTER BRATS | $5
2 Brats with Spicy Mustard

SHRIMP SKEWERS | $8
6 Shrimp, blackened or grilled, served with Creamy Chile Sauce

KIDS MENU
12 & UNDER W/ AN ADULT

CHEESE PIZZA | $6

MAC & CHEESE | $4

2 CHICKEN TENDERS | $8
Served with fries

GRILLED CHEESE | $6
Served with fries

KIDS DESSERT

2 SCOOPS OF ICE CREAM | $4
chocolate or vanilla

ICE CREAM SUNDAE | $6
Chocolate syrup, whipped cream, sprinkles

SALADS & SOUPS

CHEF | $11
Greens, Tomato, Cucumber, Bacon, Ham, Turkey, Croutons

CAESAR | $9/$7
Romaine, Parmesan, Croutons

LARGE HOUSE SALAD | $8/$6
Mixed Greens, Croutons, Cucumber, Tomato, Bacon

ADD PROTEIN
Steak ($6), Chicken ($4), Cod ($5)
(Grilled Blackened or Fried)
Shrimp ($5) (Grilled or blackened)

DRESSINGS
RANCH, RASPBERRY VINAIGRETTE, BLEU CHEESE, THOUSAND ISLAND, HONEY MUSTARD, FRENCH, OIL & VINAEGAR, CAESAR, ITALIAN

FRENCH ONION | $6/$8
Cup or Bowl

SOUP OF THE DAY | $6/$8
Cup or Bowl

WRAPS

VEGGIE WRAP | $12
Greens, Onion, Tomato, Green Pepper, Spicy Mayo & Pepper Jack

CLUB WRAP | $12
Turkey, Ham, Bacon, Swiss, Greens, tomato, & Mayo

BUFFALO CHICKEN WRAP | $12
Buffalo Chicken (blackened, grilled, or fried), Greens, Tomato, Bleu Cheese, or Ranch

FLATBREADS

WHITE PIZZA | $11
White Sauce, Grilled Chicken, Provolone

GERMAN FLATBREAD | $11
Sauerkraut, Corned Beef, Swiss, Thousand Island

VEGGIE FLATBREAD | $11
Marinara, Red Onion, Peppers, Greens, Provolone

MEATBALL PARM | $11
Juicy Meatball Marinara, Provolone

RED STAG RESTAURANT

SANDWICHES
SERVED WITH 1 SIDE

CHICKEN CLUB | $12
Choose: fried, grilled, or blackened
Swiss, Bacon, Lettuce, Tomato, Onion, Mayo

FRENCH DIP | $14
Chopped Steak, Au Jus, add cheese: $0.50

FRIED PORK SCHNITZEL | $13
Swiss, lettuce, tomato, garlic aioli

CAJUN PRIME RIB | $15
Chopped Steak, Pepper Jack, Horseradish Sauce

FISH SANDWICH | $15
Choose Fried, Grilled, or Blackened
Tartar Aioli, Tomato, classic bun

REUBEN | $17
Corned Beef, Sauerkraut, Swiss, & Thousand Island on Marbled Rye

FRANKFURTER SANDWICH | 10
Brat on a hoagie with sauerkraut and spicy mustard

BURGERS
SERVED WITH 1 SIDE

MATTERHORN | $12
Build your own burger, on a Classic Bun

HUNTSMAN | $16
A blend of Wagyu, Elk, Boar, and Venison
Lettuce, Tomato, Garlic Aioli on a Classic Bun

MUSHROOM SWISS | $13
Mayo, Swiss, and Mushrooms on a Pretzel Bun

TOPPINGS
Greens, Tomato, Pickles, Onion, Mayo, Ketchup, Mustard, Garlic Aioli, Mushrooms

Cheddar, Swiss, Provolone, American, Beer cheese, Pepper Jack + $0.50/each

Bacon, Fried Egg (easy, med, hard) + $1/each

SIDES

$3/EACH

Sauerkraut
Apple Cabbage
Spätzle
Mac & Cheese
Side Salad
Fruit Salad
Hand Cut Fries
Mixed Vegetables
German Potato Salad
Baked Potato
(make it Loaded $1)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note: items prepared to customer preference are consumed at your own risk.

ENTREES
ADD SOUP OR SALAD ($2)

COD | $20
Choose: Grilled, Fried, or Blackened, tartar aioli Served with two sides*

CHICKEN BREAST | $18
6oz Fried, grilled, or blackened w Cream Sauce served with two sides*

ALFREDO | $14
regular or spicy (Mild or Hot), with Broccoli ($2, Add Protein: Chicken ($4), Steak ($6), Cod ($6) (grilled, blackened, or fried) ($4), Shrimp (grilled or blackened)

MAC & CHEESE | $10
Add Protein: Chicken ($4), Steak ($6), Cod ($6) (grilled, blackened, or fried) ($4), Shrimp (grilled or blackened)

CHICKEN TENDERS | $12
French Fries

HAND CUT STEAKS
SERVED WITH 2 SIDES
ADD SOUP/SALAD ($3)

RIBEYE | $40
11oz. prime cut cooked to order.

TENDERLOIN | $45
Two - 5 oz. Bacon wrapped medallions.

(Blackened upon request)

GERMAN SPECIALTIES

RHINE WURST | $18
Bratwurst, Peppers & Onions, Sauerkraut
Served with German Potato Salad & Spicy Mustard

SCHNITZEL | $20
Choose: Pork or Veal. Served with Apple Cabbage, Mixed Vegetables & Mushroom Gravy

WILD MUSHROOM RAVIOLI | $19
with Meatballs. Mushroom Cheese Sauce

BRAISED SHORT RIB | $20
Housemade sauce , Spatzle and mixed vegetables

HOUSE MADE SPÄTZLE | $19
Steak ($6), Chicken ($4) (Grilled, Blackened, or Fried), Shrimp ($4) (Grilled or Blackened),

LATE RED STAG NIGHT

10PM-CLOSE

STUFFED MUSHROOMS | $8
SPINACH DIP | $8
PRETZEL BITES WITH BIER CHEESE | $6
ADD BRATS +2
BASKET OF FRIES | $6
ADD CHEESE & BACON ($3)
MEATBALLS + MUSHROOM SAUCE | $7
MOZZARELLA STICKS | $7
BONE IN WINGS (6 OR 12) | $7/$12

HOUSE-MADE DESSERTS

GERMAN CHOCOLATE CAKE | $9
BLACK FOREST CAKE | $9
APPLE STRUDEL | $8
A LA MODE
CHEESECAKE OF THE DAY | $10
GF CHOCOLATE LAVA CAKE | $8
A LA MODE

RED STAG RESTAURANT

COCKTAILS

SIGNATURE

RED STAG OLD FASHIONED $14
Basil Hayden, Bitters, Cherry Smoke

MATTERHORN $11
Grey Goose, Heering Cherry, Midori, Ginger Beer, Lemon

FRENCH RUSSIAN $11
Courvoisier VS Cognac, Trader Vic's Macadamia Nut, Kahlua, Coconut Milk

WOHLFAHRT HAUS $12
Hendrick's Gin, Midori, Sour, Orange Bitters

RASPBERRY MANHATTAN $12
Bulleit Rye, Chambord, Sweet Vermouth, Bitters

TROPICAL CAIPIRINHA $10
Novo Fogo Cachaca, Lime, House-Made Raspberry Syrup

CLASSICS

TOP SHELF MARGARITA $13
Casamigo's Silver, Cointreau, Agave, Cherry Smoke

CHERRY NEGRONI $10
Sunset Hills Gin, Campari, Heering Cherry, Sweet Vermouth

CHAI TAI $9
Kopper Kettle Chai Rum, Bacardi, House Made Chai Syrup, Cran-Pineapple

MATTERHORN MARY $11
Tito's, Bloody Mary Mix, Bacon Olive, Shrimp, Pickle, Celery

VIRGINIA VESPER $12
Cape Charles Vodka (VA), Sunset Hills (VA), St. Germain

DOUBLE PUCKER $11
Crown Royal, Disaronno Amaretto, Honey, Lemon Sour

RASPBERRYPOLITAN $11
Grey Goose Citron, Cointreau, Lemon, House-Made Raspberry Syrup

GINGER GIMLET $11
Bombay Sapphire Gin, Fresh Lime Juice, House-Made ginger syrup

NON ALCOHOLIC

COFFEE, ICED TEA | $2
PEPSI PRODUCTS | $2
ORANGE & CRAN JUICE | $2.50

HEINIKEN N/A | $3
BLUE MOON N/A | $3
SAUV BLANC N/A | $4

CHAI TEA $4
Chai Tea Syrup, Coconut Milk

RASPBERRY SPRITZ $4
Raspberries, Fizz

TROPICAL LEMONADE $4
Lemonade, Mango Puree, OJ

RED STAG RESTAURANT

BRUNCH MENU

SUNDAY 11AM - 2:30 PM

CHICKEN & WAFFLES | $15
Fried Chicken with Cornbread Waffle, Whipped Honey Butter and Fresh Maple Syrup

CHEESE GRITS & SHRIMP | $11
Pan-Seared Shrimp, Cheddar Cheese Grits

THE RED STAG BREAKFAST | $10
Two Eggs your way, Two Strips of Bacon, Toast (Marble Rye, Biscuit, or Sourdough), Red Potato Home Fries

FRUIT PARFAIT | $9
Vanilla Greek Yogurt, Berry Medley Compote, Granola

FRENCH TOAST | 2 PIECES $12 | 4 PIECES $15
Berry Medley Compote,

BISCUITS AND GRAVY | $10
2 Biscuits sliced with Peppered Country sausage Gravy
2 sausage patties $2

THE WOHLFAHRT BREAKFAST | $25
Filet Medallion (5 oz), Two Eggs your way, Toast or Biscuit, Red Potato Home Fries

MATTERHORN BURGER | $12

ADD BACON, EGG AND CHEESE
(SOUP OF THE DAY, SALAD, OR FRIES)

CLUB WRAP | 12
Turkey, Ham, Bacon, Swiss,
Greens & Mayo, Tomato
(SOUP OF THE DAY, SALAD, OR FRIES)

COCKTAILS

MATTERHORN MARY $11
Tito's, Bloody Mary Mix, Bacon Olive, Shrimp, Pickle, Celery

MIMOSAS $8
Bubbly with choice of OJ, Peach, or Grapefruit Juice

SANGRIA $9
Ask your server about today's sangria offering

RED STAG RESTAURANT

BEER & WINE

BEER

DRAFT BEER

SIERRA NEVADA IPA 16oz 6.25, 20oz 7.75
MILLER LITE 16oz 4, 20oz 5.50
STONE PILSNER 16oz 5.50 20oz 7

ROTATING DRAFTS

GERMAN SELECTION 16oz 9/ 20 oz 12
SEASONAL CIDER 16 oz 6.5 / 20oz 7.5
SEASONAL DRAFT 16 oz 6/ 20 oz 7.50

BOTTLE BEER

MILLER LITE 3.5
COORS LIGHT 3.5
HEINEKEN 4
RED STRIPE 4
CORONA 3.75
MODELO 3.75
LAGUNITAS IPA 4.5
WOODCHUCK CIDER 4.5
SAM ADAMS BOSTON LAGER 4.5
PBR 3.25
SPATEN 4.75
BECKS 4
WEIHENSTEPHANER ORIGINAL LAGER 5
WARSTEINER PILSNER 5.5
SIERRA NEVADA PALE ALE 4.5
GUINESS 4.75
YUENGLING 3.75
BLUE MOON 4.5
HIGH NOON 4
TRULY 4

WINE

WHITE

SEAGLASS CHARDONNAY GL 6.5/BT 26
K-J AVANT GL 7.00/BT 31.00
SEAGLASS PINOT GRIGIO GL 6.50/BT 26
BARBOURSVILLE(VA) PINOT GRIGIO GL 7.00/BT 28.00
KIM CRAWFORD SAUV BLANC GL 7.00/BT 28.00
WHITE HAVEN SAUV GL 7.75/BT 31
KREUSCH RIESLING GL 6.5/BT 26
BAREFOOT MOSCATO GL 6/BT 24.00
BEHRINGER WHITE ZIN GL 6/BT 24.00

RED

SEAGLASS PINOT NOIR GL 6.5/BT 26
LA CREMA PINOT NOIR GL 8/BT 33
APOTHIC MERLOT GL 6.5/BT 26
BARBOUSVILLE MERLOT GL 7/BT 28
BARBOURSVILLE(VA) CAB SAUV GL 7/BT 28.00
WEST WIND FARM(VA) NEW RIVER RED GL 6.50/BT 26.00
WEST WIND FARM(VA) GALENA CREEK RED GL 7.50/BT 30.00

TOP SHELF

Tequila/Rum

Don Julio 1942 GL (1oz) 34
Clase Azul Plata GL (1oz) 31
Clase Azul Reposado GL (1oz) 34

Bourbon/Whiskey/Scotch

Calumet 16yr GL (1oz) 29
The Dalmore 15yr GL (1oz) 27
Glennfiddich 12yr GL 14
Lagavulin 16yr GL 18
Dead Rabbit Irish GL 11