

## RED WING RESTAURANT

Fine Food in a Country Setting

### DINNER

Monday to Saturday 4:30pm to 9:00 pm

All of our beef is of the Highest quality 21 day aged USDA Angus Beef. Which is Hand Cut everyday.

Specials are prepared daily

Some of our favorite's are;

HUNTERS PLATTER; Quail, Fried Venison & Game Sausage

VENISON PLATTER

SEARED AHI TUNA

Fresh Salmon Stuffed with a Blue Crab Stuffing.

Elk Chops with a Blackberry Ameretto Sauce.

Filet of Beef with a Blue Cheese Garlic Butter.

Fresh Homemade Cobbler

Available in Apple Cinnamon, Blueberry, Cherry and Peach

Featuring 2 nights of ALL YOU CAN EAT

TUESDAY: FRIED SHRIMP

WEDNESDAY: FRIED QUAIL

THURSDAY: BURGER NIGHT

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# RED WING RESTAURANT

12500 State Road 33, Groveland, FL 34736. 352-429-2997  
Dinner served: Monday - Saturday 4:30 pm - 9:00 pm



## In The Beginning

**Crab Cake**  
Sautéed with  
Remoulade Sauce  
\$8.5

**Grilled Portobello Mushroom**  
with Spinach, Garlic & Roasted Red Peppers  
\$8.5

**Mozzarella  
Marinara**  
Golden Brown  
\$7.5

**Buffalo Fried Frog  
Legs**  
\$9

**Dill Pickles** Fried with Creole Drizzle  
\$7

**Fried Green  
Tomatoes**  
\$8.5

### Calamari

Fried with Hot Cherry Peppers  
\$10

**Fried Green Tomatoes  
&  
Fried Dill Pickles**  
\$9.5

**Crispy Gator Tail** \$11  
Fried Gator Tail with Remoulade Sauce



## Salads & Extra's

**Mango Chutney Salad**  
Spring Mix tossed with  
Mango Poppy  
Vinaigrette, Baby  
Shrimp, Coconut,  
Almonds & Mango Salsa  
\$10  
Add to any Entree \$3

**Garden Salad**  
Sm. \$4 Large \$6  
  
**Caesar Salad**  
Add to Entree \$1.5  
Large \$7.00

**Lake Erie Salad**  
Spring Mix tossed with  
Raspberry Vinaigrette,  
Blue Cheese crumbles,  
Dried Cherries, Red  
Onions & Almonds  
\$10  
Add to any Entree \$3

Chicken \$4

Add to any Salad above

Shrimp (5) \$6 Grilled Steak Tips \$6

Homemade Soup: Bowl \$4

Sauteed Mushrooms and or Onions \$4

Pretzel Bread \$.69 each

EXTRA PLATE CHARGE. \$5.00 (choice of Soup or Salad)

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD BORN ILLNESS.

### **In the Woods**

Entree's are served with soup or salad, vegetable and potato or rice  
Substitute a Caesar Salad \$1.5, Lake Erie Salad \$3, Mango Chutney Salad \$5

Quail Platter fried or grilled \$19

Fresh Road Kill with in one mile either directions MKT PRICE

HUNTERS PLATTER Please ask your server for todays preparation MKT PRICE

QUAIL add one grilled or fried to any meal \$6

Game Sausage \$7

### **In The Pasture**

Grilled Chicken Breast \$14

Grilled Pork Chops Boneless \$15

Bourbon Chicken Breast \$16

Maple Pecan Pork Chops Boneless \$19

Country Fried Steak with brown gravy \$14    Pan Fried Beef Liver with bacon & onion gravy \$17

Our Steaks are Choice Reserve Angus aged 28 days, hand cut daily.

NY Strip Steak 12-14 oz. \$21

Filet Mignon 8-10 oz. \$26

Grilled Steak Tips \$18

Red Wing Royal

NY Strip Steak topped with sauteed artichokes, mushrooms in a brown butter

\$26

### **In the Waters**

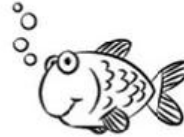


Tilapia Filet blackened or fried \$15

Fried Frog Legs with remoulade sauce \$17

Shrimp fried or grilled (8) \$16

Bourbon Shrimp (8) \$18



Green Swamp Combo Catfish, Frog legs & Gator tail \$18

### **In the Fields**

Grilled Portobello Pasta; spinach, red pepper, garlic, wine, oil & asiago cheese \$14

with Chicken \$18    with Shrimp \$19    with Grilled Steak Tips \$19

Chicken Breast Scallopini mushroom, artichokes in lemon butter over pasta \$17

### **The End**

Ask you server for Todays selections of Desserts