Appetizers

Spinach Artichoke Dip ~10
Served with pita points.

Crab Cakes ~12
Our fresh made crab cakes drizzled with lime cilantro aioli.

Smoked Salmon ~13
Served toast points with pesto, a sprinkle of sweet soy sauce and accompanied by diced onions, tomatoes and capers.

Thai Mussels ~13
One pound of blue mussels steamed in a creamy red curry saffron broth.

Shrimp Cocktail ~12
Six jumbo shrimp served with our housemade cocktail sauce.

Coconut Braised Shrimp ~13
Served with grilled pineapples & curry-miso emolsion.

Beef Satay ~12
Strips of flatiron beef woven onto skewers and served with honey dijon mustard dipping sauce.

Salads & Soups

Dredge House Salad ~6
Selected freshgreens with tomatoes, onions, peppers, cucumbers and homemade croutons.

Caesar ~8
Crisp baby romaine tossed with fresh parmesan cheese, homemade croutons and caesar dressing.
add anchovies $2.00

Cold Crab Salad ~10
Fresh field greens tossed in lemon-lime vinaigrette covered with tomatoes, carrots, cucumbers, and fresh snow crab.

Beef, Chicken or Shrimp Salad ~12
Choice of beef, chicken or shrimp sauteed in a thai sweet chili sauce over baby field greens tossed with sundried tomato vinaigrette surounded by assorted bell peppers, pine nuts and grilled apples.

French Onion Soup ~6

Soup du Jour ~6

Specialties

Garlic Shrimp ~23
Black tiger shrimp sautéed in garlic, lemon juice and white wine with sundried tomatoes, thyme, fresh spinach and cream over pasta.

Ruby Red Trout ~23
Red trout encrusted in pistachios and sautéed in a sweet amaretto-butter. Served with a sweet potato gallete.

Chicken Fettuccini ~18
Grilled chicken breast julienned and sauteed in a tomato basil cream sauce.

Beef Tips ~24
Grilled beef tips tossed in a demi-cream sauce with mushrooms and tomatoes served over fettuccini.

Pan Seared Ahi Tuna ~29
Served to temperature (suggested medium-rare) with soy sauce and wasabi. Served with our Asian slaw and grilled scallop ceviche.

Shrimp & Crab Stuffed Red Trout ~27
A filet of ruby red trout stuffed with shrimp, crab meat, bread crumbs and herbs. Served over rice and topped with citrus basil cream sauce.

18% gratuity will be added to groups of 6 or more.

Stuffed Pork Tenderloin ~26
Pork tenderloin filled with apples, walnuts, bread crumbs and herbs. Baked and topped with a shallot apple brandy reduction.

Salmon ~26
Braised in white wine with a portabello and red pepper relish covered with a citrus beurre blanc.

Three Cheese Ravioli ~18
Fresh raviolis boiled and finished with our homemade marinara and topped with parmesan.

Pasta Primavera ~16
Seasonal vegetables sautéed in oil with fresh herbs, lemon juice, parmesan cheese and tossed with sun dried tomato pesto served over fettuccini.

Baby Back Pork Ribs Full ~27 Half ~18
Slowly braised then finished on the grill with homemade BBQ and your choice of starch and vegetable.

Steaks

All steaks are prime grade USDA choice. Entrees listed below are served with fresh vegetables and your choice of garlic mashers, saffron rice, baked potato and vegetable of the day. All filets will be butterflied beyond medium for more timely service. (See cooking temperatures below).

The Dredge Steak ~30
14 oz. of tender ribeye served with shallot tarragon bordelaise.

New York Strip ~28
12 oz. cut topped with a rosemary onion infused lyonnaise.

Applewood Smoked Bacon Wrapped Filet ~30
8 oz. filet wrapped in smoked bacon with an herb infused butter.

Pepper Encrusted Flatiron ~23
An 8 oz. flatiron steak with cracked black pepper topped with sauteed mushrooms and onions.

Steak Diane ~31
8 oz. of filet sliced into medallions grilled and finished in brandy mushroom cream sauce.

Elk Tenderloin ~30
8 oz. of elk medallions grilled and topped with a wild mushroom demi-glace

Crab Filet ~33
8 oz. filet topped with snow crab meat smothered with citrus-bernaise.

Alaskan King Crab Legs ~Market
Accompanied with fresh sauteed vegetables, clarified butter and your choice of starch.

Surf & Turf ~Market
Any steak & seafood combo. Ask your server for details.

Steak Cooking Temperatures:
Rare - Seared with cold center • Medium Rare - Grilled with cool center
Medium - Warm with pink center • Medium Well - Faint center of pink • Well - Fully cooked with no pink

Kids Menu

12 and under

Kid Steak ~10

Kid Burger ~7

Chicken Strips ~7

Grilled Cheese ~6

Fish Stix ~7

Pasta & Butter ~5

Pasta Marinara ~6

12/2007