

SMALL PLATES

BUFFALO CHICKEN EGG ROLLS \$15
 Stuffed with spicy chicken, pepperoni and mozzarella, served with a blend of hot sauce and bleu cheese crumbles

CRAB RANGOONS \$12
 Six hand-made crab and herb cream cheese wontons, lightly fried and served with sweet and sour sauce

CHICKEN WINGS \$17
 One pound of wings tossed in your choice of buffalo or BBQ sauce served with celery and your choice of Ranch or bleu cheese

SOUTHERN FRIED SHRIMP \$13
 Six seasoned and breaded fried shrimp, served with fried banana peppers and sweet garlic sauce

ROASTED SPINACH ARTICHOKE DIP \$12
 Served with house-made, toasted sourdough slices

WARM PRETZELS & BEER CHEESE \$11
 Served with house-made beer cheese

STUFFED MUSHROOMS \$12
 Seven silver dollar mushrooms stuffed with herb cream cheese and bacon, topped with breadcrumbs

SALADS

WEDGE SALAD \$12
 Hearts of romaine with tomatoes, spicy candied bacon, scallions, and crumbled bleu cheese with balsamic reduction

HOUSE SALAD \$9
 Spring mix greens, tomatoes, scallions, celery and mozzarella with garlic parmesan vinaigrette **Small House Salad \$6**

ADD TO YOUR SALAD

Grilled Chicken Breast \$7
 Blackened Mahi Mahi \$9

Fried Shrimp \$9
 Toasted Sourdough Slices \$2

DESSERT

CHOCOLATE CHIP BROWNIE \$8
 Warm chocolate chip brownie with vanilla ice cream and chocolate sauce



In 1938, the Mt. Lookout community welcomed the theatre as it opened its doors featuring films on the silver screen. In 1997, the theatre became a film and dining experience. Today, Mandie and Scott McDonald continue the tradition with local entertainment, unique events, and handmade cuisine.

Since we use only the freshest ingredients possible, all menu items have limited availability. 18% gratuity will be added to parties of 8 or more.

BURGERS AND SANDWICHES

All Sandwiches are served on fresh buns with house-cut fries or a small house salad.

CHEESEBURGER*	\$19	PESTO GRILLED CHICKEN SANDWICH	\$19
7oz burger topped with your choice of American, mozzarella, Boursin, or beer cheese with lettuce and tomato		Marinated chicken breast topped with house-made pesto and mozzarella with lettuce and tomato	
THE REDMOOR BURGER*	\$22	MAHI MAHI SANDWICH	\$22
7oz burger topped with Boursin cheese, spicy candied bacon and caramelized onion spread with lettuce and tomato		Grilled blackened Mahi Mahi with lettuce and tomato, side of tartar sauce	
MUSHROOM MOZZARELLA BURGER*	\$21	THE REDMOOR CHEESESTEAK	\$19
7oz burger topped with mushrooms, mozzarella and caramelized onion spread with lettuce and tomato		Braised brisket, caramelized onions, banana peppers and beer cheese	
		BLACK BEAN BURGER	\$19
		Vegetarian black bean burger topped with tomatillo salsa, pickled red onion and goat cheese with lettuce and tomato	

PIZZAS

RED SAUCE PIZZA	\$15	TRINITY PIZZA	\$19
Fresh, hand-tossed dough topped with red sauce and mozzarella cheese baked in our stone oven		House-made pesto, vodka sauce and marinara with mozzarella cheese	
\$1 TOPPINGS		HOT HONEY PIZZA	\$19
Red Onions	Mushrooms	House-made vodka sauce, pepperoni, mozzarella cheese, and hot-honey sauce	
Garlic Cloves	Banana Peppers	BUFFALO CHICKEN PIZZA	\$19
Kalamata Olives	Tomatoes	Buffalo chicken, red onion, diced celery, mozzarella and bleu cheese crumbles	
\$2 TOPPINGS		GREEK PIZZA	\$19
Pepperoni	Bacon	Kalamata olives, red onion, tomatoes, garlic cloves, goat cheese and mozzarella cheese	
Sausage	Chicken		
Goat Cheese	Crumbled Bleu Cheese		



The Kitchen at the Redmoor is our in-house scratch-made culinary team. Our focus on quality ingredients, fresh and locally sourced, provides a delightful menu experience during the show. The Kitchen staff brings years of experience and attention to detail to each plate.

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*Consuming raw or uncooked meat or fish may pose an increased risk of foodborne illness.