

SMALL PLATES

BUFFALO CHICKEN EGG ROLLS \$15.00

Stuffed with spicy chicken, pepperoni, black beans and mozzarella, served with a blend of hot sauce and bleu cheese crumbles

CRAB RANGOONS \$10.00

Six hand-made crab and herb cream cheese wontons, lightly fried and served with sweet and sour sauce

CHICKEN WINGS \$17.00

One pound of wings tossed in your choice of buffalo or BBQ sauce served with celery and your choice of Ranch or bleu cheese

Additional sauces \$.50

SOUTHERN FRIED SHRIMP \$13.00

Six seasoned and breaded fried shrimp, served with fried banana peppers and sweet garlic sauce

ROASTED SPINACH ARTICHOKE DIP \$11.00

Served with house-made, toasted sourdough slices

WARM PRETZELS AND BEER CHEESE \$11.00

Served with house-made beer cheese

STUFFED MUSHROOMS \$12.00

Seven silver dollar mushrooms stuffed with herb cream cheese and bacon, topped with breadcrumbs

SALADS

WEDGE SALAD \$12.00

Hearts of romaine with tomatoes, spicy candied bacon, scallions, and crumbled bleu cheese with balsamic reduction

HOUSE SALAD \$9.00

Spring mixed greens, tomatoes, scallions, celery, and mozzarella with garlic parmesan vinaigrette **Small salad \$6.00**

SALAD UPGRADES

Grilled chicken breast \$6.50

Fried shrimp \$8.50

Blackened Mahi Mahi \$9.00

Toasted sourdough slices \$2.00

DESSERT

CHOCOLATE CHIP BROWNIE \$12.00

Warm chocolate chip brownie with vanilla ice cream and chocolate sauce

SINCE 1938



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.



WEDDINGS ●

ENTERTAINMENT ●

EVENTS

BURGERS AND SANDWICHES

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

Substitute any beef burger with a vegetarian Beyond Burger

CHEESEBURGER* \$16.00

7 oz burger topped with your choice of American, sharp cheddar, provolone, beer cheese, or Boursin cheese with lettuce and tomato

THE REDMOOR BURGER* \$18.00

7 oz burger topped with boursin cheese, spicy candied bacon, lettuce, tomato, and caramelized onion spread

MUSHROOM PROVOLONE* \$17.00

7 oz burger topped with mushrooms, provolone cheese, lettuce, tomato and caramelized onion spread

GRILLED CHICKEN SANDWICH \$17.00

Marinated chicken breast topped with lettuce and tomato

GRILLED FISH SANDWICH \$19.00

Grilled Mahi Mahi topped with lettuce and tomato with tartar sauce

THE REDMOOR CHEESESTEAK \$17.00

Braised beef, caramelized onions, banana peppers, and house-made beer cheese

PIZZAS

RED SAUCE PIZZA \$12.00

Start with fresh, hand-tossed dough topped red sauce and mozzarella cheese baked in our stone oven

\$1 TOPPINGS

Red onions	Mushrooms
Garlic cloves	Banana peppers
Kalamata olives	Tomatoes

\$2 TOPPINGS

Pepperoni	Bacon
Sausage	Chicken
Goat cheese	Bleu cheese crumbles

BUFFALO CHICKEN PIZZA \$17.00

Buffalo chicken, red onion, diced celery, mozzarella, and bleu cheese crumbles

GREEK PIZZA \$17.00

Kalamata olives, red onion, tomatoes, garlic cloves, goat cheese, and mozzarella cheese

SPECIALTY PIZZA \$17.00

Ask your server about today's selection!



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.