

## RAW BAR

TUNA POKE	Sushi Grade Tuna, Compressed Pineapple, Cucumber Sesame Seeds, Local Micro Greens, Sweet Chili Soy Vinaigrette°
½# SHRIMP COCKTAIL	“Red” Cocktail Sauce
RAW OYSTERS	“Red” Mignonette°   Dozen   1/2 Dozen
FRUTTI DI MARE	FOR TWO   Oysters, Clams, Shrimp, Mussels & Calamari°   FOR FOUR   Chef’s Shellfish with Maine Lobster & King Crab°

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## APPETIZERS

MUSSELS DIAVOLO	P.E.I Mussels, Chilies, Tomato & Garlic
MARYLAND LUMP CRAB CAKE	Chef’s Seasonal Selection
JB’S STEAK TARTARE	C.A.B. Prime Hand Cut Tenderloin, Shallots & Capers°
ONION SOUP GRATINEE	Caramelized Onion, Veal Broth, Toasted Bread & Gruyere
CRISP CHILI CALAMARI	Calabrian Chilies & Garlic
BRAD’S STUFFED HOT PEPPERS	House Made Italian Sausage & House Marinara
LEMON GARLIC SHRIMP	White Gulf Shrimp, Garlic, Lemon & White Wine
RED’S CHEESE PLATE	Chef’s Selection of Artisanal Cheeses

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## SALADS

CLASSIC CAESAR SALAD	Romaine Hearts, Parmigiano Reggiano & Herbed Croutons
RED “HOUSE” SALAD	Baby Greens, Candied Walnuts, W.F.F Goat Cheese RED Raspberry Vinaigrette
WEDGE OF ICEBERG	Crisp Pancetta, Crumbled Bleu, Pickled Onion, Tomato, Challah Crouton Peppered Ranch Dressing
CHOP, CHOP	Iceberg, Anchovies, Red Onion, Tomato, Green Olives, Cucumbers, Feta Pita Crisp, Red Wine Vinaigrette
ARUGULA & PROSCIUTTO	Local Baby Arugula, Prosciutto di Parma, Parmigiano Reggiano Lemon Pepper Vinaigrette°
TOMATO & MOZZARELLA	Local Heirloom Tomato, Basil, Balsamic Reduction

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## PASTA

WHOLE MAINE LOBSTER	Aglio e Olio or Red Sauce
MEATBALL	Bucatini & “Red Lead”
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
CLAM	Linguini, White or “Red Lead”
BOLOGNESE	Strozzapreti, Veal & Beef Ragout
LOBSTER FRA DIAVOLO	Linguini, Spicy Tomato Sauce

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A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES OF 5 OR MORE

° THE STATE OF INDIANA REQUIRED US TO INFORM YOU THAT CONSUMING UNCOOKED MEATS, FISH, OYSTERS & EGGS MAY POSE A RISK TO YOUR HEALTH

THE CERTIFIED ANGUS BEEF ® BRAND DEFINES THE STANDARD BY WHICH ALL BEEF IS MEASURED. TO CARRY THIS DISTINCTION, THE MEAT IS REQUIRED TO PASS EIGHT MORE MARKERS THAN USDA PRIME REQUIRES. AMONG THESE CUTS EMERGE CERTIFIED ANGUS BEEF ® PRIME, WHICH REPRESENTS THE TOP 1.5% OF ALL USDA PRIME GRADED BEEF IN THE COUNTRY, SHOWCASING THE HIGHEST POSSIBLE GRADES IN MARBLING, TEXTURE AND MATURITY.

## STEAKS

C.A.B.	C.A.B. PRIME
RIBEYE°   16 oz	RIBEYE°   16 oz
NY STRIP°   14 oz	NY STRIP°   14 oz
FILET MIGNON°   8 oz	FILET MIGNON°   8 oz
PORTERHOUSE°   24 oz	

## RED SIGNATURE SELECTIONS

C.A.B. BONE-IN PORTERHOUSE FOR TWO	C.A.B. BONE-IN TOMAHAWK RIBEYE
PORTERHOUSE°   48 oz	RIBEYE   29 oz

40 DAY - DRY AGED

### CERTIFIED ANGUS BEEF PRIME RIBEYE° |

RED, THE STEAKHOUSE SIGNATURE STEAK COMBINES 20-DAY WET AND 20-DAY DRY AGING TO OFFER AN UNRIVALED EXPERIENCE; MATCHING RICH FLAVOR WITH ROBUST TEXTURE.

| SAUCES |

BEARNAISE | CHIMICHURRI | HORSHRADISH CRÈME FRAICHE |  
PEPPERCORN | GARLIC & CHILIES | HOUSE MADE GRAVY |  
BBQ | DIANE

| TOPPINGS |

ARTISANAL BLUE CHEESE | BLACKENED | AU POIVRE | BROILED GARLIC |  
OSCAR STYLE | ASPARAGUS, BÉARNAISE, 1/4# KING CRAB |

All Seasoned with Kosher Salt, Peppercorns & "Aglia Brushing". Not responsible for steaks cooked over medium or charred.

## CHOPS & SUCH

FREE RANGE VEAL CHOP	Broiled°    Milanese or Parmigiana°
BELL & EVANS CHICKEN BREAST	Broiled    Milanese or Parmigiana
FREE RANGE VEAL MARSALA	Mushrooms, Marsala & Demi-Glace°
NEW ZEALAND LAMB RACK	Double Cut & Roasted°

## SEAFOOD

WHOLE MAINE LOBSTER	Priced Per Pound
ALASKAN KING CRAB	Priced Per Pound
TUNA TATAKI	Sesame Crusted, Pickled Ginger, Scallion, Ginger Lime Soy°
FISH DU JOUR	Chef's Daily Selection°
ATLANTIC SALMON	1/2#, Basil Pesto°
SHRIMP DE JONGHE	3/4#, White Wine, Dijon & Garlic

## SIGNATURE SIDES

Four Cheese Macaroni & Cheese	Green Beans, Pancetta, Pepper Flakes & Pine Nuts	Parmesan "Tater Tots"
Cauliflower Gratin with Cheddar	Florida Creamed Corn	Truffled Whipped Potatoes

## CLASSIC SIDES

Sautéed Spinach	Whipped Potatoes    with Gravy	Creamed Spinach
Potatoes Au Gratin	Sautéed Asparagus w/ Béarnaise	Sautéed Broccoli & Garlic
Seared Mushrooms	"Loaded" Baked Potato	Parsley & Garlic Frites

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