

RAW BAR

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| TUNA TARTARE | Sushi Grade Tuna, Pickled Vegetables, Plantain Chips Sweet Chili 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° |

APPETIZERS

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| 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 |

SALADS

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| 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 |

PASTA

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| WHOLE MAINE LOBSTER | Aglione & 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 DIAVLO | Linguini, Spicy Tomato Sauce |

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

AT RED, THE STEAKHOUSE, WE SERVE THE FRESHEST, MOST FLAVORFUL & HIGHEST QUALITY PRODUCTS.
ONLY THE FINEST MEATS, SEAFOOD AND PRODUCE MAKE IT THROUGH OUR DOOR, INTO OUR KITCHEN AND ONTO YOUR PLATE.
OUR CERTIFIED ANGUS BEEF PRIME[®] ACCOUNTS FOR THE TOP 1% OF ALL BEEF SERVED,
WITH THE HIGHEST POSSIBLE GRADES IN MARBELING, TEXTURE & MATURITY.

STEAKS

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

C.A.B. PRIME
RIBEYE[°] | 16 oz |
NY STRIP[°] | 14 oz |
FILET MIGNON[°] | 8 oz |

RED SIGNATURE SELECTIONS

C.A.B. BONE-IN
PORTERHOUSE FOR TWO

PORTERHOUSE[°] | 48 oz |

C.A.B. BONE-IN
TOMAHAWK RIBEYE

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

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| 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

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| WHOLE MAIN 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

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| Four Cheese Macaroni & Cheese | Creamed Corn with Cornbread Topping | Parmesan "Tater Tots" |
| Truffled Whipped Potatoes | Cauliflower Gratin with Cheddar | Green Beans, Pancetta, Pepper Flakes & |
| "Loaded" Baked Potato | Risotto Du Jour | Pine Nuts |

CLASSIC SIDES

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| Sautéed Spinach | Whipped Potatoes with Gravy | Creamed Spinach |
| Potatoes Au Gratin | Sautéed Asparagus w/ Béarnaise | Sautéed Broccoli & Garlic |
| Sautéed Sweet Onions | Seared Mushrooms | Parsley & Garlic Frites |

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