

RAW BAR

RAW OYSTERS	"Red" Mignonette 1/2 Dozen
½# SHRIMP COCKTAIL	"Red" Cocktail Sauce
TUNA TARTARE	Sushi Grade Tuna, Pickled Vegetables, Plantain Chips Sweet Chili Vinaigrette
FRUTTI DI MARE	FOR TWO Oysters, Clams, Shrimp, Mussels & Calamari FOR FOUR Chef's Shellfish with Maine Lobster & King Crab

APPETIZERS

MUSSELS DIAVOLO	P.E.I Mussels, Chilies, Tomato & Garlic
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	Fresno Chilies & Garlic
BRAD'S STUFFED HOT PEPPERS	House Made Italian Sausage & Tomato Sauce
LEMON GARLIC SHRIMP	White Gulf Shrimp, Garlic, Lemon, White Wine & Crostini
CLAMS CASINO	Topneck Clams, Domestic Pancetta, Vermouth & Bread Crumbs
MARYLAND LUMP CRAB CAKES	Octo Aioli, Carrots, Cucumbers, Scallion Sauce & Cashews
RED'S ANTIPASTI PLATE	Piave Vecchio, Parmigiano-Reggiano, Calabrese Salami & Prosciutto Peppers, Tomatoes with Olives

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, Challah Crouton & Peppered Ranch Dressing
CHOP, CHOP	Iceberg, Red Onion, Tomato, Green Olives, Anchovies, 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
ROASTED BEET & ARUGULA	Grapes, Pecans, Ricotta Salata & White French Dressing

PASTA

WHOLE MAINE LOBSTER	Aglie e Olio or Red Sauce
MEATBALL	Bucatini & "Red Lead"
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
CLAM	Linguini, White or "Red Lead"
PESCATORE	Torchio, Shrimp, Clams, Mussels & Creamy Tomato Sauce

AT RED, THE STEAKHOUSE, WE SERVE THE FRESHEST, MOST FLAVORFUL & HIGHEST QUALITY PRODUCTS.
ONLY THE FINEST MEATS, SEAFOOD AND PRODUCE MAKES 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.
OUR STEAKS ARE AGED A MINIMUM OF 28 DAYS, THEN SEARED IN OUR BROILER TO SEAL IN THE FLAVOR.
WE GUARANTEE YOU WILL TASTE THE DIFFERENCE.

STEAKS

C.A.B.

RIBEYE | 16 oz |
NY STRIP | 14 oz |
FILET MIGNON | 8 oz |

USDA PRIME

RIBEYE | 16 oz |
NY STRIP | 14 oz |
FILET MIGNON | 8 oz |
FILET MIGNON | 12 oz |

C.A.B. PRIME

RIBEYE | 16 oz |
NY STRIP | 14 oz |
FILET MIGNON | 8 oz |

ALL SEASONED WITH KOSHER SALT, PEPPERCORNS & "AGLIO BRUSHING"

| TOPPINGS |

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

| SAUCES |

BEARNAISE | HORSERADISH CRÈME FRAICHE | DIANE
PEPPERCORN | GARLIC & CHILIES | HOUSE MADE GRAVY

CHOPS & SUCH

FREE RANGE VEAL CHOP | Broiled | 48.9 | Milanese or Parmigiana |
BELL AND EVANS CHICKEN BREAST | Brined and Roasted |
FREE RANGE VEAL MARSALA | Mushrooms, Marsala and Demi-Glace |
NEW ZEALAND LAMB RACK | Double Cut and Roasted |

SEAFOOD

WHOLE MAINE LOBSTER | Priced per Pound |
TUNA "FILET MIGNON" | 1/2#, Roasted Red Pepper Rouille |
FISH DU JOUR | Chef's Daily Selection |
NATURAL ATLANTIC SALMON | 1/2#, Basil Pesto |
KING CRAB | Priced per Pound |
SHRIMP DE JONGHE | 3/4# White Gulf Shrimp, White Wine, Dijon and Garlic |

SIGNATURE SIDES

Truffled Whipped Potatoes |
Cauliflower Gratin with Prosciutto & Cheddar |
Brussel Sprouts with Pancetta |
Creamed Spinach |
Roasted Delicata Squash with Apples & Pecans |
Parmesan "Tater Tots" |
Green Beans, Pancetta, Pepper Flakes & Pine Nuts |

CLASSIC SIDES

Sautéed Spinach |
Potatoes Au Gratin |
Sautéed Sweet Onions |
Sautéed Broccoli & Garlic |
Macaroni & Cheese |
Parsley & Garlic Frites |
Whipped Potatoes | 9.9 | WITH GRAVY |
Sautéed Asparagus with Béarnaise |
Seared Mushrooms |

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE

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