

RAW BAR

½ DOZEN OYSTERS	Raw with "Red" Mignonette	Rockefeller Style
SHRIMP COCKTAIL	"Red" Cocktail Sauce	
TUNA POKE	Pineapple, Wakame, Cucumber, Sesame Seeds	
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
STEAK TARTARE	C.A.B. Prime Hand Cut Tenderloin, Shallots & Capers
ONION SOUP GRATINEE	Caramelized Onion, Veal Broth, Toasted Bread & Gruyere
CRISP CHILI CALAMARI	Chili Aoili, Fresnos & Garlic
BRAD'S STUFFED HOT PEPPERS	House Made Italian Sausage & Red Sauce
LEMON GARLIC SHRIMP	Gulf Shrimp, Garlic, Lemon, White Wine & Crostini
MARYLAND LUMP CRAB CAKES	Mashed Parsnips, Fig Agrodolce, Shaved Apple & Celery
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

LOBSTER FRA DIAVOLO	Fusilli Col Buco, Lobster, Chilies, Tomato & Garlic
MEATBALL	Bucatini & Red Sauce
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
CLAM	Linguini, White or Red Sauce
BOLOGNESE	Fresh Pappardelle, Veal & Beef Ragout
SHRIMP DE JONGHE	Torchio, Gulf Shrimp, White Wine, Dijon, Garlic

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 MARBLING, 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.	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

40 DAY DRY AGED C.A.B PRIME RIBEYE | 16 oz

OUR SIGNATURE STEAK IS WET AGED FOR 20 DAYS AND THEN DRY AGED FOR 20 DAYS TO OUR PROPRIETARY SPECIFICATIONS.

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 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
AHI TUNA TATAKI	1/2#, Togarashi Crust, Waikami, Ponzu, Puffed Rice
FISH DU JOUR	Chef's Daily Selection
NATURAL ATLANTIC SALMON	1/2#, Basil Pesto
KING CRAB	Priced per Pound

SIGNATURE SIDES

Truffled Whipped Potatoes	Cauliflower & Prosciutto Gratin	Parmesan "Tater Tots"
Brussels Sprouts, Pancetta, Garlic, Shallots	Creamed Spinach "Loaded" Potato Gnocchi, Bacon, Cheddar & Scallions	Green Beans, Pancetta Pepper Flakes & Pine Nuts

CLASSIC SIDES

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

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

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