

## 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	

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## 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

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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 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

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## 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

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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.

RIBEYE | 16 oz

NY STRIP | 14 oz

FILET MIGNON | 8 oz

### C.A.B. PRIME

RIBEYE | 16 oz

NY STRIP | 14 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	Green Beans, Pancetta Pepper Flakes & Pine Nuts
	"Loaded" Potato Gnocchi, Bacon, Cheddar & Scallions	

## 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