

The logo for Red The Steakhouse, featuring the word "RED" in a large, stylized, white font with a red outline, set against a background of a wine cellar with rows of wine bottles.

THE STEAKHOUSE

# MIAMI SPICE 2017

MENU CREATED BY EXECUTIVE CHEF PETER VAUTHY  
*\$39 for 3 Courses*

## OCTOBER SPICE

### 1ST COURSE

**Shrimp Cocktail** - Key West Pink Shrimp, Spicy Cocktail Sauce

**Kale Salad** - Apples, Raisins, Cranberries, Pine Nuts, Cheddar & Apple Cider Vinaigrette

**Classic Caesar** - Romaine Hearts, Sourdough Croutons, Shaved Parmesan

**Tuna Poke** – Pineapple, Wakame, Cucumber & Sesame

### UPGRADES

**Italian Buratta** - Heirloom Tomatoes, Balsamic, Basil \$10

**Kobe Beef Empanada** - Chimmichurri Aioli \$12

**New Orleans Style Oysters** - Broiled Oysters, Red Hot, Garlic, Parmesan \$6

**Oysters Rockefeller** - Crispy Oysters, Creamed Spinach \$6

**Oysters on the Half Shell**- Mignonette \$6

### 2ND COURSE

**Certified Angus Beef Petite Filet Mignon**

**Ashley Farms Chicken Breast**

\*\*\*Above Entrees are served with Steak Frites and Broccoli\*\*\*

**Flounder Stuffed with Crab** - Potato Gnocchi, Crab Beurre Blanc

**Lobster Alfredo** - Linguine, Lobster Tail, Alfredo Sauce

**UPGRADE - Chicken Marsala** - Mushrooms, Marsala, Demi-Glace & Linguini \$12

**SIDE UPGRADE:** 4 Cheese Mac n Cheese \$12

### STEAK UPGRADES

C.A.B Prime Filet | 8oz | \$21 / C.A.B Prime Ribeye | \$21 / C.A.B Prime NY Strip | \$24

### C.A.B. PRIME BONE-IN UPGRADES

Filet Mignon | 14oz | \$29 | Ribeye | 22oz | \$29 | **Kansas City Strip** | 18oz | \$29

Porterhouse | 24oz | \$29 Tomahawk Ribeye | 29oz | \$99

**Surf & Turf:** 5oz CAB Filet and 4oz Maine Lobster Tail | \$19

**Ultimate Surf & Turf:** 8oz C.A.B. Prime Filet & 16oz Crab Stuffed Tail | \$99

### DESSERT

**Lemon Lava Cake** - Blueberry Compote, Whipped Cream, Fried Mint

**Chocolate Panna Cotta** - Orange Segments, Sour Orange Sauce

### Upgrade:

**Nutella Cheesecake** - Hazelnut Oreo Crust, Toasted Hazelnuts, Chocolate Sauce, Salted Caramel Sauce, Whipped Cream

*All Items on our regular menu are available as part of MIAMI SPICE for specially priced surcharges.*

*Ask your server for details. Please: No Sharing, Substitutions, or To-Go Orders. 9% Tax and 20% gratuity added to checks.*

## COCKTAILS

**Lychee Martini**

Ketel One Vodka - Lychee Puree \$14

**Dark and Stormy**

Zacapa 23 Rum - Ginger Beer \$14

**Key West Chiller**

Russian Standard Vodka - Key Lime Juice - Cucumber and Mint \$14

## WINES

**Champagne**NV, Champagne Rose, **Ruinart**, Reims \$1352007 Champagne Brut, **Louis Roederer**, "Cristal", Reims \$345NV, Champagne **Veuve Cliquot**, "Yellow Label", Reims \$99**White**2016 Sauvignon Blanc, **Justin**, Central Coast \$422015 Pinot Gris, **Joel Gott**, Willamette Valley \$432016 Pinot Grigio, **Sea Glass**, Santa Barbara County \$482012 Chardonnay, **Wayfarer by Pahlmeyer**, Sonoma \$1802014 Chardonnay, **Chateau Montelena**, Napa Valley \$982016 Rosé, **Cloud Chaser**, Cotes De Provence France \$63**Red**2013 Cabernet Sauvignon, **Atlas Peak**, Napa Valley \$722014 Pinot Noir, **Joel Gott**, Santa Barbara County \$562014 Pinot Noir, **Flowers**, Sonoma Coast \$832013 Cabernet Sauvignon, **SeaGlass**, Paso Robles \$562013 Cabernet Sauvignon, **Faust**, Napa Valley \$1122013 Cabernet/Sangiovese, **Lamole Di Lamole**, Chianti Classico \$772014 Meritage, **Justin**, "Isosceles", Paso Robles \$992013 Cabernet Sauvignon, **Cakebread**, Napa Valley \$1492015 Malbec, **Terrazas**, Mendoza \$72

#1 Best Restaurant in Miami Beach - Time Out Miami

#1 Best Surf &amp; Turf in America - The Daily Meal

#1 Best Steakhouse in Miami - Thrillist

Best Steakhouse in Miami - Time Out Miami

Best Steakhouse in America - The Daily Meal