

## POWER LUNCH- 22

### COURSE 1

CLASSIC CAESAR SALAD\*  
RED "HOUSE" SALAD  
CHOICE OF SOUP

### COURSE 2

FISH OF THE DAY\*  
SANDWICH OF THE DAY  
TWIN FILET MEDALLIONS\*

### COURSE 3

DOUGHNUT HOLES  
THE BIG COOKIE

## APPETIZERS

STEAK TARTARE	C.A.B. Prime Hand Cut Tenderloin, Shallots & Capers   16*
CRISP CHILI CALAMARI	Fresno Chilies & Garlic   16
BRAD'S STUFFED HOT PEPPERS	House Made Italian Sausage & Tomato Sauce   15
SHRIMP COCKTAIL	"Red" Cocktail Sauce   18
TUNA POKE	Sushi Grade Tuna, Pineapple, Wakame, Cucumber, Sesame   18*
TOMATO BISQUE	Roasted Tomato, Basil, Fennel, Cream   7
SOUP OF THE DAY	Daily Selection   8

## ENTRÉE SALADS

CLASSIC CAESAR SALAD	Romaine Hearts, Parmigiano Reggiano & Herbed Croutons   10*
RED "HOUSE" SALAD	Baby Greens, Candied Walnuts, W.F.F Goat Cheese RED Raspberry Vinaigrette   10
COBB SALAD	Romaine, Bacon, Egg, Cheddar Cheese, Carrot, Tomato, Cucumber, Avocado, House Blue Cheese Dressing   12
THE GREEK	Romaine, Tomato, Cucumber, Kalamata Olives, Pickled Red Onion, Feta, Pita Chips, Greek Vinaigrette   11

*Add to Any Salad*

Roasted Chicken Breast | 6 Shrimp | 7 Salmon | 7\* C.A.B. Filet Skewers | 8\*

## SANDWICHES

*Sandwiches are served with a choice of House Made Chips, Fries, House Salad or Caesar Salad\**

RED BURGER	8oz C.A.B. Burger, Lettuce, Tomato, Red Onion, Adams Reserve Cheddar, Herb Aioli, Challah Bun   15* Add Nueske's Bacon   2
PITTSBURGH CHEESE STEAK	Shaved C.A.B. Ribeye, Button Mushrooms, Onions, Cheese Sauce, Hoagie Roll   16
CHICKEN BLT	Roasted Chicken Breast, Nueske's Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Sour Dough   13

## ENTRÉES

*Add a Red House Salad or Caesar Salad | 4*

"BLOOMFIELD" GRILLED CHEESE	Fresh Mozzarella, Roasted Heirloom Tomato, Basil Pesto, Sourdough, served with Tomato Bisque   16
ROASTED BELL & EVANS CHICKEN	Airline Breast, Fingerling Coins, Fall Vegetables, Lemon Caper Brown Butter   18
ATLANTIC SALMON	Quinoa, Blistered Cherry Tomatoes, Spinach, Citrus Sorghum   19*
SEARED TUNA	Sesame Crusted, Soba Noodles, Vegetable Slaw, Sambal Aioli   24*
STEAK FRITES	C.A.B. Sirloin Strip, Fries, Garlic Herb Butter   18*

## SIDES

Sautéed Broccoli & Garlic   7	Green Beans, Pancetta, Pepper Flakes & Pine Nuts   7	
Housemade Chips   5	Fries   5	Whipped Potatoes   5

\* THE STATE OF PENNSYLVANIA REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

# JOIN US FOR HAPPY HOUR

Monday - Friday  
3:30pm to 6:00pm

## WINES BY THE GLASS

### WHITE

CHAMPAGNE, <b>VEUVE CLICQUOT</b> , "YELLOW LABEL", BRUT, REIMS   NV	35
SPARKLING ROSÉ, <b>CHANDON</b> , CALIFORNIA   NV	18
PROSECCO, <b>CIELO 7°</b> , VENETO   NV	11
MOSCATO D'ASTI, <b>CANTI</b> , PIEDMONT   NV	11
CHARDONNAY, <b>HOOK &amp; LADDER</b> , RUSSIAN RIVER VALLEY   2014	13
CHARDONNAY, <b>CROSSBARN</b> BY PAUL HOBBS, SONOMA COAST   2016	20
PINOT GRIGIO, <b>ZENATO</b> , VENEZIE   2016	11
RIESLING, <b>DR. PAULY</b> , "NOBLE HOUSE", MOSEL   2015	10
SAUVIGNON BLANC, <b>TWIN ISLANDS</b> , MARLBOROUGH   2016	11

### RED

CABERNET SAUVIGNON, <b>RAYMOND "R"</b> , CALIFORNIA   2014	14
CABERNET SAUVIGNON, <b>FRANK FAMILY</b> , NAPA VALLEY   2014	26
MERLOT, <b>FERRARI-CARANO</b> , SONOMA COUNTY   2014	14
MERLOT, <b>DUCKHORN</b> , NAPA VALLEY   2014	20
MALBEC, <b>JUAN BENEGAS</b> , UCO VALLEY, MENDOZA   2016	13
PINOT NOIR, <b>PINO</b> , OREGON   2016	16
PINOT NOIR, <b>ANNE AMIE</b> , WILLAMETTE VALLEY   2014	20
SUPER TUSCAN, <b>ALTESINO</b> , ROSSO DI ALTESINO, TUSCANY   2014	14
ZINFANDEL, <b>PEIRANO</b> , "OLD VINES", LODI   2015	13

## COCKTAILS

<b>THE MULE</b> Stolichnaya ~ Fresh Lime Juice ~ Ginger Beer	12
<b>RASPBERRY TART</b> Tequila ~ Fresh Lemon Juice ~ Raspberry Shrub	13
<b>HOT &amp; DIRTY</b> Grey Goose ~ Dolin Dry ~ Olive Juice ~ Sriracha	15
<b>OLD FASHIONED</b> Woodford Rsv ~ Angostora ~ Luxardo Cherry	13
<b>POM GINGER</b> Ketel One ~ POM ~ Canton ~ Fresh Lime Juice	14
<b>BLOOD &amp; SAND</b> Dewars ~ Cherry Herring ~ OJ ~ Dolin Rouge	13
<b>PERENNIAL MANHATTAN</b> Woodford Reserve ~ Strawberry Cordial	12
<b>HEY JOE</b> Espresso Infused Tequila ~ Spiced Simple ~ Orgeat	13
<b>FRENCH 75</b> Beefeater ~ Simple Syrup Prosecco ~ Lemon Juice	12
<b>CUCUMBER COCKTAIL</b> Tito's ~ Cucumber ~ Basil ~ Lemon Juice	13
<b>QUEEN BEE</b> Bulleit Rye ~ Rosemary Honey Syrup ~ Lemon Juice	14
<b>VESPER</b> Ketel One Vodka ~ Beefeater Vodka ~ Lillet Blanc	13

## DESSERTS

### SEASONAL CHEESECAKE

A Rotating Specialty | 10

### BACON BROWN SUGAR BREAD PUDDING

Caramelized Pecans, Candied Bacon, Whipped Cream & Vanilla Gelato | 10

### VANILLA BEAN CRÈME BRÛLÉE

Seasonal Fruit | 10

### FRESH-N-HOT DOUGHNUT HOLES

Trio of Sauces; Chocolate, Salted Caramel & Raspberry | 10

### TRIPLE CHOCOLATE FLOURLESS CAKE

Hazelnut Brittle, Nutella Gelato, Chocolate & Raspberry Sauce | 10

### FRIED OREOS

Red Velvet, Chocolate, Vanilla Batter Dipped Oreos, Crème Anglaise & Vanilla Gelato | 10

### GELATO & SORBETTOS

An Ever Changing Selection | 9

### DESSERT TRIO

Cheesecake, Triple Chocolate Flourless Cake & Doughnuts | 12

### RED'S CHEESE PLATE

Chef's Selection of Artisanal Cheeses | 18

### SEASONAL FRESH FRUIT SELECTION | 8

## BEERS

<b>MILLER LITE</b> <i>American Light Lager</i>	6
<b>YUENGLING LAGER</b> <i>Amber Lager</i>	6
<b>STELLA ARTOIS</b> <i>Belgian Style Lager</i>	8
<b>BROOKLYN</b> <i>Brown Ale</i>	8
<b>SAM ADAMS SEASONAL</b>	8
<b>CHIMAY RED</b> <i>Belgian Trappist Ale</i>	12
<b>2XSMASH IPA</b> <i>American Double I.P.A.</i>	8
<b>PIOUS MONK DUNKLE</b> <i>Munich Dunkel</i>	7
<b>HEAD HUNTER IPA</b> <i>American I.P.A.</i>	9
<b>DREAM WEAVER WHEAT</b> <i>Hefeweizen</i>	8