

RAW BAR

TUNA POKE	Sushi Grade Tuna, Wakame, Compressed Pineapple, Cucumber Sesame Seeds, Scallions, Poke Sauce*
SHRIMP COCKTAIL	"Red" Cocktail Sauce
RAW OYSTERS	"Red" Mignonette Dozen 34* 1/2 Dozen*
FRUTTI DI MARE	SMALL Oysters, Clams, Shrimp, Mussels & Calamari * LARGE Chef's Shellfish with Maine Lobster & King Crab*

APPETIZERS

MUSSELS DIAVOLO	P.E.I. Mussels, Chilies, Tomato & Garlic
MARYLAND LUMP CRAB CAKE	Chef's Seasonal Selection
C.A.B. PRIME STEAK TARTARE	C.A.B. Prime Hand Cut Tenderloin, Shallots & Capers*
ONION SOUP GRATINEE	Caramelized Onion, Veal Broth, Toasted Bread & Gruyere
CRISP CHILI CALAMARI	Calabrian Chilies & Garlic
BRAD'S STUFFED HOT PEPPERS	House Made Italian Sausage & House Marinara
LEMON GARLIC SHRIMP	White Gulf Shrimp, Garlic, Lemon & White Wine
RED'S CHEESE PLATE	Chef's Selection of Artisanal Cheeses

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 Onions, Tomatoes, Challah Croutons, Buttermilk Ranch Dressing
CHOP, CHOP	Iceberg, Anchovies, Red Onions, Tomatoes, Green Olives, Cucumbers, Feta Pita Crisp, Red Wine Vinaigrette
ARUGULA & PROSCIUTTO	Local Baby Arugula, Prosciutto di Parma, Parmigiano Reggiano Lemon Pepper Vinaigrette
TOMATO & MOZZARELLA	Local Heirloom Tomatoes, Basil, Balsamic Reduction

PASTA

WHOLE MAINE LOBSTER	Aglione or Red Sauce
MEATBALL	Bucatini & "Red Lead"
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
CLAM	Linguini, White or "Red Lead"
BOLOGNESE	Pappardelle, Veal & Beef Ragout
LOBSTER FRA DIAVOLO	Linguini, Spicy Tomato Sauce

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

* 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 FOODBORNE ILLNESS.

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 USDA PRIME GRADED STEAKS IN THE COUNTRY,
WITH THE HIGHEST POSSIBLE GRADES IN MARBELING, TEXTURE & MATURITY.

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 *

RED SIGNATURE SELECTIONS

C.A.B. BONE-IN
PORTERHOUSE FOR TWO

C.A.B. BONE-IN
TOMAHAWK RIBEYE

40 DAY - DRY AGED

CERTIFIED ANGUS BEEF PRIME RIBEYE *

RED, THE STEAKHOUSE SIGNATURE STEAK COMBINES 20-DAY WET AND 20-DAY DRY AGING

ALL SEASONED WITH KOSHER SALT, PEPPERCORNS & "AGLIO BRUSHING". NOT RESPONSIBLE FOR STEAKS COOKED OVER MEDIUM OR CHARRED.

| SAUCES |

BÉARNAISE | CHIMICHURRI | HORSERADISH CRÈME FRAICHE |
PEPPERCORN | GARLIC & CHILIES | HOUSE MADE GRAVY |
BBQ | DIANE
BLACK TRUFFLE DEMI-GLACE

| TOPPINGS |

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

CHOPS & SUCH

FREE RANGE VEAL CHOP	Broiled Milanese or Parmigiana
BELL & EVANS CHICKEN BREAST	Broiled Milanese or Parmigiana
FREE RANGE VEAL MARSALA	Mushrooms, Marsala & Demi-Glace
NEW ZEALAND LAMB RACK	Double Cut & Roasted*

SEAFOOD

WHOLE MAINE LOBSTER	Priced Per Pound
ALASKAN KING CRAB	Priced Per Pound
TUNA TATAKI	Sesame Crusted, Wakame, Pickled Ginger, Scallion, Ginger-Lime Soy *
FISH DU JOUR	Chef's Daily Selection *
KING SALMON	1/2#, Basil Pesto *
SHRIMP DE JONGHE	White Wine, Dijon & Garlic

SIGNATURE SIDES

Four Cheese Macaroni & Cheese	Wild Mushrooms	Parmesan "Tater Tots"
"Loaded" Baked Potato	Caramelized Brussel Sprouts with Pancetta	Green Beans, Pancetta, Pepper Flakes &
Cauliflower Gratin	Risotto Du Jour	Pine Nuts

CLASSIC SIDES

Sautéed Spinach	Whipped Potatoes with Gravy	Creamed Spinach
Potatoes Au Gratin	Truffle Whipped Potatoes	Sautéed Broccoli & Garlic
Mushrooms & Onions	Sautéed Asparagus with Béarnaise*	Parsley & Garlic Frites

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