

## RAW BAR

TUNA POKE	Sushi Grade Tuna, Pineapple, Wakame, Cucumber, Sesame
RAW OYSTERS	"Red" Mignonette
½# SHRIMP COCKTAIL	"Red" Cocktail Sauce
OSETRA OR BELUGA CAVIAR	Crème Fraiche & Brioche with Seasonal Accompaniments
MAINE LOBSTER COCKTAIL	1#, Citrus Vinaigrette
FLORIDA STONE CRAB	Classic Mustard Sauce (seasonal availability)
FRUTTI DI MARE	Chef's Shellfish Selections with Maine Lobster & King Crab Add \$29 for each additional person

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## APPETIZERS

MUSSELS DIAVOLO	P.E.I Mussels, Chilies, Tomato & Garlic
ALASKAN KING CRAB CAKE	Sweet Corn Salsa & Classic Remoulade
JB'S STEAK TARTARE	C.A.B. Prime Hand Cut Tenderloin, Shallots & Capers
FOIE GRAS EN BOCAL	Foie Gras Mousse Cured with Grand Marnier 150, Raspberry Jam
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
SEARED HUDSON VALLEY FOIE GRAS	Apple Pie & Bourbon Apple Compote
ARTISANAL CHEESE PLATE	Farmstead Cheeses & Seasonal Accompaniments
CHARCUTERIE PLATE	Bresola, Lamb Prosciutto, Wild Boar Salami, Duck Prosciutto, House Made Pastrami, Cornichons, Giardiniera, Whole Grain Mustard & Brioche

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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, Tomato, 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

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## PASTA

WHOLE MAINE LOBSTER	Aglione e Olio or Red Sauce
MEATBALL	Bucatini & "Red Lead"
BOLOGNESE	Fresh Pappardelle, Veal & Beef Ragout
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
LINGUINI & CLAMS	White or "Red Lead"
LOBSTER FRA DIAVLO	Linguini & Spicy Tomato Sauce
BOLOGNESE	Ragout, San Marzano Tomatoes, Cream & Pecorino Romano

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# STEAKS

## SIGNATURE CUTS

MIYAZAKI JAPANESE KOBE  
A5

## DRY AGED

C.A.B. PRIME TOMAHAWK  
29 oz

## C.A.B. PRIME

FILET MIGNON | 8 oz  
RIBEYE | 16 oz  
NY STRIP | 14 oz

## C.A.B.

FILET MIGNON | 8 oz

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

FILET MIGNON | 14 oz  
RIBEYE | 22 oz  
KANSAS CITY STRIP | 18 oz  
PORTERHOUSE | 24 oz  
PORTERHOUSE | 48 oz

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All Seasoned with Kosher Salt, Peppercorns & "Aglia Brushing"

Not responsible for steaks cooked over medium or charred.

### | SAUCES |

BEARNAISE | CHIMICHURRI | HORSHRADISH CRÈME FRAICHE |  
PEPPERCORN | GARLIC & CHILIES | HOUSE MADE GRAVY |  
BBQ | DIANE

### | TOPPINGS |

ARTISANAL BLUE CHEESE | BLACKENED | AU POIVRE | BROILED GARLIC  
OSCAR STYLE | ASPARAGUS, BÉARNAISE, 1/4# KING CRAB  
ROSSINI STYLE | SEARED FOIE GRAS & BLACK TRUFFLE DEMI-GLACE

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# CHOPS & SUCH

## FREE RANGE VEAL CHOP

Broiled | 48 | Milanese or Parmigiana

## STUFFED FREE RANGE VEAL CHOP

Foie Gras, Mushrooms, Fontina & Truffled Diane

## DOUBLE CHICKEN BREAST

Ashley Farms, Roasted & Brined

## FREE RANGE VEAL MARSALA

Mushrooms, Marsala & Demi-Glace

## LAMB RACK

Double Cut & Roasted

## PRIME PORK CHOP

Double Cut & Roasted

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# SEAFOOD

## TUNA TATAKI

Sesame Crusted, House Pickled Ginger, Wakame, Ginger-Lime Soy

## WILD KING SALMON

Chef Daily Selection

## FISH DU JOUR

Chef Daily Selection

## SHRIMP DE JONGHE

3/4# White Gulf Shrimp, White Wine, Dijon & Garlic

## RED ALASKAN KING CRAB

1.5# or 3#

## WHOLE MAINE LOBSTER

Priced Per Pound

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# SIGNATURE SELECTION

10 LB. WHOLE ALASKAN KING CRAB

SERVED COLD OR STEAMED

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# SIGNATURE SIDES

Risotto Du Jour

Truffled Whipped Potatoes

Four Cheese Macaroni & Cheese

Wild Foraged Mushrooms

Florida Creamed Corn

Brussel Sprouts with Pancetta

Escarole, Tomatoes & Garlic

Parmesan "Tater Tots"

Green Beans, Pancetta, Pepper Flakes &

Pine Nuts

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# CLASSIC SIDES

Sautéed Spinach

Potatoes Au Gratin

Sautéed Sweet Onions

Whipped Potatoes | WITH GRAVY

Sautéed Asparagus w/ Béarnaise

Seared Mushrooms & Onions

Creamed Spinach

Sautéed Broccoli & Garlic

Parsley & Garlic Frites

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES OF 5 OR MORE AND ALL PARTIES ON MAJOR HOLIDAYS

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