

RAW BAR

½# SHRIMP COCKTAIL	"Red" Cocktail Sauce
RAW OYSTERS	"Red" Mignonette° Dozen 1/2 Dozen
TUNA POKE	Sushi Grade Tuna, Pineapple, Wakame, Cucumber, Sesame
FRUTTI DI MARE	FOR TWO Oysters, Clams, Shrimp, Mussels & Calamari° FOR FOUR 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
JB'S 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 Onion, Tomato, Challah Crouton Peppered Ranch Dressing
CHOP, CHOP	Iceberg, Anchovies, Red Onion, Tomato, 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 Tomato, Basil, Balsamic Reduction

PASTA

WHOLE MAINE LOBSTER	Aglio e Olio or Red Sauce
MEATBALL	Bucatini & "Red Lead"
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
CLAM	24 Littleneck, Linguini, White or "Red Lead"
BOLOGNESE	Strozzapreti, Veal & Beef Ragout

VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

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

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

THE CERTIFIED ANGUS BEEF ® BRAND DEFINES THE STANDARD BY WHICH ALL BEEF IS MEASURED. TO CARRY THIS DISTINCTION, THE MEAT IS REQUIRED TO PASS EIGHT MORE MARKERS THAN USDA PRIME REQUIRES. AMONG THESE CUTS EMERGE CERTIFIED ANGUS BEEF ® PRIME, WHICH REPRESENTS THE TOP 1.5% OF ALL USDA PRIME GRADED BEEF IN THE COUNTRY, SHOWCASING THE HIGHEST POSSIBLE GRADES IN MARBLING, TEXTURE AND MATURITY.

STEAKS

C.A.B.

RIBEYE° | 16 oz |
NY STRIP° | 14 oz |
FILET MIGNON° | 8 oz |
FILET MIGNON° | 12 oz |

C.A.B. PRIME

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

RED SIGNATURE SELECTIONS

C.A.B. BONE-IN PORTERHOUSE

PORTERHOUSE° | 24 oz |

A5 MIYAZAKI

RIBEYE | 8 oz |
TASTING PLATTER | 4 oz |

C.A.B. BONE-IN TOMAHAWK RIBEYE

RIBEYE | 29 oz |

40 DAY - DRY AGED

CERTIFIED ANGUS BEEF PRIME RIBEYE° |

RED, THE STEAKHOUSE SIGNATURE STEAK COMBINES 20-DAY WET AND 20-DAY DRY AGING TO OFFER AN UNRIVALED EXPERIENCE; MATCHING RICH FLAVOR WITH ROBUST TEXTURE.

| 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 |

All Seasoned with Kosher Salt, Peppercorns & "Aglia Brushing". Not responsible for steaks cooked over medium or charred.

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 |

FISH DU JOUR

Chef's Daily Selection° |

ATLANTIC SALMON

1/2#, Basil Pesto ° |

SHRIMP DE JONGHE

3/4#, White Wine, Dijon & Garlic |

TUNA "FILET MIGNON"

7oz. Sashimi° | Seared ° |

SIGNATURE SIDES

Four Cheese Macaroni & Cheese |
Brussel Sprouts & Pancetta |
Risotto Du Jour |

Green Beans, Pancetta,
Pepper Flakes & Pine Nuts |
Honey & Thyme Carrots |

Parmesan "Tater Tots" |
Truffled Whipped Potatoes |
Fingerlings & Onions |

CLASSIC SIDES

Sautéed Spinach |
Potatoes Au Gratin |
Seared Mushrooms & Onions |

Whipped Potatoes | with Gravy |
Sautéed Asparagus w/ Béarnaise |
"Loaded" Baked Potato |

Creamed Spinach |
Sautéed Broccoli & Garlic |
Parsley & Garlic Frites |