

RAW BAR

RAW OYSTERS	"Red" Mignonette 1/2 Dozen
½# SHRIMP COCKTAIL	Wild American Shrimp®, "Red" Cocktail Sauce
TUNA TARTARE	Sushi Grade Tuna, Pickled Vegetables, Plantain Chips, Sweet Chili Vinaigrette
FRUTTI DI MARE	FOR TWO Oysters, Clams, Wild American Shrimp®, Mussels & Calamari FOR FOUR Chef's Shellfish with Maine Lobster & King Crab

APPETIZERS

MUSSELS DIAVOLO	P.E.I Mussels, Chilies, Tomato & Garlic
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	Fresno Chilies & Garlic
BRAD'S STUFFED HOT PEPPERS	House Made Italian Sausage & Tomato Sauce
LEMON GARLIC SHRIMP	Wild American Shrimp®, Garlic, Lemon, White Wine & Crostini
CLAMS CASINO	Topneck Clams, Domestic Pancetta, Vermouth & Bread Crumbs
ARTISANAL CHEESE PLATE	5 Cheeses & Seasonal Accompaniments
RED'S ANTIPASTI PLATE	Romano, Parmigiano-Reggiano, Calabrese Salami & Prosciutto Peppers, Tomatoes with Olives

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, 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
ROASTED BEET & ARUGULA	Grapes, Pecans, Ricotta Salata & White French Dressing

PASTA

WHOLE MAINE LOBSTER	Aglio e Olio or Red Sauce
MEATBALL	Bucatini & "Red Lead"
CARBONARA	Strozzapreti, Wild American Shrimp®, Garlic, Peas & Pancetta
LINGUINI & 24 CLAMS	White or "Red Lead"
PESCATORE	Torchio, Wild American Shrimp®, Clams, Mussels & Creamy Tomato Sauce

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 BEEF SERVED,
WITH THE HIGHEST POSSIBLE GRADES IN MARBELING, TEXTURE & MATURITY.
OUR STEAKS ARE AGED A MINIMUM OF 28 DAYS, THEN SEARED IN OUR BROILER TO SEAL IN THE FLAVOR.
WE GUARANTEE YOU WILL TASTE THE DIFFERENCE.

STEAKS

C.A.B.

RIBEYE | 16 oz
NY STRIP | 14 oz
FILET MIGNON | 8 oz
PORTERHOUSE | 24 oz

C.A.B. PRIME

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

USDA PRIME

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

ALL SEASONED WITH KOSHER SALT, PEPPERCORNS & "AGLIO BRUSHING"

| TOPPINGS |

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

| SAUCES |

BEARNAISE | HORSERADISH CRÈME FRAICHE | DIANE
PEPPERCORN | GARLIC & CHILIES | HOUSE MADE GRAVY

CHOPS & SUCH

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

SEAFOOD

TUNA "FILET MIGNON"	6oz with Roasted Red Pepper Rouille
FISH DU JOUR	Chef's Daily Selection
SHRIMP DE JONGHE	3/4# Wild American Shrimp®, White Wine, Dijon & Garlic
ALASKAN KING CRAB	Priced Per Pound
WHOLE MAIN LOBSTER	Priced Per Pound
NATURAL ATLANTIC SALMON	1/2# with Basil Pesto
SHRIMP SCAMPI	Baked Wild American Shrimp®, lemon, parmesan, breadcrumbs

SIGNATURE SIDES

Risotto Du Jour	Brussel Sprouts with Pancetta	Parmesan "Tater Tots"
Truffled Whipped Potatoes	"Loaded" Baked Potato	Seared Mushrooms
Four Cheese Macaroni & Cheese	Sweet Potatoes with Toasted	Green Beans, Pancetta,
Fingerling Potatoes & Onions	Marshmallows	Pepper Flakes & Pine Nuts

CLASSIC SIDES

Sautéed Spinach	Whipped Potatoes WITH GRAVY	Creamed Spinach
Potatoes Au Gratin	Sautéed Asparagus w/ Béarnaise	Sautéed Broccoli & Garlic
Sautéed Sweet Onions	Seared Mushrooms & Onions	Parsley & Garlic Frites

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES OF 6 OR MORE
THE STATE OF OHIO REQUIRES US TO INFORM YOU THAT CONSUMING UNCOOKED MEATS, FISH, OYSTERS & EGGS MAY POSE A RISK TO YOUR HEALTH