

RAW BAR

RAW OYSTERS	"Red" Mignonette 1/2 Dozen
½# SHRIMP COCKTAIL	"Red" Cocktail Sauce
TUNA TARTARE	Sushi Grade Tuna, Pickled Vegetables, Plantain Chips Sweet Chili Vinaigrette
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
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	White Gulf 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, Gulf Shrimp, Garlic, Peas & Pancetta
LINGUINI & 24 CLAMS	White or "Red Lead"
PESCATORE	Torchio, 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 MARBLING, 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

40 DAY DRY AGED C.A.B. PRIME RIBEYE | 16 oz

OUR SIGNATURE STEAK IS WET AGED FOR 20 DAYS AND THEN DRY AGED FOR 20 DAYS TO OUR PROPRIETARY SPECIFICATIONS.

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 AND EVANS CHICKEN BREAST	Brined and Roasted
FREE RANGE VEAL MARSALA	Mushrooms, Marsala and Demi-Glace
NEW ZEALAND LAMB RACK	Double Cut and Roasted

SEAFOOD

WHOLE MAINE LOBSTER	Priced per Pound
TUNA "FILET MIGNON"	6oz Sashimi Style Seared with Roasted Red Pepper Rouille
FISH DU JOUR	Chef's Daily Selection
NATURAL ATLANTIC SALMON	with Basil Pesto
KING CRAB	Priced per Pound
SHRIMP DE JONGHE	3/4# White Gulf Shrimp, White Wine, Dijon and Garlic

SIGNATURE SIDES

Risotto Du Jour	Creamed Corn	Parmesan "Tater Tots"
Truffled Whipped Potatoes	"Loaded" Baked Potato	Seared Mushrooms
Four Cheese Macaroni & Cheese	Snap Peas with Garlic & Chilis	Green Beans, Pancetta, Pepper Flakes & Pine Nuts
Fingerling Potatoes & Onions		

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