

# 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

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## 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
MARYLAND LUMP CRAB CAKES	Roasted Corn, Tomato, Scallion, Pickled Red Onion, Crispy Bacon & Tomato Aioli
RED'S ANTIPASTI PLATE	Piave Vecchio, Parmigiano-Reggiano, Calabrese Salami & Prosciutto Peppers, Tomatoes with Olives

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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 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

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## PASTA

WHOLE MAINE LOBSTER	Aglio e Olio or Red Sauce
MEATBALL	Bucatini & "Red Lead"
CARBONARA	Strozzapreti, Gulf Shrimp, Garlic, Peas & Pancetta
CLAM	Linguini, White or "Red Lead"
PESCATORE	Torchio, Shrimp, Clams, Mussels & Creamy Tomato Sauce

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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"

1/2#, Roasted Red Pepper Rouille

FISH DU JOUR

Chef's Daily Selection

NATURAL ATLANTIC SALMON

1/2#, Basil Pesto

KING CRAB

Priced per Pound

SHRIMP DE JONGHE

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

## SIGNATURE SIDES

Truffled Whipped Potatoes

Garlic Snap Peas with Tomato

Parmesan "Tater Tots"

Cauliflower Gratin with Prosciutto &  
Cheddar

Creamed Spinach

Green Beans, Pancetta  
Pepper Flakes & Pine Nuts

"Loaded" Potato Gnocchi  
Bacon, Cheddar & Scallions

## CLASSIC SIDES

Sautéed Spinach

Sautéed Broccoli & Garlic

Whipped Potatoes | WITH GRAVY

Potatoes Au Gratin

Macaroni & Cheese

Sautéed Asparagus with Béarnaise

Sautéed Sweet Onions

Parsley & Garlic Frites

Seared Mushrooms

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