

# RAW BAR

TUNA POKE	Sushi Grade Tuna, Pineapple, Wakame, Cucumber, Sesame
RAW OYSTERS	"Red" Mignonette   Dozen   1/2 Dozen
½# SHRIMP COCKTAIL	"Red" Cocktail Sauce
OSETRA OR BELUGA CAVIAR	Crème Fraiche & Brioche with Seasonal Accompaniments
MAINE LOBSTER COCKTAIL	1#, Citrus Vinaigrette
KING CRAB LEG	Served Chilled with Classic Mustard Sauce   1.5#
FRUTTI DI MARE	Chef's Shellfish Selections with Maine Lobster & King Crab

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# APPETIZERS

MUSSELS DIAVOLO	P.E.I Mussels, Chilies, Tomato & Garlic
ALASKAN KING CRAB CAKE	Sweet Corn Salsa & Classic Remoulade
STEAK TARTARE	C.A.B. Prime Hand Cut Tenderloin, Shallots & Capers
FOIE GRAS EN BOCAL	Foie Gras Mousse Cured with Grand Marnier 100, 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
TRUFFLE PASTA	Pappardelle, Black Truffle Cream, Fresh Truffles
ARTISANAL CHEESE PLATE	Farmstead Cheeses & Seasonal Accompaniments
CHARCUTERIE PLATE	Bresaola, 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	Aglio 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

# 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 (FOR TWO) | 48 oz |

40 DAY, DRY AGED, C.A.B. PRIME RIBEYE |

OUR SIGNATURE STEAK IS DRY AGED TO OUR PROPRIETARY SPECIFICATIONS  
RESULTING IN UNSURPASSED RICH FLAVOR AND BUTTERY TEXTURE.

## ULTIMATE MEAT BOARD |

TOMAHAWK RIBEYE, BONE IN FILET, BONE IN STRIP, LAMB CHOPS, With 7 SAUCES

### | SAUCES |

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

### | TOPPINGS |

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

## CHOPS & SUCH

FREE RANGE VEAL CHOP

Broiled | 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 |

RACK OF LAMB

Double Cut & Roasted |

PRIME PORK CHOP

Double Cut & Roasted |

## 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 |

10 LB WHOLE ALASKAN KING CRAB

Served Cold or Steamed |

## SIGNATURE SIDES

Four Cheese Macaroni & Cheese |

Risotto Du Jour |

Truffled Whipped Potatoes |

Wild Foraged Mushrooms |

Florida Creamed Corn |

Brussel Sprouts with Pancetta |

Escarole, Tomatoes & Garlic |

Parmesan "Tater Tots" |

Green Beans, Pancetta, Pepper Flakes &

Pine Nuts |

## CLASSIC SIDES

Sautéed Spinach |

Potatoes Au Gratin |

Sautéed Vidalia 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