

RAW BAR

RAW OYSTERS	"Red" Mignonette 1/2 Dozen*
½# SHRIMP COCKTAIL	"Red" Cocktail Sauce*
TUNA POKE	Sushi Grade Tuna, Pineapple, Wakame, Cucumber, Sesame*
FRUTTI DI MARE	<small>SMALL</small> Oysters, Clams, Shrimp, Mussels & Calamari* <small>LARGE</small> Chef's Shellfish with Maine Lobster & King Crab*

APPETIZERS

MUSSELS DIAVOLO	P.E.I Mussels, Chilies, Tomato & Garlic
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
MARYLAND LUMP CRAB CAKE	Chef's Seasonal Preparation
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"
BOLOGNESE	Fresh Pappardelle, Veal & Beef Ragout

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 |

BÉARNAISE* | 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*

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

Sweet Potatoes & Toasted Marshmallow

Parmesan "Tater Tots"

Truffled Whipped Potatoes

"Loaded" Baked Potato

Seared Mushrooms

Four Cheese Macaroni & Cheese

Brussels Sprouts with Pancetta

Green Beans, Pancetta,

Fingerling Potatoes & Onions

Pepper Flakes & Pine Nuts

CLASSIC SIDES

Sautéed Spinach

Whipped Potatoes | with gravy

Creamed Spinach

Potatoes Au Gratin

Sautéed Asparagus with 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 MEAT, FISH, OYSTERS & EGGS MAY POSE A RISK TO YOUR HEALTH