

Appetizers

Mussels Diavolo - P.E.I. Mussels, Chilies, Tomato & Garlic

JB's Steak Tartare - CAB Hand Cut Beef Tenderloin, Shallots, Capers & Crostini

Clams Casino - Topneck Clams, Domestic Pancetta, Vermouth & Bread Crumbs

Brad's Stuffed Hot Peppers - Housemade Italian Sausage & Tomato Sauce

5 Artisanal Cheeses with Accompaniments

Tuna Tartare

Sushi Grade Tuna, Sweet Chili Vinaigrette, Plantain Chips & Pickled Vegetables

Lemon Garlic Shrimp

White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine & Crostini

Crisp Chile Calamari - Fresno Chiles & Garlic

French Onion Soup Gratinée

Caramelized Onions, Rich Broth, Toasted Bread & Gruyere

Red's Antipasti Plate

Peppers, Tomatoes, Olive, Romano, Parmigiano-Reggiano, Calabrese Salami & Prosciutto

½ Dozen Raw Oysters - "Red" Mignonette

½# Shrimp Cocktail - "Red" Cocktail Sauce

Frutti di Mare

Oysters, Clams, Shrimp, Mussels & Calamari

Add King Crab & Whole Lobster

Caper Berries, Mignonette, Cocktail & Mustard Sauces

Salads

Baby Arugula, Prosciutto di Parma, Parmigiano-Reggiano & Lemon - Pepper Vinaigrette

Chop, Chop - Iceberg, Red Onion, Tomatoes, Green Olives, Anchovies, Pita Crisp, Cucumbers, Feta & Red Wine Vinaigrette

RED "House" Salad

Baby Greens, Candied Walnuts, WFF Goat Cheese & RED Raspberry Vinaigrette

Classic Caesar Salad - Romaine Hearts, Parmigiano Reggiano, Herbed Croutons

Heirloom Tomatoes & Fresh Mozzarella

Basil, Balsamic Reduction & Extra Virgin Olive Oil

Wedge of Iceberg - Crisp Pancetta, Crumbled Bleu, Red Onion, Croutons & Peppered Ranch Dressing

Steaks, Chops & Such

Aged USDA Prime Steaks

Ribeye, 16oz

New York Strip, 14oz

Filet Mignon, 8oz/12oz

Aged Certified Angus Beef

Ribeye, 16oz

New York Strip, 14oz

Filet Mignon, 8oz

Porterhouse, 24oz

Free Range Veal Chop, 16oz
Milanese or Parmigiana
Broiled

Free Range Veal Marsala
New Zealand Lamb Rack, 18oz

Brined & Roasted Bell & Evans
Double Chicken Breast

Surf & Turf

All Seasoned with Kosher Salt, Tellecherry Pepper & "Aglia Brushing"

Not responsible for steaks cooked over medium or charred.

Sauces

Horseradish Crème Fraîche - Béarnaise
Diane - Green Peppercorn - Garlic & Chiles
House Made Gravy

Toppings

Artisanal Blue Cheese - Blackened
Au Poivre - Broiled Garlic
Oscar Style w/
Asparagus, Bearnaise & 1/4# King Crab

Pasta

Whole Maine Lobster & Angel Hair
Aglia e Olio or Red Sauce

Torchio alla Pescatorre
Shrimp, Clams & Mussels
Creamy Tomato Sauce

Strozzapreti Carbonara
Gulf Shrimp, Garlic, Peas & Pancetta

Linguini and 24 Clams
White Clam Sauce or "Red Lead"

Bucatini, Meatballs & Peter's "Red Lead"

Seafood

Whole Maine Lobster

King Crab by the Pound with Butter

Tuna "Filet Mignon", 1/2#,
Roasted Pepper Rouille

Shrimp De Jonghe
3/4# Gulf Shrimp, White Wine, Dijon & Garlic

Natural Atlantic Salmon, 1/2#, Basil Pesto

Fish of the Day

Sides

Sautéed Broccoli & Garlic

Parsley & Garlic Fries

Seared Mushrooms

Potatoes au Gratin

Whipped Potatoes
With Gravy

Sautéed Spinach

Creamed Spinach

Truffled & Whipped
Potatoes

Parmesan "Tater Tots"

Sautéed Sweet Onions

Risotto of the Day

Green Beans, Pepper Flakes,
Pancetta & Pine Nuts

Sautéed Asparagus with
Béarnaise Sauce

"Loaded" Baked Potato

Tortolle
Mac & Cheese