
RAW BAR

½ DOZEN OYSTERS* Lemon Horseradish Mignonette | 24

SHRIMP COCKTAIL RED Cocktail Sauce | 24

TUNA POKE* Soba, Cucumber, Wakame, Radish, Chili Oil Crunch, Furikake, Scallions | 24

RED SEAFOOD TASTING* Poached Shrimp, Mussels in Chili Oil, Oysters, Lobster Salad,
Served with Lemon Horseradish Mignonette, Cocktail Sauce, Creole Mustard | MP

APPETIZERS

ANTIPASTI BOARD Chef's Daily Selection of Meats, Cheeses & Accompaniments | 28

STEAK TARTARE* C.A.B. Tenderloin, Mustard Vinaigrette, Fried Capers, Croustades | 22

LUMP CRAB CAKES Sweet Relish, Herb Salad, Preserved Lemon Aioli | 28

SHRIMP SCAMPI Lemon Garlic Butter, White Wine, Herbed Crumbs, Chili Flakes | 24

MUSSELS DIAVOLO P.E.I. Mussels, Chilies, Tomato, Garlic, Basil | 20

STUFFED HOT PEPPERS Banana Peppers, House-Made Italian Sausage, RED Sauce, Croustade | 16

CRISP CHILI CALAMARI Chili Aioli, Fresnos & Garlic | 20

ARTICHOKE SPINACH DIP Artichoke Hearts, Creamed Spinach, Gruyere, Croustades | 16

SALADS

RED HOUSE Baby Greens, Candied Walnuts, Goat Cheese, RED Raspberry Vinaigrette | 14

CAESAR Romaine Hearts, Parmesan, Herbed Croutons, Caesar Dressing | 14

ICEBERG WEDGE Crispy Bacon, Blue Cheese, Pickled Onion, Croutons, Peppered Ranch Dressing | 15

ROASTED BEET Spiced Hazelnuts, Honey Fig Jam, Apple, Sumac Yogurt | 15

PANZANELLA Herb Croutons, Winter Squash, Kale, Asian Pear, Sage Derby Cheese, Sherry Vinaigrette | 15

PASTA

MEATBALL PASTA House-Made Meatballs, RED Sauce, Bucatini | 32

BRAISED BEEF CHEEKS Mushrooms, Peppercorn Demi, Charred Tomato Crème Fraîche, Orecchiette | 38

LAMB BOLOGNESE Braised Lamb Ragu, Wild Mushrooms, Parmesan, Riccia | 40

PESCATORE 4 oz. Lobster Tail, Shrimp, Mussels, Scallops, Confit Tomatoes, Saffron Cream, Fregola | MP

SEAFOOD

"SIXTY SOUTH" SALMON* Confit Tomatoes, Herb Salad, Pesto | 36

TUNA* Daikon Salad, House-Made Ponzu | 45

SCALLOPS* Crispy Kale, Bacon, Pearl Onions, Maple Bourbon Gastrique | 45

DU JOUR* Chef's Creation of the Day | MP

A SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES OF 5 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.

STEAKS

Our Certified Angus beef Prime® Steaks account for the top 1% of all beef served, with the highest possible grades in marbling, texture & maturity. All Steaks are aged a minimum of 28 days, then seared in our broiler and finished with our Aglio Brushing. We are not responsible for temperatures ordered over Medium.

C.A.B.

FILET MIGNON* | 8 OZ | 58
NEW YORK STRIP* | 14 OZ | 54
RIBEYE* | 16 OZ | 57
BONE-IN RIBEYE* | 22 OZ | 68

C.A.B. PRIME

Limited Availability

FILET MIGNON* | 8 OZ | 71
NEW YORK STRIP* | 14 OZ | 68
RIBEYE* | 16 OZ | 79

SURF & TURF

8 oz Lobster Tail | MP
Lump Crab Cakes | 26
Blackened Shrimp | 14
Diver Scallops | 24

SAUCES | 6

Béarnaise | Horseradish Crème Fraiche
Peppercorn Demi-Glace | Chilies & Garlic

TOPPINGS | 6

Broiled Garlic | Blackened
Au Poivre | Blue Cheese
Confit King Oyster Mushroom

CHOPS & SUCH

CHICKEN CONFIT Half Chicken, Red Wine Glaze, Shallot, Frisée, Bacon Vinaigrette | 38
FREE RANGE VEAL MARSALA Mushroom, Marsala, Demi-Glace | 40
NEW ZEALAND LAMB RACK* Winter Squash, Braised Lacinato Kale, Pumpkin Seed Gremolata | 58
DRY AGED PORK CHOP* Polenta, Cranberry Agrodolce, Spiced Almonds | 38

SIDES

MAC & CHEESE Cavatappi, Fontina, Raclette, Parmesan | 15
GREEN BEANS Pancetta, Guajillo Pepper Flakes, Pine Nuts | 14
BROCCOLINI Garlic Oil, Guajillo Pepper Flakes | 16
BRUSSELS SPROUTS Pancetta, Garlic, Shallot | 16
DOUBLE CRISP FINGERLINGS Garlic Oil, Herbs | 12
MUSHROOMS & ONIONS Shiitake, Cremini & Oyster Mushrooms, Charred Sweet Onions | 14
POTATOES AU GRATIN Idaho Potatoes, Cream, Herbs | 16
PARMESAN TATER TOTS House-Made Tots, Charred Tomato Crème Fraiche | 14
TRUFFLED WHIPPED POTATOES | 15
WHIPPED POTATOES | 13