

RAW BAR

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

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	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
ARTISANAL CHEESE PLATE	Farmstead Cheeses & Seasonal Accompaniments
CHARCUTERIE PLATE	Bresola, Lamb Prosciutto, Wild Boar Salami, Duck Prosciutto, House Made Pastrami, Cornichons, Giardiniera, Whole Grain Mustard & Brioche

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

PASTA

WHOLE MAINE LOBSTER	Aglione 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

Our Certified Angus Beef steaks are wet aged no less than 45 days to ensure maximum flavor and tenderness, then seared at extremely high temperature to seal in flavor.

Only the best, freshest, highest quality meats, seafood and produce that meet our exacting standards, combined with our unwavering attention to detail will give our guests the experience we expect. These are just a few of the secrets that have yielded our celebration as one of the top steakhouses in the country.

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 48 oz
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All Seasoned with Kosher Salt, Peppercorns & "Aglia Brushing"

Not responsible for steaks cooked over medium or charred.

| SAUCES |

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

| TOPPINGS |

ARTISANAL BLUE CHEESE | BLACKENED | 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 48 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

SIGNATURE SIDES

Risotto Du Jour Truffled Whipped Potatoes Four Cheese Macaroni & Cheese	Wild Foraged Mushrooms Florida Creamed Corn Brussel Sprouts with Pancetta Escarole, Tomatoes & Garlic	Parmesan "Tater Tots" Green Beans, Pancetta, Pepper Flakes & Pine Nuts
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CLASSIC SIDES

Sautéed Spinach Potatoes Au Gratin Sautéed Sweet Onions	Whipped Potatoes WITH GRAVY Sautéed Asparagus w/ Béarnaise Seared Mushrooms & Onions	Creamed Spinach Sautéed Broccoli & Garlic Parsley & Garlic Frites
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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