



## **Private Dining-LUNCH**

Thank you for choosing Red, the Steakhouse for your Private Dining experience! There are steakhouses and there is Red, the Steakhouse. Red Downtown's second level is designed with Wow Factor in mind. Four private dining rooms available for individual smaller gatherings or combined to create one stunningly spectacular space accommodating up to 120 guests. For family gatherings. For business. For the sheer pleasure of celebration.

Our Event Coordinators are here to assist you in making your event go off seamlessly. Below are some guidelines to follow when making your menu selections:

- A limited menu is required for all private dining lunch parties
- There is a \$700 Food & Beverage Minimum for lunch private parties
- When selecting a limited menu we suggest the following:
  - two appetizer selections
  - choice of three main items ( can be a combination of entrée salad, sandwich or main entrée)
  - two dessert choices
  - For groups larger than 35 guests we prefer you limit your entrée choice to two selections
- Menu items need to be selected and confirmed 7 business days prior to your event
- Private dining groups will go on one guest check and will include a private dining service charge of 20% and 8% sales tax

**Red, the Steakhouse**  
**417 Prospect Ave**  
**Cleveland, OH 44115**  
**Ph: 216-664-0941 Fx:216-664-0952**



## **Appetizers**

(Priced Per Person, Per One Hour Reception)

Heirloom Tomato Bruschetta on Toasted Crostini  
Crispy Mushroom Tortellini, Sundried Tomato Tapenade  
Mini Caprese Skewer- Grape Tomato, Baby Mozzarella and Aged Balsamic Reduction  
White Bean Hummus, Roasted Red Pepper, Pita Chips  
Semonlina Gnocchi ala Romana, Goat Cheese, Pesto  
Crispy Italian Sausage Ravioli w/Red Sauce

Beet Cured Salmon, Pickled Red Onion, Roasted Beets, Dill Crème Fraiche, Crostini  
Mini Maryland Style Crab Cakes w/ House Rémoulade  
Ahi Tuna Tartar, Wonton Chip and Pickled Vegetables  
Tempura Shrimp w/ House Made Thai Sweet Chili Sauce  
Sautéed Gulf Shrimp w/ Lemon and Garlic Butter  
Truffled Lobster Pierogies, Brown Butter Hollandaise  
Mini New England Lobster Rolls, Tarragon Mayo, Scallion

Mini House Made Meatballs w/ Tomato and Pecorino Romano  
CAB Beef Bracirole, Fontina, Parmesan Bread Crumbs, Red Sauce  
Beef Tartare Crostini, Caper Dijon Vinaigrette, Pickled Shallots  
House Made Italian Sausage Stuffed Baby Sweet Peppers w/ Pecorino Salsa  
Szechuan Skewers ( Beef or Chicken) w/Orange Szechuan Glaze, Crispy Rice Noodles  
Mini Tenderloin Sandwiches w/ Horseradish Crème Fraiche , Arugula, Brioche  
Prime Beef Canapé Oscar Style - Brioche, Crab, Asparagus, Béarnaise  
Mini Chicken Biscuits, Spicy Apple Butter, Pickled Chili Peppers

## **Appetizer Displays**

(Priced Per Person, Per One Hour Reception)

### **Artisanal Cheese Platter**

Assortment of Artisanal Cheeses & Croustades

### **Antipasti & Cheese Platters**

Peppers, Tomatoes, Olives, Parmigiano Reggiano, Calabrese  
Salami & Shaved Prosciutto Domestic & International Cheeses

### **Frutti di Mare**

Oysters, Clams, Shrimp, Mussels, Calamari, King Crab, Lobster



## Lunch Private Dining

### Entrée Salads

- RED “House” Salad** -Baby Greens, Candied Walnuts, WFF Goat Cheese & Raspberry Vinaigrette  
**Far East Chop** - Romaine, Crispy Rice Noodles, Carrots, Red Onion, Cucumbers, Peanut Sesame Vin.  
**Classic Caesar Salad** - Romaine Hearts, Parmigiano Reggiano, Herbed Croutons  
**Heirloom Tomatoes & Fresh Mozzarella** - Basil, Balsamic Reduction & Extra Virgin Olive Oil

### Entrees

*Add a Side House Salad or Side Caesar Salad*

- Bell & Evans Chicken Breast**- Mushroom Risotto, Wilted Spinach, Pesto  
**Salmon**- Roasted Asparagus, Charred Scallions, Roasted Red Pepper Rouille  
**Bucatini & Meatballs** - Basil, Peter’s “Red Lead”  
**Steak Frites** - CAB Flat Iron Steak, Parsley Frites, Shallot Butter  
**Mac & Cheese** - Trotolle, Fontina, Raclette, Parmesan, Mornay Sauce

### Signature Steaks

#### Aged USDA Prime Steaks

Filet Mignon, 6oz/8oz New York Strip, 14oz Ribeye, 16oz

#### Aged Certified Angus Beef

Filet Mignon, 8oz New York Strip, 14oz Ribeye, 16oz

### Sides

Sautéed Broccoli & Garlic

Creamed Spinach

Sautéed Spinach

Housemade Chips

Seared Mushrooms

Parmesan “Tater Tots”

Green Beans, Pepper Flakes,  
Pancetta & Pine Nuts

Parsley & Garlic Fries

### Desserts

#### Classic Cheesecake

Vanilla Cheesecake, Chocolate Cookie  
Crust, Fruit Compote

#### Fresh-n-Hot Doughnut Holes

Trio of Compliments - Chocolate & Caramel Sauces  
and Raspberry Jam

#### Vanilla Crème Brûlée

Creamy Vanilla Bean Brûlée Caramelized,  
Housemade Biscotti

#### Molten Chocolate Cake

Bittersweet Chocolate Cake ~ Liquid Center  
Vanilla Ice Cream

**Ice Creams & Sorbetto**  
An Ever Changing Selection