

# Appetizers

Mussels Diavolo - P.E.I. Mussels, Chilies, Tomato & Garlic - 13.9

JB's Steak Tartare - CAB Hand Cut Beef Tenderloin, Shallots, Capers & Crostini - 14.9

Clams Casino - Topneck Clams, Pancetta, Vermouth & Bread Crumbs - 13.9

Brad's Stuffed Hot Peppers - Housemade Italian Sausage & Tomato Sauce - 12.9

Tuna Tartare

Sushi Grade Tuna, Sweet Chile Vinaigrette, Plantain Chips & Pickled Vegetables - 16.9

Lemon Garlic Shrimp

White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine & Crostini - 17.9

Crisp Chile Calamari - Fresno Chiles & Garlic - 14.9

French Onion Soup Gratinée

Caramelized Onions, Broth, Toasted Bread & Gruyere - 9.9

Red's Antipasti Plate

Peppers, Tomatoes, Olives, Piave Vecchio, Parmigiano Reggiano, Calabrese Salami & Prosciutto - 14.9

½ Dozen Raw Oysters - "Red" Mignonette - 16.9

½# Shrimp Cocktail - "Red" Cocktail Sauce - 17.9

Maryland Lump Crab Cakes

Celery Root Puree, Pickled Fennel & Fresno Salad, "Old Bay" Vinaigrette - 18.9

# Frutti di Mare

Oysters, Clams, Shrimp, Mussels & Calamari - 59

*Add King Crab & Whole Lobster - 129*

Caper Berries, Mignonette, Cocktail & Mustard Sauces

# Salads

Baby Arugula, Prosciutto di Parma, Parmigiano Reggiano & Lemon - Pepper Vinaigrette - 12.9

Chop, Chop - Iceberg, Red Onion, Tomatoes, Green Olives, Anchovies, Pita Crisp, Cucumbers, Feta & Red Wine Vinaigrette - 10.9

RED "House" Salad

Baby Greens, Candied Walnuts, WFF Goat Cheese & RED Raspberry Vinaigrette - 9.9

Classic Caesar Salad - Romaine Hearts, Parmigiano Reggiano & Herbed Croutons - 9.9

Heirloom Tomatoes & Fresh Mozzarella

Basil, Balsamic Reduction & Extra Virgin Olive Oil - 12.9

Wedge of Iceberg - Crisp Pancetta, Crumbled Bleu, Red Onion, Croutons & Peppered Ranch Dressing - 10.9

Roasted Beet & Arugula Salad

Grapes, Pecans, Ricotta Salata, & White French Dressing - 11.9

The state of Ohio requires us to inform you that consuming uncooked meats, fish, oysters & eggs may pose a risk to your health.

# Steaks, Chops & Such

## Aged USDA Prime Steaks

Ribeye, 16oz - 43.9   New York Strip, 14oz - 44.9   Filet Mignon, 8oz/12oz - 39.9/49.9

## Aged Certified Angus Beef

Ribeye, 16oz - 37.9   New York Strip, 14oz - 38.9   Filet Mignon, 8oz - 36.9   Porterhouse, 24oz - 48.9

Free Range Veal Chop, 16oz  
Milanese or Parmigiana - 45.9  
Broiled - 45.9

Free Range Veal Marsala - 35.9

New Zealand Lamb Rack, 18oz - 39.9

Brined & Roasted Bell & Evans  
Double Chicken Breast - 27.9

Surf & Turf  
Market Price

All Seasoned with Kosher Salt, Tellicherry Pepper & "Aglio Brushing"

## Sauces

2.9

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

## Toppings

2.9

Artisanal Blue Cheese - Blackened  
Au Poivre - Broiled Garlic  
Oscar Style w/  
Asparagus, Bearnaise & 1/4# King Crab - 24.9

## Pasta

Whole Maine Lobster & Angel Hair  
Aglio e Olio or Red Sauce  
Market Priced per Pound

Torchio alla Pescatorre  
Shrimp, Clams & Mussels  
Creamy Tomato Sauce - 35.9

Strozzapreti Carbonara  
Gulf Shrimp, Garlic, Peas & Pancetta - 31.9

Linguini and 24 Clams  
White Clam Sauce or "Red Lead" - 28.9

Bucatini, Meatballs & Peter's "Red Lead" - 24.9

## Seafood

Whole Maine Lobster - mkt

King Crab by the Pound with Butter - mkt

Tuna "Filet Mignon", 1/2#,  
Roasted Pepper Rouille - 37.9

Shrimp De Jonghe  
Gulf Shrimp, 3/4#, White Wine, Dijon & Garlic - 34.9

Natural Atlantic Salmon, 1/2#, Basil Pesto - 26.9

Fish of the Day - mkt

## Sides

Sautéed Broccoli & Garlic - 8.9

Seared Mushrooms - 11.9

Parsley & Garlic Fries - 7.9

Potatoes au Gratin - 9.9

Sautéed Spinach - 7.9

Whipped Potatoes - 8.9  
with Gravy - 9.9

Creamed Spinach - 9.9

Risotto of the Day - mkt

Truffled & Whipped  
Potatoes - 12.9

Sautéed Sweet Onions - 7.9

Green Beans, Pepper Flakes,  
Pancetta & Pine Nuts - 11.9

Parmesan "Tater Tots" - 8.9

Sautéed Asparagus with  
Béarnaise Sauce - 9.9

Sugar Snap Peas with  
Chiles & Garlic - 9.9

"Loaded" Baked Potato  
& Accompaniments - 8.9

Mac & Cheese - 10.9