

Appetizers

JB's Steak Tartare* - Prime Hand Cut Beef Tenderloin, Shallots, Capers & Crisp Crostini
12.5

Antipasti - Peppers, Tomatoes, Olives, Parmigiano-Reggiano, Calabrian Salami & Shaved Prosciutto
13.5

Shrimp Cocktail - "Red" Cocktail Sauce
14.5

Raw Oysters* - "Red" Mignonette
13.75

Mussels Diavolo - Maine Mussels, Chilies, Tomato & Garlic
12.5

Clams Casino - Topneck Clams, Domestic Pancetta, Vermouth & Bread Crumbs
12.5

Brad's Hot Stuffed Peppers - Housemade Italian Sausage & Tomato Sauce
11.5

Lemon - Garlic Shrimp - White Gulf Shrimp, Crushed Garlic, Sliced Lemon, White Wine & Toasted Crostini
14.5

Crisp Chili Calamari - Point Judith Calamari, Calabrian Chiles & Garlic
13.5

French Onion Soup Gratinée - Caramelized Onions, Rich Broth, Toasted Bread & Gruyere
8.5

5 American Artisanal Cheeses - Your Choice
12.75

Frutti di Mare

Oysters, Clams, Shrimp, Mussels & Calamari*
39

Plus King Crab & Lobster
79

Both Served with Caper Berries, Cocktail, Mignonette & Mustard Sauces

Salads

Baby Arugula, Prosciutto di Parma & Parmigiano with a Lemon - Pepper Vinaigrette
8.9

Chop, Chop - Iceberg, Red Onions, Tomatoes, Green Olives, Anchovies, Capers
Croutons, Cucumbers, Feta, Red Wine Vinaigrette
7.9

Caesar Salad
7.9

Heirloom Tomatoes, Fresh Mozzarella and Basil with C.A.B.M. Balsamic Vinegar & Extra Virgin Olive Oil
8.9

Wedge of Iceberg - Crisp Domestic Pancetta, Crumbled Bleu, Red Onions, Croutons & Peppered Ranch Dressing
8.5

The RED "House" Salad - Baby Greens, Spiced Almonds, Strawberries, Westfield Farms Goat Cheese
& RED Citrus Vinaigrette
8.5

Mushroom Panzenella, Arugula, Adams Reserve Cheddar, Croutons, Killbuck Valley Mushrooms & Sherry Vinaigrette
8.9

*The State of Ohio requires us to inform you that consuming uncooked meats, fish & eggs may pose a risk to your health.
Parties of eight or more will have a 20% gratuity added.

Steaks & Chops

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

Free Range Domestic Veal Chop* - 16oz
Broiled or Milanese Style
38

Free Range Domestic Veal Marsala
28.50

Surf & Turf
Market Price

Brined & Roasted Double Bell & Evans Chicken Breast
22

New Zealand Lamb Rack* - 16oz
31.9

CAB Ribeye* - 16oz
29.9

CAB New York Strip* - 14oz
34.5

CAB Filet Mignon* - 8oz / 12oz
29.9 / 37.9

CAB Porterhouse* - 24oz
37.9

CAB Flat Iron* - 10oz
26

The Aged USDA Prime Selections

New York Strip* - 14oz
39.9

Filet Mignon* - 9oz
34.9

Ribeye* - 16oz
32.9

Sauces

2.9

Horseradish Crème Fraîche - Artisanal Blue Cheese - Béarnaise -
Diane - Green Peppercorn - Garlic & Chiles - Blackened - au Poivre

Oscar Style - Asparagus, Bearnaise & ¼# King Crab Meat - 20

Pasta

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

Torchio alla Pescatorre
Shrimp, Clams & Mussels in a Creamy Tomato Sauce
29.5

Trenne Carbonara - Gulf Shrimp, Garlic, Peas & Pancetta
28.5

Bucatini, Meatballs & Peter's "Red Lead"
23

Linguini and Clams - 24 Clams &
White Clam Sauce or "Red Lead"
25.5

Seafood

Whole Maine Lobster
with Butter
Market Priced per Pound

Shrimp De Jonghe
¾# Gulf Shrimp, White Wine, Dijon & Garlic
29.5

King Crab Legs 1.5# or 3# with Butter
Market Price

Tuna "Filet Mignon" 1/2#* - Roasted Pepper Rouille
28.9

Natural Atlantic Salmon* - 2/3# - Basil Pesto
25.5

Fish of the Day
Market Price

Sides

Whipped Potatoes & Accompaniments
6.9

Sautéed Broccoli & Garlic
6.9

Sweet Onions
6.9

Potatoes au Gratin
7.5

Sautéed Asparagus & Béarnaise Sauce
8.5

Parsley & Garlic Fries
6.9

Baked Potato & Chive "Butter"
6.9

Sautéed Spinach
6.9

Sautéed Baby Carrots
7.5

Parmesan "Tater Tots"
6.9

Green Beans, Pancetta, Pepper Flakes & Pine Nuts
7.9

Seared Killbuck Valley Mushrooms
8.9

Risotto of the Day
10.5

Creamed Spinach
7.9

Truffled Mashed Potatoes
11