

APPETIZERS

Jumbo Prawn Cocktail

JUMBO POACHED SHRIMP, SWEET PINK GRAPEFRUIT, ENGLISH CUCUMBER,
TOMATO HORSERADISH SAUCE

\$18

Tender Calamari with Rock Shrimp

CORN MEAL CRUSTED, CHERRY PEPPERS, TOMATO CONCASSÉ, SCALLIONS,
GARLIC, LIME AND FRESH CILANTRO

\$14

red's Colossal Crab Napoleon

FRESH AVOCADO, TOMATO CONFIT, CHILLED COLOSSAL BLUE CRAB, ASPARAGUS,
AND MEYER LEMON VINAIGRETTE

\$18

Trio of Tuna

‡SEARED RARE YELLOW FIN, SUSHI ROLL, TARTARE, SEAWEED SALAD,
WASABI, PONZU SAUCE

\$18

Prime Beef Carpaccio

‡EXTRA VIRGIN OLIVE OIL, SHITAKE MUSHROOM SALAD, FRIED CAPERS,
BALSAMIC REDUCTION

\$13

Fresh Oysters

‡CHEF'S DAILY FEATURE PRESENTATIONS

\$18

SOUPS

Vidalia Onion Soup

PUREE OF SWEET VIDALIA ONIONS WITH WILD MUSHROOMS, PARMESAN CHIPS,
AND CHIVE OIL

\$7

Corn and Lobster Chowder

PANCETTA HAM, NEW POTATOES, SHAVED TRUFFLE

\$9

SALADS

Classic Caesar Salad

CRISP ROMAINE, BRIOCHE CROUTON, SHAVED PARMESAN

\$8

Modern Greek Salad

ROMAINE LETTUCE, VINE RIPENED TOMATO, ENGLISH CUCUMBER,
FETA CHEESE TEMPURA, KALAMATA OLIVE VINAIGRETTE

\$8

Roasted Beet Salad

SWEET ROASTED BEETS, FRISEE AND BABY ARUGULA SALAD, PORT REYES CHEESE,
CANDIED WALNUTS, CITRUS VINAIGRETTE

\$8

FROM THE GRILL

Filet Mignon‡	PETITE CUT	\$37	New York Strip‡	14 oz	\$45
	STEAKHOUSE CUT	\$47	Cowboy Steak	22oz	\$52

RED'S T-BONE‡ \$58

24 OUNCES OF PRIME, AGED BEEF
SERVED WITH AU GRATIN POTATOES,
ASPARAGUS AND CARROTS

Veal Chop‡ \$48

14 OUNCE RIB CHOP, CHAR-BROILED
WITH YUKON POTATO PUREE,
STEAMED BROCCOLI, MUSHROOM RED WINE
SAUCE

STEAK ENHANCEMENTS

ADD 8 OZ COLD WATER LOBSTER	\$M/P
OSCAR STYLE	ADD \$12
RED'S STEAK SAUCE, CARAMELIZED ONIONS, HOLLANDAISE, MUSHROOM RED WINE, BÉARNAISE	ADD \$5

ENTREES

Rack of Lamb

HERB ENCRUSTED,
SPRING TIME RATATOUILLE, YUKON POTATO
PANCAKE WITH GOLDEN RAISINS,
ROASTED SHALLOT JUS
\$42

Durock Prime Pork Filet

BALSAMIC GRILLED, CREAMY POLENTA,
ASPARAGUS, MITICA ORANGE BLOSSOM JUS
\$29

Rotisserie Rubbed Chicken

FRENCH CUT FREE RANGE CHICKEN BREAST
TILLAMOOK WHIPPED POTATOES,
DOUBLE SMOKED BACON, PEARL ONION,
ASPARAGUS WILD MUSHROOM JUS
\$29

Jumbo Lump Crab Cakes

PERUVIAN POTATOES, SAUTÉED SPINACH,
LOBSTER VANILLA SAUCE
\$32

Chilean Seabass

CHORIZO, CALAMARI, ITALIAN PARSLEY,
BROCCOLI, YUKON POTATO PUREE
\$35

Day Boat Scallops

PAN SEARED, MOREL MUSHROOMS,
ASPARAGUS RISOTTO
\$34

Lobster Tail

COLD WATER SOUTH AFRICAN,
SEASONAL VEGETABLE, PERUVIAN POTATO
\$M/P

red's Norwegian Salmon

ALMOND ENCRUSTED, TOMATO CONCASSÉ, BLACK RICE,
BOK CHOY, SAFFRON BEURRE BLANC
\$29

ACCOMPANIMENTS

Steakhouse Baked Potato	\$6	Hand Cut Steak Fries	\$6
Spinach, SAUTÉED OR CREAMED	\$7	HOUSE MADE KETCHUP	
Roasted Wild Mushrooms	\$8	Tillamook Whipped Potatoes	\$8
Steamed Broccoli	\$7	Yukon Potato Pancake	\$8
Asparagus with Hollandaise	\$8	GOLDEN RAISINS, SCALLION CRÈME FRAICHE	

red's Lobster—Mac -n—Cheese \$18