



## Appetizers

<b>Smoking Mushrooms</b>	13	<b>Buffalo Carpaccio</b>	13
Lemon Scented Wild Mushrooms / Smoked Gouda Cheese Finished Smoking in a Cast Iron Skillet		House-ground Horseradish / Caper Berries Lemon Truffle Soy / Watercress	
<b>Shrimp Cocktail</b>	15	<b>Crab Cake</b>	15
Chilled Tiger Prawns / Lemon Balm / Chipotle Cocktail Sauce		Succulent Lump Crab / Roasted Red Peppers	
<b>Duck Two Ways</b>	12	<b>Tempura Peppadews</b>	9
Roasted Duck Lollipop / Steeped Anjou Pear / Citrus Port And Duck Confit / Three Potato Risotto / Blueberry Gastrique		Pulled Mozzarella / Hay Stack Peruvian Potatoes Southwest Remoulade, English Cucumber Relish	

## Salads and Soups

<b>Chef's Summer Soup Creation</b>	7
French Onion Soup / Sourdough Crouton / Gruyère / Parmesan / Swiss	8
Desert Crown Iceberg Wedge / Red Onion / Tomato / Crumbled Bleu Cheese / Buttermilk Dressing	8
Classic Caesar / Chopped Hearts / Parmesan / Garlic Croutons	9
RED's House Salad   Spinach / Cranberries / Walnut / Goat Cheese / Bacon Dressing	10

## Meats\*

RED's serves the finest USDA Premium Sterling Sliver Beef; corn-fed and house-aged for optimum flavor and texture & then broiled at 1600 degrees to seal in the juices & flavor.

<b>Grilled Prime Flat Iron Steak</b> 6 oz	20	<b>Surf &amp; Turf</b> 6 oz Filet / 2 Jumbo Crab Stuffed Shrimp	49
<b>Roasted Organic "Red Bird" Chicken</b>	22	<b>Buffalo Filet</b> 8 oz Sea Salt & Three Pepper Dusted	41
<b>Filet Mignon</b> 6 oz 34 8 oz 39		<b>New York Strip</b> 14 oz	44
<b>Braised Short Ribs</b>	29	<b>Bone In Rib Eye</b> 16 oz	46

**Classic Side Sauces:** Béarnaise - Green Peppercorn - Merlot Reduction  
Reds Signature Steak Sauce

\* Rare - prepared red and cool center \* Medium Rare - prepared red and warm center \* Medium - prepared pink warm center  
\* Medium Well - prepared slightly pink center \* Well - prepared cooked throughout.

## Seafood\* & Pasta

<b>Ancho Rubbed Salmon Filet</b>	24	<b>Seared Pacific Scallops</b>	28
Cedar Plank Finished / Miso Butter Sauce		with Mixed Wild Mushrooms / Red Pepper Coulis	
<b>Citrus Crusted Halibut</b>	26	<b>Pepper Dusted Seared Ahi Tuna</b>	31
Wilcox Farms Baby Potato Hash / Pear Honey Sauce		Shitake Cream / Wasabi Aioli	
<b>Achiote Smoked Chicken Pasta</b>	26	<b>House-made Crimini Mushroom Ravioli</b>	22
Andouille Sausage / Roasted Peppers / Ancho Cream		Dry Aged Sherry / Watercress / Imported Parmesan	

## Sides

<b>Whipped Potato</b>   with Gruyère Cheese & Garlic	7	<b>Baked Sweet Potato</b>   with Cinnamon Butter
<b>Asparagus</b>   in Lemon Butter Sauce		<b>Potatoes Au Gratin</b>   Gratinée with Parmesan
<b>Desert Sweet Corn Soufflé</b>   Infused with Gruyere & Parmesan		<b>Sautéed Spinach</b>   with Shallots & Garlic
<b>Green Beans</b>   Pancetta and Caramelized Onions & Pine Nuts		<b>Black Truffle Mac-N-Cheese</b>   Panko Crusted

Chef de Cuisine- Kirsten Seltzer

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.