

RED

steakhouse

► soup & salad

Served with house bread and butter
Add grilled chicken to any salad for 3
Add roasted salmon for 7

Soups
Signature Shrimp & Clam Chowder
Cup 5 Bowl 7
Soup of the Day
Cup 5 Bowl 7

Seared Steak Salad GF
Fresh baby spinach, garlic marinated mushrooms, shaved red onion, red bell pepper, Maytag Bleu cheese, and caramelized onion vinaigrette topped with seared tenderloin tips
15

Baby Romain Wedge Salad GF
Super tender and young baby romain heads split and topped with crumbled bacon, tomato, red onion, and chipotle ranch
10

Champagne & Huckleberry Vinaigrette
Fresh spring greens tossed with champagne and huckleberry vinaigrette and topped with shaved red onion, dried cranberries, Candied walnuts, and Maytag Bleu cheese
11

New York Strip Caesar Salad
Classic Steakhouse Caesar, crisp romaine lettuce tossed with red onion, tomato, Parmesan, and topped with a fanned 5 oz. New York Strip and garlic grilled pitas
16

House Salad
9

Dressings
White Balsamic Vinaigrette GF
House Maytag Bleu Cheese
Traditional French
Buttermilk Ranch
Italian
House Made Russian

Fat-Free Dressings
Available upon request

► starters

Panko Tuna
Sushi grade Ahi tuna crusted with light Japanese bread crumbs and topped with sriracha mayo, wasabi cream, and tobiko caviar
13

Voo Doo Shrimp
Gulf white shrimp done New Orleans BBQ style in a beer black pepper and butter sauce • Served with crusty salted French baguette
11

Mussels Phuket
Black PEI mussels steeped in a light red curry coconut cream with mango, lemongrass and cilantro and grilled flat bread
10

Korean Beef Wraps
Thin shaved Korean BBQ marinated beef flash seared • Served with baby lettuce wraps and sesame cabbage salad
10

Baked Crab Rockefeller
Jumbo lump crab, spinach, and cream baked golden under gruyere cheese • Served with crusty salted French baguette
10

Tempura Jumbo Onion Rings
Thick-cut onions served with house made chipotle ranch
9

Charcuterie & Cheese Board
Artisan dry cured meats and hand crafted cheeses with Candied nuts, whole grain mustard, red onion jam, sweet peppadew peppers and water crackers
12

Southwest BBQ Chicken Flatbread
Thin and crisp flatbread topped with a thin layer of tomato BBQ sauce, chicken, cilantro, sweet corn, black beans, tomato, and queso fresco
12

► signature steak burgers

Served with your choice of one of the following sides: skin-on fries, sweet potato fries, cottage cheese or roasted garlic mashed potatoes • Upgrade to our Tempura jumbo onion rings *3*

Classic Steak Burger
Fresh steak burger with our signature **RED** sauce
10 • Add cheese *.50* (Swiss, Cheddar, Provolone)

Dakota Avenue Burger
Fresh steak burger served with BBQ sauce, smoked bacon, cheddar cheese and tobacco onions
10

Pepperjack Steak Burger
Fresh cajun grilled steak burger topped with caramelized onion, roasted peppers, pepperjack cheese and red onion jam
10

Ronan Ryan Burger
Fresh peppered steak burger topped with roasted mushrooms and caramelized Maytag Bleu cheese
12

* A Note From Chef Kirk *

I tend to cook and create with a classic French and Cajun influence that you might see throughout our menu. I have found that one of the greatest culinary feats is the perfection in a wonderful ingredient; the quality will always shine through. Not just any tomato will do, and aged black angus beef just tastes better. RED strives to use fresh, locally grown produce, meats and ingredients. In doing so, we share our success with our community, friends and neighbors. We believe that you will not only taste the difference, but see it. The RED team is thrilled to have you as our guest and we look forward to offering you an exceptional experience.

► **signature steak accompaniments**

Potatoes
All potato selections are served with our signature cream topping. Add an additional 2.50 for a loaded potato with bacon, cheese, and scallions

- Salt-crusted baked potato **GF**
- Steakhouse hash browned potatoes **GF**
- Roasted garlic mashed potatoes **GF**
- Twice baked mashed potatoes

- Rice*
- Creole Dirty Rice
 - Grilled asparagus with hollandaise **GF**
 - Fresh seasonal vegetables **GF**
 - Spinach Rockefeller
 - Creole creamed corn

► **specialty sandwiches**

Served with your choice of one of the following sides: Skin-on fries, sweet potato fries, cottage cheese or **RED** garlic mashed potatoes • Upgrade to our **RED** signature Tempura onion rings for 3

Prime Rib Po-Boy
Shaved prime rib sautéed with caramelized onion, topped with house made pickles and debris gravy

- Served on a crusty salted French baguette

13

NY Pastrami Reuben
Peppery, shaved pastrami with Swiss cheese, sauerkraut, Russian dressing and pickles

- Served on marbled rye

11

Portabella Bomber
Marinated and grilled portabella mushroom with roasted red bell peppers, provolone cheese, caramelized onion, and basil aioli

- Served on grilled sourdough bread

10

► **consumer advisory**

The consumption of raw or undercooked foods such as meat, ground beef, shellfish, eggs, seafood, poultry or pork, which can contain harmful bacteria or pathogens, may cause food borne illness. Ordering foods raw or undercooked is at your own risk for illness.

Groups of 8 or more will have 20% gratuity automatically added to the final check. This also applies to split or individual checks.

GF Denotes gluten-free option

► **signature steaks**

Each menu choice is served with a cup of soup, Caesar salad or a tossed house salad and one potato or rice selection • Upgrade to our classic Wedge for 2.50

New York Strip Steak
10 oz. 24
14 oz. 29

Ribeye
10 oz. 25
14 oz. 30

Bone in Ribeye
16 oz. 35

Top Sirloin
8 oz. 19
Bacon wrapped 2

Prime Rib of Beef, au jus
(Friday and Saturday evenings)
10 oz. 25
14 oz. 30

Filet Mignon
6 oz. 22
8 oz. 27
Bacon wrapped 2

► **step 1: temperature**

Very Rare: cold center
Rare: red, cool center
Medium Rare: warm, red center
Medium: warm, pink center
Medium Well: hot, slightly pink center
Well Done: fully cooked, brown center

► **step 2: sauce**

all choices 2
Brandy Peppercorn cream
Shitake & Port demi glace
Veal demi glace
Bearnaise
Garlic Tobasco butter
Maple bourbon Dijon

► **step 3: enhancements**

Caramelized onions 2
Roasted mushrooms 4
3 Voo doo shrimp & sauce 6
Caramelized Bleu cheese 4
Fried cage free egg 4
Tobacco onions 2

► **seafood**

Each menu choice is served with a cup of soup, Caesar salad or a tossed house salad

- Upgrade to our classic Wedge or a champagne & huckelberry salad for 3

Swordfish Oscar **GF**
Fresh Swordfish steak char grilled with rosemary oil, topped with grilled asparagus, jumbo lump crab, and hollandaise, then set on Madeira burnt butter and roasted garlic mashed potatoes

23

Creole Blackened Tuna
Pan seared tuna rubbed with magic of the bayou rub and set on New Orleans shrimp corn maque choux topped with wasabi cream

23

Cedar Plank Salmon **GF**
Fresh Scottish salmon broiled on a cedar plank and topped with smoked chili and raspberry chutney • Served with Creole dirty rice

20

► **pasta & specialties**

Each menu choice is served with a cup of soup, Caesar salad or a tossed house salad

- Upgrade to our classic Wedge or champagne & huckelberry salad for 3

Mac & Cheese
Classic spiral macaroni tossed in aged cheddar, fontina and cream, topped with classic bread crumbs and braised Berkshire pork belly

16

My Favorite Roast Chicken
Classic simply roasted free range chicken seasoned with fresh cracked pepper, flakey salt and fresh thyme • Served with roasted garlic mashed potatoes, grilled romaine and Dijon chardonnay and caper pan sauce

18

Pork Porterhouse
Extra thick cut Iowa chop of Berkshire pork, sage and cider brine • Served with mashed Yukon gold potatoes and maple bourbon Dijon. Garnished with baked apple

24

Roasted Tomato & Basil Alfredo
Peak of summer roasted tomato mixed with Parmesan basil cream then tossed with Linguine and fresh basil

Top with:
Pan Seared Salmon 6
Grilled Herbs de Province Chicken 3

14

Bison Wild Mushroom Meatloaf
Flame broiled wild mushroom meatloaf topped with a veal demi glace and served with garlic mashed potatoes

16