

RED

steakhouse

► soup & salad

Served with house bread and butter
Add grilled chicken to any salad for 2.59
Add roasted salmon for 6.99

Soups

Chicken and Wild Rice Soup

RED Bison Chili

Signature Shrimp & Clam Chowder

Cup 4.99 Bowl 5.99

Newton Steak Salad

Crisp romaine with seared beef tenderloin tips, plum tomatoes, ripe olives, sliced hard boiled egg and Maytag blue cheese dressing

12.99

Oriental Chicken Salad

Crisp romaine tossed with grilled marinated chicken breast, water chestnuts, fresh sweet peppers, **RED** onion, peanuts and finished with fresh tomatoes and mandarin oranges • Served with our sesame vinaigrette dressing

13.99

Southwest Shrimp Salad

Mixed greens topped with fresh tomato, black beans, queso fresco, **RED** onion and warm Southwest spiced tiger shrimp • Garnished with crisp corn tortilla strips and served with our lime cilantro vinaigrette dressing

14.99

Caesar Salad

10.99

House Salad

9.99

Dressings

White Balsamic Vinaigrette

House Maytag Blue Cheese

Traditional **RED** French

Buttermilk Ranch

Caramelized Leek Vinaigrette

Caesar

Honey Mustard

Italian

1000 Island

Olive Oil & Red Wine Vinegar

Fat-Free Dressings

French

Ranch

Italian

Raspberry Vinaigrette

► appetizers

Sesame Seed Seared Ahi Tuna

Ahi Tuna seared rare with black and white sesame seeds in sesame oil • Served with pickled ginger, wasabi, soy and sweet chili sauces

14.99

Carolina Crab Cakes (3)

Golden Southern style crab cakes served with artichoke ragout • Garnished with tomato and basil

13.99

Crab Filled Mushroom Caps

Broiled crab filled mushroom caps with succulent garlic and herb butter • Served with sliced baguette

12.99

Baked Boursin En Croute

Herb and garlic cheese wrapped in buttery puff pastry and baked golden • Served on a bed of melba sauce with sliced baguette

11.99

Baked Artichoke Ragout

Fresh artichoke ragout baked with a blend of cheddar and Jack cheese • Served with sliced baguette

9.99

Beer Battered Jumbo Onion Rings

Beer battered thick-cut onions served with Maytag blue cheese and ranch dips

9.99

Grilled Chicken Nachos

Crisp white corn tortillas topped with marinated grilled chicken and our white chili cheese sauce and scallions

• Served with fresh tomato salsa

8.99

► specialty flatbreads

Flatbread & Salad Combo

Choose any flatbread served with a small Caesar or house salad

14.99

Buffalo Style Smoked Chicken Flatbread

A Maytag blue cheese sauce topped with pulled smoked chicken, Jack and cheddar cheese, **RED** hot sauce and minced celery

11.99

East African Chicken Flatbread

A curried sauce topped with grilled marinated chicken, cheese blend and pico de gallo

11.99

Mediterranean Flatbread

Artichoke spread topped with fresh tomato, **RED** onion, ripe green olives, Feta and Mozzarella cheeses

11.99

► signature steak burgers



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 beer battered onion rings for 2.59

Classic Griddle Cooked Diner Burger

Fresh steak burger with our signature **RED** sauce

8.99 • Add cheese .50 (Swiss, cheddar, provolone) • Go deluxe with lettuce and tomato .75

Dakota Avenue Steak Burger

Fresh steak burger served with BBQ sauce, applewood smoked bacon and cheddar cheese

8.99 • Go deluxe with lettuce and tomato .75

Cajun Pepperjack Steak Burger

Fresh cajun grilled steak burger topped with caramelized onion and pepperjack cheese

8.99 • Go deluxe with lettuce and tomato .75

Ronan Ryan Steak Burger

Fresh peppered steak burger topped with roasted wild mushrooms and Jarlsburg Swiss cheese • Finished with our special Ronan sauce flavored with blue cheese, cajun seasoning and **RED** hot sauce

10.99 • Go deluxe with lettuce and tomato .75

▶ 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-crust baked potato
- Steakhouse hash browned potato
- **RED** garlic mashed potatoes
- **RED** twice baked mashed potatoes
- mashed sweet potato

Rice

- Wild mushroom rice pilaf
- Steamed Jasmine rice

- Fresh seasonal vegetables

▶ 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 beer battered onion rings for 2.59

Shaved Prime Rib Dip

Grilled, shaved prime rib topped with provolone cheese on a wheat hoagie roll • Served with au jus 11.99

Ham Clubhouse Sandwich

Toasted wheat bread with lettuce, tomato, smoked bacon, mayonnaise, shaved ham and Swiss cheese 9.99

Teriyaki Chicken Sandwich

Grilled marinated chicken topped with crisp smoked bacon, Jarlsburg Swiss cheese and mayonnaise • Served on a toasted pub bun 9.99 • *Go deluxe with lettuce and tomato .75*

NY Pastrami Reuben

Peppery, shaved pastrami with Swiss cheese, sauerkraut, 1000 island dressing and pickles on marbled rye 9.99

▶ 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.

▶ signature steaks



Each menu choice is served with a cup of soup or our tossed house salad and one potato or rice selection • Substitute our Caesar salad for 1.99

New York Strip Steak

10 oz. 23.99
14 oz. 28.99

Top Sirloin

8 oz. 18.99

Filet Mignon

6 oz. 21.99
8 oz. 26.99

Ribeye

10 oz. 24.99
14 oz. 29.99

Prime Rib of Beef, au jus

(Friday and Saturday evenings)
10 oz. 20.99
14 oz. 24.99
18 oz. 29.99

▶ 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: style

Flame broiled
Au Poivre
Cajun grilled
Montreal Style

▶ step 3: sauce

all choices 1.59
Wild mushroom demi glace
Leek demi glace
Bearnaise
Maytag blue cheese demi glace

▶ step 4: enhancements

Bacon wrapped 1.99
Caramelized onions 1.99
Roasted wild mushrooms 3.59
4 grilled shrimp 9.99

▶ seafood

Each menu choice is served with a cup of soup or our tossed house salad • Substitute our Caesar salad for 1.99

Canadian Broiled Lobster Tail

6 oz. lobster tail lightly seasoned and broiled with butter • Served with a salt-crust baked potato with signature cream topping 29.99

Sesame Seared Ahi Tuna

Ahi Tuna seared rare with black and white sesame seeds in sesame oil • Served with pickled ginger, wasabi, soy, sweet chili sauces and steamed Jasmine rice 22.99

Almond Crusted Canadian Walleye

Almond crusted pan seared Canadian Walleye fillet with fresh grilled lemon • Served with our wild rice pilaf 22.99

Walnut Basil Pesto Roasted Salmon

Fresh salmon brushed with walnut basil pesto sauce and served on a bed of classic hollandaise sauce • Served with **RED** garlic mashed potatoes 19.99

Sautéed Shrimp Vesuvio

Tender marinated shrimp sautéed with garlic and olive oil • Finished with white wine and a lemon butter sauce • Served on a bed of angel hair pasta with fresh tomato and basil 19.99

Tilapia Meuniere

Pan seared tilapia fillet finished with our lemon butter sauce and parsley • Served on a bed of **RED** garlic mashed potatoes with fresh tomato and basil 17.99

▶ pasta & specialties

Each menu choice is served with a cup of soup or our tossed house salad • Substitute our Caesar salad for 1.99

Black and Blue Gourmet Macaroni and Cheese

Traditional macaroni pasta tossed with cajun blackened tenderloin steak tips, sautéed onions, Maytag blue cheese and a creamy cheese sauce • Baked golden with bread crumbs tossed with butter 16.99

Angel Hair Chicken Scaloppini Parmesan

Pan seared chicken with panko Parmesan breading topped with Mozzarella and Parmesan cheeses, **RED** house marinara sauce and steamed angel hair pasta 16.99

Grilled Wild Mushroom Meatloaf

Flame broiled wild mushroom meatloaf topped with a leek demi glace and served with **RED** garlic mashed potatoes 15.99

Fettuccini Alfredo

Fettuccini tossed with a creamy Parmesan garlic sauce, topped with fresh tomato and basil relish and Parmesan cheese 14.99 • *Add grilled chicken breast 2.59*

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