

START

JUMBO LUMP CRAB CAKES

red pepper, poblano, bacon, charred lemon aioli MKT

BEEF TENDERLOIN TAMALES ^{GF}

roasted poblano chimichurri, sun-dried tomato cream 19

JUMBO SHRIMP COCKTAIL

smoked jalapeno cocktail sauce, creamy horseradish 19

ONION RINGS

parmesan, herbs, smoked tomato remoulade 12

BAKED BRIE

maple truffle gastrique, coffee toasted almonds, chili marmalade, apples, fresh berries, toast points 17

RP'S TOMATOES

fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper, grey sea salt 16

ROMAINE SALAD

creamy anchovy dressing, sourdough croutons, an asiago tuille 12

ICEBERG BOWL

grape tomato confit, point Reyes bleu cheese, shoestring fried onions, and house made bleu cheese dressing 12

CHOP HOUSE SALAD

spinach, roasted corn, marinated tomato, cous-cous, bacon, pepitas, asiago, dried cranberry, buttermilk-pesto dressing 12

FRENCH ONION SOUP

sherry, gruyere 10

RED MEAT

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| "40 Day" Dry Aged Ribeye 14oz ^{GF} | 62 |
| Wagyu Filet 8oz ^{GF} | 85 |
| Filet 7oz ^{GF} | 53 |
| Filet 10oz ^{GF} | 59 |
| Prime Bone-In "Cowboy" Ribeye 18oz ^{GF} | 65 |
| Prime New York Strip 16oz ^{GF} | 64 |
| Prime Sirloin 10oz ^{GF} | 49 |
| Grass-Fed New York Strip 16oz ^{GF} | 65 |
| American "Wagyu" Skirt Steak 10oz ^{GF} | 64 |

CRUSTS & SAUCES

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| GUAJILLO CHILE CRUST ^{GF} | HOMEMADE WORCESTERSHIRE |
| ROASTED GARLIC CRUST ^{GF} | BRANDY MUSHROOM SAUCE |
| FRESH CRACKED PEPPER CRUST ^{GF} | ROASTED POBLANO CHIMICHURRI ^{GF} |
| BLEU CHEESE CRUST | JALAPENO BEARNAISE |
| COFFEE CRUST ^{GF} | RED STEAK SAUCE |
| WILD MUSHROOM CRUST ^{GF} | CREAMY HORSERADISH |
| BROWN SUGAR & SEA SALT ^{GF} | BLACK TRUFFLE BUTTER ^{GF} +5 |

OVER THE TOP

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|---------------------------------------|-----|
| COLD WATER LOBSTER TAIL ^{GF} | MKT |
| LUMP CRAB MEAT ^{GF} | MKT |
| JUMBO SHRIMP ^{GF} | 19 |

WATER

LOBSTER CRUSTED SEABASS

thermidor sauce, asiago crumb 54

PAN SEARED SEA SCALLOPS

butternut squash caponata, blackberry beet puree, fried sage leaves 48

COLD WATER LOBSTER TAIL ^{GF}

with drawn butter -MKT

PAN SEARED SALMON

ginger rice, coconut pineapple broth, mango relish 39

CONTEMPORARY LAND

BELUGA LENTIL CHILI RELLENO

roasted corn relish, avocado mousse, crispy kale chips 22

FRIED CHICKEN WITH SMOKEY BROWN GRAVY

half chicken partially deboned, house made pickles 24

THE RED BURGER

10oz Creekstone black angus, butterkase, frenched onions, white remoulade, bone marrow bordelaise, parmesan fries 24

ACCESSORIES 12

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| HORSERADISH POTATO GRATIN ^{GF} | FLASH "FRIED" BABY SPINACH |
| "LOADED" MASHED POTATOES ^{GF} | SLIVERED ASPARAGUS ^{GF} |
| FRESH CORN BRULEE ^{GF} | BROCCOLINI WITH CITRUS BUTTER ^{GF} |
| SAUTEED WILD MUSHROOMS ^{GF} | FRESH SEARED GREEN BEANS ^{GF} |
| BACON-SHERRY BRUSSELS SPROUTS | BLACK TRUFFLE RISOTTO WITH MARROW BUTTER ^{GF} |
| PARMESAN FRIES WITH TRUFFLE MAYO | GREEN-CHILE MAC |

RED PRIME STEAK

Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: Eggs, Beef, Fish, Lamb, Milk. Gluten free items are noted as 'GF' on this menu. Please be advised that our kitchen does work with food items that contain gluten. Our Managers and Chefs are happy to guide your dining experience if you have a severe allergy.