

WEEK 4: "RED'S GREATEST HITS"

• 1ST COURSE •

Mussels Diavolo - *Mussels, Chiles, Tomato and Garlic*
 Classic Caesar - *Romaine Hearts, Sourdough Croutons, Shaved Parmesan*
 House Salad - *Mix Greens, Raspberry Vinaigrette, Goat Cheese*
 Spicy Shrimp Cocktail - *White Gulf Shrimp, Spicy Cocktail Sauce*

• UPGRADES •

Blue Crab Raviolis- *Parmesan Cream Basil* +12
 Truffle Pasta- *Fusili Col Buco Pasta, Porcinis, Black Truffle Cream* +18
 Italian Burrata - *Heirloom Tomatoes, 25 year balsamic, and XVOO* +\$18
 Oysters Rockefeller - *Crispy Oysters, Creamed Spinach* +\$10
 New Orleans Oysters - *Baked Oyster in a Spicy Parmesan Butter* +\$10
 Buffalo Oysters - *Crispy Oysters, Buffalo Sauce, Blue Cheese Fondue* +\$10

• 2ND COURSE •

Certified Angus Beef Prime 8oz Filet Mignon | +\$24
 Anything Can Surf - add 4oz Maine Lobster Tail to any entree | +\$24
 Ashley Farms Chicken Breast
 Berkshire Pork Chop 8oz
 Above Entrees are served with Whipped Potatoes and Green Beans
 C.A.B Short Rib - *Creamy Orzo Pasta, Sun Roasted Italian Tomatoes, Baby Spinach, Pan Sauce*
 Pan Seared Snapper - *Summer Vegetable Ragout, Heirloom Tomato Vinaigrette*
 Our World-Famous Chicken Parmesan - *Spaghetti Marinara* | +\$10

• SIDE UPGRADE •

Parmesan Truffle Fries +\$10
 4 Cheese Mac & Cheese +\$12
 Lobster Mac & Cheese +\$29

• STEAK UPGRADES •

C.A.B Prime Filet | 8oz | \$24 | C.A.B Prime Ribeye | 16oz | \$29 |
 C.A.B Prime Ny Strip | 14oz | \$29

• C.A.B. PRIME BONE-IN UPGRADES •

Filet Mignon | 14oz | \$39 | Ribeye | 22oz | \$39 | Porterhouse | 24oz | \$39

• DRY AGED C.A.B. PRIME UPGRADES •

Bone-In Strip | 18oz | \$29 | Tomahawk | 29oz | \$99 | Porterhouse | 48oz | \$99

All Steaks are served with Whipped Potatoes and Green Beans

• DESSERT •

Red Velvet Cake - *Cream Cheese Frosting, Fresh Berries*
 Crème Caramel - *Salted Caramel Sauce, Whipped Cream*

• DESSERT UPGRADE •

Fried Oreos - *Vanilla Gelato, Chocolate Sauce* +\$10

*All items are subject to availability. No substitutions or modifications.
 20% Gratuity is included on all checks. Please, no sharing or to-go orders.*

RED

SOUTH BEACH

Wine & Cocktails

• COCKTAILS •

\$15

Negroni Bianco

Nolet Silver Gin, Lillet Blanc, Suze Saveur d'Autrefois

RED Spritz

Aperol, Syltbar Rosé Prosecco, Soda

Centenario Margarita

Centenario Reposado, Cointreau, Lime, Agave

• WINES •

BUBBLES

N/V **KRUG**, Brut, Grande Cuveé, Reims, Champagne, France (375ml) - 140

N/V **TAITTINGER**, *La Francaise*, Reims, Champagne, France - 90

2008 **VEUVE CLICQUOT**, Brut, Reims, Champagne France - 200

2015 **CAMILUCCI**, Brut Rosé, *Cuvée Prestige*, Franciacorta, Italy - 85

WHITES

2014 **JOSEPH SWAN**, *Ritchie Vineyard*, Chardonnay, Russian River Valley, Sonoma County - 100

2016 **LEEUWIN ESTATE**, *Art Series*, Chardonnay, Margaret River, Australia - 140

2017 **LOUIS JADOT**, Chardonnay, Bourgogne Blanc, France - 65

2018 **POEMETTO**, *San Angelo*, Pinot Grigio, Friuli, Italy - 55

2019 **PROVINS**, *L'Alpage*, Fendant, Velais, Switzerland - 75

2020 **DOMAINE DOUDEAU-LEGER**, Sauvignon Blanc, Sancerre, France - 85

• REDS •

NV16 **CAIN**, *Cuvée*, Blend, Napa Valley - 72

2015 **GROUNDWINE CO.**, *Steady State*, Red Blend, Napa Valley - 135

2016 **ITALICS**, *Sixteen Appellations*, Red Blend, Napa Valley - 180

2019 **RIDGE**, *Three Valleys*, Red Blend, Sonoma County - 80

2017 **ADAPTATION by ODETTE**, Cabernet Sauvignon, Napa Valley - 135

2016 **NEWTON**, *Unfiltered*, Cabernet Sauvignon, Napa Valley - 120

2019 **CHACRA**, *Barda*, Pinot Noir, Patagonia - 75

2015 **CHÂTEAU MARQUIS DE MONS**, Margaux, Bordeaux, France - 95