



APPETIZERS

SHRIMP COCKTAIL Classic Cocktail Sauce	15
SASHIMI PLATTER Ahi Tuna/Day Boat Scallops/Salmon Pickled Ginger/Wasabi/Soy Sauce	19
SUSHI ROLL PLATTER California Roll/Spicy Tuna/Pickled Ginger Wasabi/Soy Sauce	19
SPICY TUNA POKE TACOS Sesame Chili Sauce/Avocado Mousse Spicy Yuzu Aioli/Crispy Wonton Shell	16

SOUPS

ROASTED WHITE CORN & LOBSTER BISQUE Chives/Parmesan Crisp	9 CUP 12 BOWL
SOUP DU JOUR Chef's Choice of Daily Selection	9 CUP 12 BOWL

SALADS

HEIRLOOM CAPRESE Buratta/Basil Oil Pink Sea Salt/Balsamic Reduction	14
CLASSIC CAESAR Chopped Romaine/Crostini Garlic Caesar Dressing/Parmesan	13
CALIFORNIA CITRUS Baby Greens/Candied Pecans/Cucumber/Mandarins Cherry Tomatoes/Lemon Poppy Seed Vinaigrette	15
ASIAN SALAD Petite Greens/Cherry Tomatoes/Cucumber Carrots/Crispy Wonton Strips/Sesame Dressing	13
ADD TO ANY SALAD	
Chicken	5
Steak	10
Salmon	10
Shrimp	10
Blackend Ahi	10

\$5 SPLIT CHARGE ON ALL DISHES
18% SERVICE CHARGE ADDED
TO PARTIES OF SEVEN OR MORE

Please advise your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, eggs, poultry, seafood and shellfish may increase your risk of foodborne illness.

SEAFOOD

PANKO CRUSTED SALMON Dill/Yukon Potato Puree/Cherry Tomatoes Broccoli & Saffron Cream Sauce/Balsamic Reduction	30
PAN SEARED JUMBO DAY BOAT SCALLOPS Edamame Puree with Citrus Zest/Seasonal Vegetables Blistered Cherry Tomatoes/Beurre Blanc	36
TRIO SEAFOOD Day Boat Scallops/Salmon/Shrimp Cauliflower Puree/Seasonal Vegetables Mushrooms/Citrus Beurre Blanc	34
PAN ROASTED PACIFIC OPAH Parsnip Potato Puree/Seasonal Vegetables/ Chive Lemon Beurre Blanc	37

SAUTÉ

SEAFOOD PAPPARDELLE Pappardelle Pasta/Sautéed Clams Shrimp/Mussels/Tomato Basil Marinara Sauce Parmesan Cheese	34
PARMESAN CHICKEN PASTA Linguini Pasta/Wild Mushroom/Cherry Tomato Lemon Caper Cream Sauce/Parmesan Cheese	26
HERB MARINATED CHICKEN BREAST Bacon Herb Mashed Potato/Seasonal Vegetable Wild Mushroom Jus Lie	24
SESAME WOK Choice of Chicken, Steak or Shrimp Udon Noodles or Steamed Calrose Rice Stir Fry Vegetables/Peanuts/Wok Sauce	26
CRISPY TOFU Steamed Spinach/Julienne Carrots/Cucumber Apple Soy Cilantro Sauce	22

FROM THE GRILL

FILET MIGNON Sautéed Green Beans/Mashed Potato/Port Wine Sauce	42
CHARBROILED RIB EYE STEAK Seasonal Vegetables/Roasted Potato Planks Roasted Garlic Jus	50
BLEU CHEESE CRUSTED NY STRIP STEAK Smoked Bacon Potato Croquettes/Seasoned Vegetables Cabernet Black Pepper Reduction	46
NEW ZEALAND RACK OF LAMB Kabocha Squash & Mashed Potato Puree Seasonal Vegetable/Balsamic Demi-Glace	46
GRILLED COOK RANCH PORK CHOP Seasonal Vegetables/Honey Citrus Demi-Glace	36

ACCOMPANIMENTS	7
Yukon Mashed Potatoes	
Steamed Calrose or Brown Rice	
Seasonal Vegetables	
Grilled Asparagus	
Bacon Mac & Cheese	



HAPPY HOUR 4-6PM

MONDAY-FRIDAY AT RED RESTAURANT & BAR

LIVE ENTERTAINMENT 6:30-9:30PM

TUESDAY
Piano Music

THURSDAY
Jazz Band

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

CODORNIU "ANNA" BRUT 9
Cava Spain N.V.

CHATEAU DIANA MOSCATO 10
Italy

CHANDON SPARKLING BRUT 12
Napa Valley

MUMM BRUT PRESTIGE 14
Napa Valley N.V

WHITE WINE

RUFFINO PINOT GRIGIO 9
Veneto Italy

GIESEN ESTATE RIESLING 10
New Zealand

GIESEN RESERVE SAUVIGNON BLANC 10
New Zealand

CHARLES KRUG SAUVIGNON BLANC 11
St. Helena Napa Valley

FRANCISCAN CHARDONNAY 11
Napa Valley

MARTIN RAY CHARDONNAY 13
Russian River Valley Sonoma County

BUENA VISTA CHARDONNAY 14
North Coast

RED WINE

PARDUCCI PINOT NOIR 9
California

HAHN SLH PINOT NOIR 14
Monterey County

RODNEY STRONG PINOT NOIR 15
Russian River Valley Sonoma Coast

AQUINAS PINOT NOIR 16
North Coast

GAINY MERLOT 13
Santa Ynez

FRANCISCAN MERLOT 14
Oakville Napa Valley

1000 STORIES ZINFANDEL 15
Mendocino County

KAIKEN ULTRA MALBEC 14
Mendoza Argentina

CA' MOMI CABERNET SAUVIGNON 16
Napa Valley

HESS "ALLOMI" CABERNET SAUVIGNON 19
Napa Valley

COMMANDERIE DE LA BARGEMONE ROSE 13
Coteaux d'aix en Provence, France

SPECIALTY COCKTAILS

REDGARITA 14
Patron Silver Tequila/Patron Citronage
Pomegranate Juice/Sweet & Sour/Salt Rim

SPICY CUCUMBER MARGARITA 14
Patron Silver Tequila/Cointreau
Cucumber-Jalapeno Puree/Fresh Lime/Agave Nectar

HONEY MEE 14
Hendricks/Honey
Fresh Lemon/Basil

BARREL AGED OLD FASHIONED 14
Buffalo Trace/Angostura Bitters
Aged In-House

BLACK PEARL 14
Johnny Walker Black/Elderflower Liqueur
Fresh Lemon

PIRATES PARADISE 14
Flor De Cana Grand Reserve 7 yr Gold Rum
Myers's Rum/Fresh Lime/Orgeat/Fresh Mint

PEAR MARTINI 14
Absolut Pear Flavored Vodka/Disaronno
Fresh Squeezed Lemon Juice

SMALL PLATES

SPICY CHICKEN DRUMETTES 12
Choice of Buffalo or Tangy BBQ Sauce
Blue Cheese Dressing/Celery/Carrots

FRIED CALAMARI 12
Garlic Aioli/Spicy Yuzu Aioli/Sweet Chili Sauce

CHICKEN QUESADILLA 12
Aged White Cheddar Cheese
Pico de Gallo/Guacamole/Sour Cream

NACHOS 12
Choice of Chicken or Beef
Pico de Gallo/Guacamole/Sour Cream
Jalapeño Cheese Sauce/Salsa

CARNITAS SPRING ROLLS 14
Avocado Jalapeño Crème/Spicy Yuzu Aioli
Blistered Cherry Tomatoes

VIETNAMESE SPRING ROLLS 12
Julienne Carrots/Cucumber/Avocado/Cilantro
Mint/ Thai Basil/Rice Paper/Chili Lime Sauce
Hoisin Garlic Peanut Sauce

SANDWICHES & TACOS

RED SPECIAL BURGER 17
Spicy Candied Bacon/Horse Radish Aioli/Butter Lettuce
Aged Cheddar Cheese/Tomatoes/Caramelized Onions

TURKEY CLUB SANDWICH 16
Spicy Candied Bacon/Tomatoes/Avocado
Butter Lettuce/Herb Mayonnaise

FISH SANDWICH 16
Herbed Marinated Grilled Seasonal Fish
Jicama Slaw/Avocado/Julienne Carrots/Cilantro
Herb Mayo/Focaccia Bread

FISH TACOS 16
Panko Breaded Cod/Guacamole/Sour Cream
Corn Pico de Gallo/Black Bean Puree

ANGUS BEEF SLIDERS 16
White Cheddar Cheese/Tomatoes/Lettuce
Horse Radish Aioli Sauce/Caramelized Onion