

pricelisto



## Red Steakhouse

Menu Prices — September 9, 2026

### Restaurant & Food Industry Reports



**Competitor Price Intelligence →**

Signature Cuts

| ITEM                                  | PRICE  |
|---------------------------------------|--------|
| Miyazaki Japanese Kobe (Market Price) | \$0.00 |

Dry Aged C.A.B. Prime

| ITEM                    | PRICE  |
|-------------------------|--------|
| Tomahawk (Market Price) | \$0.00 |

C.A.B. Prime

| ITEM                 | PRICE   |
|----------------------|---------|
| Filet Mignon (8 oz.) | \$48.00 |
| Ribeye (16 oz.)      | \$46.00 |
| NY Strip (14 oz.)    | \$59.00 |

C.A.B.

| ITEM                        | PRICE   |
|-----------------------------|---------|
| Filet Mignon C.A.B. (8 oz.) | \$44.00 |

C.A.B. Prime Bone-In

| ITEM                                       | PRICE    |
|--------------------------------------------|----------|
| Filet Mignon C.A.B. Prime Bone-In (14 oz.) | \$59.00  |
| Ribeye (22 oz.)                            | \$59.00  |
| Kansas City Strip (18 oz.)                 | \$59.00  |
| Porterhouse (24 oz.)                       | \$59.00  |
| Porterhouse (48 oz)                        | \$129.00 |

Sauces

| ITEM                        | PRICE  |
|-----------------------------|--------|
| Bearnaise                   | \$4.00 |
| Chimichurri                 | \$4.00 |
| Horseradish (Creme Fraiche) | \$4.00 |
| Peppercorn                  | \$4.00 |
| Garlic & Chilies            | \$4.00 |
| House Made Gravy            | \$4.00 |
| BBQ                         | \$4.00 |
| Diane                       | \$4.00 |

Toppings

| ITEM                                                          | PRICE   |
|---------------------------------------------------------------|---------|
| Artisanal Blue Cheese                                         | \$3.00  |
| Blackened                                                     | \$3.00  |
| Au Poivre                                                     | \$3.00  |
| Broiled Garlic                                                | \$3.00  |
| Oscar Style (Asparagus, Bearnaise, 1/4 lb. King Crab)         | \$24.00 |
| Rossini Style (Seared Foie Gras and Black Truffle Demi-Glace) | \$21.00 |

Chops & Such

| ITEM                                          | PRICE   |
|-----------------------------------------------|---------|
| Free Range Veal Chop (Broiled)                | \$59.00 |
| Free Range Veal Chop (Milanese or Parmigiana) | \$59.00 |
| Stuffed Free Range Veal Chop                  | \$59.00 |
| Double Chicken Breast                         | \$29.00 |
| Free Range Veal Marsala                       | \$36.00 |
| Lamb Rack                                     | \$49.00 |
| Prime Pork Chop                               | \$41.00 |

Seafood

| ITEM                                            | PRICE   |
|-------------------------------------------------|---------|
| Tuna Tataki                                     | \$49.00 |
| Wild King Salmon                                | \$49.00 |
| Fish Du Jour                                    | \$49.00 |
| Shrimp De Jonghe                                | \$36.00 |
| Red Alaskan King Crab (Market Price) (1.5 lbs.) | \$0.00  |
| Red Alaskan King Crab (Market Price) (3 lbs.)   | \$0.00  |
| Whole Maine Lobster (Market Price)              | \$0.00  |

Signature Selection

| ITEM                                                                      | PRICE  |
|---------------------------------------------------------------------------|--------|
| Whole Alaskan King Crab (Served Cold or Steamed) (10 lbs.) (Market Price) | \$0.00 |

Signature Sides

| ITEM                           | PRICE   |
|--------------------------------|---------|
| Risotto Du Jour (Market Price) | \$0.00  |
| Truffled Whipped Potatoes      | \$18.00 |

| ITEM                                             | PRICE   |
|--------------------------------------------------|---------|
| Four Cheese Macaroni & Cheese                    | \$18.00 |
| Wild Foraged Mushrooms                           | \$24.00 |
| Florida Creamed Corn                             | \$16.00 |
| Brussel Sprouts with Pancetta                    | \$16.00 |
| Escarole, Tomatoes & Garlic                      | \$10.00 |
| Parmesan "Tater Tots"                            | \$14.00 |
| Green Beans, Pancetta, Pepper Flakes & Pine Nuts | \$13.00 |
| Classic Sides                                    |         |

| ITEM                             | PRICE   |
|----------------------------------|---------|
| Sautéed Spinach                  | \$10.00 |
| Potatoes Au Gratin               | \$14.00 |
| Sautéed Sweet Onions             | \$11.00 |
| Whipped Potatoes                 | \$10.00 |
| Whipped Potatoes with Gravy      | \$13.00 |
| Sautéed Asparagus with Bearnaise | \$10.00 |
| Seared Mushrooms & Onions        | \$13.00 |
| Creamed Spinach                  | \$12.00 |
| Sautéed Broccoli & Garlic        | \$12.00 |
| Parsley & Garlic Frites          | \$12.00 |

| Desserts                   |         |
|----------------------------|---------|
| ITEM                       | PRICE   |
| Fresh-N-Hot Doughnut Holes | \$13.00 |
| Key Lime Pie               | \$13.00 |
| Classic Creme Brulee       | \$13.00 |
| New York Cheesecake        | \$13.00 |
| Molten Chocolate Cake      | \$13.00 |
| PB&B S'Mores Bar           | \$13.00 |
| Dessert Tasting Trio       | \$13.00 |
| Skillet Sundae             | \$13.00 |
| Dessert Du Juor            | \$18.00 |
| Gelato & Sorbet            | \$10.00 |

| Cheese |       |
|--------|-------|
| ITEM   | PRICE |

|                                 |         |
|---------------------------------|---------|
| Nancy's Hudson Valley Camembert | \$24.00 |
| Bermuda Triangle                | \$24.00 |
| Midnight Moon                   | \$24.00 |
| Fiscalini Cheddar               | \$24.00 |
| Point Reyes Original Blue       | \$24.00 |