LIVE MUSIC NIGHTLY

redeye grill

A NEW YORK BRASSERIE

SOUP

soup of the day (vegan) 12

new england clam chowder 14

SALAD

baby kale salad 13
anjou pear, marcona almonds, parmigiano

roasted beet salad 14
honey yogurt sauce, walnuts, blueberries, bleu cheese

chopped salad* 14
market vegetables, tomato, feta cheese, cucumber, peppers, olives, yogurt dressing

little gem caesar salad* 15
(anchovies available upon request)

TO SHARE

spicy chicken wings, xinjiang spices 12

fried calamari*, yuzu mayo 17

buttermilk-battered onion rings 13

redeye guacamole, pine nuts, tortilla chips 18
(made to order)

japanese brown rice hot pot 29
wild mushrooms, black truffle, shiso

alaskan king crab, ponzu, lime butter 32

DINNER PRIX-FIXE $49

select one from each course

APPETIZER

soup of the day (vegan)

baby kale salad
anjou pear, marcona almonds, parmigiano

fried calamari*
yuzu mayo

yellowtail sashimi plate*
avocado, chili ponzu

alaskan king crab
ponzu, lime butter
-$15 supplement-

jumbo florida stone crab claw
flown in daily
-$10 supplement-

ENTRÉE

ora king salmon & wild mushrooms*
asparagus

miso-glazed cod
shishito peppers, wild mushroom tempura

chilean seabass
shiso salad, ginger dressing
-$6 supplement-

roasted cornish chicken
tuscan herbs, confit tomatoes

roasted 2 lb. lobster
shiso ponzu butter
-$20 supplement-

filet mignon 8 oz.
lemon parsley butter, french fries
-$10 supplement-

DESSERT

classic tiramisu

chocolate mousse cake

sorbet

SUSHI

ahi tuna poké*, red quinoa, avocado, macadamia, edamame, hijiki, sesame dressing 15

shrimp tempura roll* 16
pickled yamagobo, cucumber, avocado, spicy aioli

imperial black rice roll 14
mango, avocado, spicy vegetables

ahi tuna & yellowtail roll* 18
scallion, jalapeño, avocado, flying fish roe

jumbo lump crab california roll* 17
avocado, spicy aioli, cucumber

crunchy spicy tuna roll* 17
avocado, spicy aioli, crispy shallots

yellowtail sashimi plate* 17
avocado, chili ponzu

tuna belly tartar*, wasabi caviar, wonton chips 18

RAW BAR

oysters on the half shell* half dozen 21
east & west coast

paradise shrimp cocktail 22
four jumbo shrimp, vegetable crudités

jumbo lump crab cocktail, mustard aioli 26

lobster cocktail, vegetable crudité MP

king crab MP

jumbo florida stone crab, flown in daily MP

SEAFOOD PLATTER

individual 38
oyster, shrimp, lobster, tuna poké, p.e.i. mussels

the redeye 125
king crab, lobster, shrimp, oysters, tuna poké, jumbo lump crab califonia roll, p.e.i. mussels

PRIME STEAK & BURGER*

our steaks are usda prime, dry-aged black angus
all steaks are served with french fries
choice of lemon parsley butter, peppercorn sauce or bordelaise sauce

filet mignon 8 oz.
48

new york strip 16 oz.
53

tomahawk steak 22 oz.
bone-in rib-eye
64

ribeye burger* 8 oz.
tomatoes, lettuce, cheddar
24

FISH & SEAFOOD

roast brook trout 26
delicata squash, pancetta, aged balsamic

ora king salmon & wild mushrooms*, asparagus 34

crab & avocado salad, citrus, tomato, yuzu dressing 32

miso glazed cod, shishito peppers, wild mushroom tempura 34

jumbo lump crab cakes & shrimp 37
cauliflower-truffle puree, shaved brussels sprouts

lobster cobb salad 37
romaine, avocado, blue cheese, bacon, egg, tomato

lobster & crab lasagna, spinach, ricotta, lobster sauce 38

chilean sea bass, ginger dressing, shiso salad 39

sesame crusted ahi tuna*, thai peanut-cashew sauce, grilled romaine 39

dover sole veronique 55

roasted 2 lb. lobster, shiso ponzu butter MP

MEAT

colorado t-bone lamb chops, citrus herb salad, eggplant purée 36

roasted cornish chicken, tuscan herbs, confit tomatoes 29

hanger steak*, asian pear marinade, kimchi fried rice*, sunnyside up egg 30
our housemade kimchi contains shellfish

three-bone short rib steak, barolo braised, mashed potatoes 36

5 spice barbecue ribs, crimson pear and cabbage slaw, french fries 36

VEGETARIAN ENTRÉE

can be vegan

imperial black rice roll, mango, avocado, spicy vegetables 14

yellow squash & zucchini spaghetti 23
vegetarian meatballs, tomato sauce

veggie burger, pepper jack cheese, pequillo pepper aioli, french fries 19

japanese brown rice hot pot, wild mushrooms, black truffle, shiso 29

VEGETABLE & SIDE

lobster truffle mac & cheese 19

hand-cut french fries 11

jewish mashed potatoes, gribbines 10

grilled asparagus 12

whole roasted cauliflower, parmigiano crust 14

sautéed spinach 11

brussels sprouts, toasted cashews 14

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

for guests with allergies, please feel free to make special requests