

RED

THE STEAKHOUSE



PRIVATE & GROUP DINING

DOWNTOWN 417 prospect ave. cleveland, oh 44115 216.664.0941

PINECREST 200 park ave. orange village, oh 44122 216.279.7700

STANDARD MENU

\$90 | per guest

SALADS

guest choice of

RED HOUSE baby greens, candied walnuts, goat cheese, RED raspberry vinaigrette

CAESAR romaine hearts, parmesan, herbed croutons, caesar dressing

ENTRÉES

select three for your guests to choose from

C.A.B. FILET MIGNON 8 oz.

DOUBLE CHICKEN BREAST aglio e olio

C.A.B. NEW YORK STRIP 14 oz.

SALMON basil pesto

C.A.B. RIBEYE 16 oz.

CAULIFLOWER STEAK red pepper rouille, arugula (v)

upgrade steaks to C.A.B. prime + \$10 per guest

SIDES

select two, served family style

WHIPPED POTATOES

MUSHROOMS & ONIONS

GREEN BEANS pancetta, pine nuts, pepper flakes

DOUBLE CRISP FINGERLINGS

BROCCOLINI garlic oil, guajillo pepper flakes

add additional side +\$5 per guest

DESSERT

served family style

FRESH & HOT DOUGHNUT HOLES with chocolate, caramel & raspberry sauces

OPTIONAL FIRST COURSE

two set starters, served family style + \$8 per guest

BRUSCHETTA tomato, marinated mozzarella, aged balsamic, basil, crostini (v)

RED MINI MEATBALLS marinara, parmesan, basil

PREMIUM MENU

\$110 | per guest

APPETIZERS

select three, served family style

BRUSCHETTA tomato, marinated mozzarella, aged balsamic, basil, crostini (v)

RED MINI MEATBALLS marinara, parmesan, basil

CAPRESE SKEWERS grape tomatoes, mozzarella, saba, EVOO, basil (gf) (v)

CHICKEN SKEWERS five spice BBQ (gf)

MINI STUFFED PEPPERS sweet peppers, Italian sausage, marinara (gf)

SALADS

guest choice of

RED HOUSE baby greens, candied walnuts, goat cheese, RED raspberry vinaigrette

CAESAR romaine hearts, parmesan, herbed croutons, caesar dressing

ENTRÉES

select three for your guests to choose from

C.A.B. FILET MIGNON 8 oz.

DOUBLE CHICKEN BREAST aglio e olio

C.A.B. NEW YORK STRIP 14 oz.

SALMON basil pesto

C.A.B. RIBEYE 16 oz.

CAULIFLOWER STEAK red pepper rouille, arugula (v)

upgrade steaks to C.A.B. prime + \$10 per guest

SIDES

select two, served family style

WHIPPED POTATOES

MUSHROOMS & ONIONS

GREEN BEANS pancetta, pine nuts, pepper flakes

DOUBLE CRISP FINGERLINGS

BROCCOLINI garlic oil, guajillo pepper flakes

MAC N' CHEESE fontina, raclette, parmesan

add additional side +\$5 per guest

DESSERT

select two for your guests to choose from

CLASSIC CHEESECAKE raspberry sauce

DOUBLE FUDGE BROWNIE caramel sauce, chantilly cream

LEMON RICOTTA POUNDCAKE lemon curd

optional add-on, served family style + \$4 per guest

FRESH & HOT DOUGHNUT HOLES chocolate, caramel & raspberry sauces

CHEF'S EXCLUSIVE MENU

\$150 | per guest

APPETIZERS

select three, served family style

CRAB CAKES chili aioli, petit greens

TEMPURA CAULIFLOWER jerk BBQ (v)

FRENCH ONION SOUP BITES

RED MINI MEATBALLS marinara, parmesan, basil

CAPRESE SKEWERS tomato, motz., EVOO, basil (v) (gf)

MINI STUFFED PEPPERS italian sausage, marinara (gf)

TENDERLOIN SLIDERS horseradish crème fraiche, arugula

TEMPURA SHRIMP SKEWERS yuzu aioli

SALADS

guest choice of

RED HOUSE baby greens, candied walnuts, goat cheese, RED raspberry vinaigrette

CAESAR romaine hearts, parmesan, herbed croutons, caesar dressing

ENTRÉES

select three for your guests to choose from

C.A.B. PRIME FILET MIGNON 8 oz.

C.A.B. PRIME RIBEYE 16 oz.

C.A.B. PRIME N.Y. STRIP 14 oz.

DOUBLE CHICKEN BREAST aglio e olio

SALMON basil pesto

CAULIFLOWER STEAK red pepper rouille, arugula (v)

surf & turf options, guests select one

4 OZ. LOBSTER TAIL OR JONAH CRAB CLAWS

served with sauces for the table

SAUCE TRIO horseradish crème fraiche | béarnaise | peppercorn demi-glace

SIDES

select three, served family style

WHIPPED POTATOES

BROCCOLINI

DOUBLE CRISP FINGERLINGS

GREEN BEANS & PANCETTA

MUSHROOMS & ONIONS

MAC N' CHEESE

DESSERTS

select two for your guest to choose from

CLASSIC CHEESECAKE raspberry sauce

DOUBLE FUDGE BROWNIE caramel sauce, chantilly cream

LEMON RICOTTA POUNDCAKE lemon curd

served family style for the table

FRESH & HOT DOUGHNUT HOLES with chocolate, caramel & raspberry sauces

COCKTAIL & RECEPTION STYLE MENU

a la carte selections, can be displayed or served family style on the table

SMALL BITES

price per guest - 15 guest minimum

- TUNA TARTARE szechuan dressing, unagi, wonton chip | 8
- FRENCH ONION SOUP BITES caramelized onion dip, gruyere, croustade | 6
- STEAK TARTARE c.a.b. tenderloin, caper vinaigrette, croustade | 9
- BRUSCHETTA tomato, marinated mozzarella, aged balsamic, basil, crostini (v) | 5
- TEMPURA CAULIFLOWER jerk BBQ (v) | 6

PLATTERS

price per guest - 15 guest minimum

- CRAB CAKES chili aioli, petit greens | 10
- RED MINI MEATBALLS marinara, parmesan, basil | 6
- MINI STUFFED PEPPERS sweet peppers, italian sausage, marinara (gf) | 7
- CHICKEN SKEWERS five spice BBQ sauce (gf) | 7
- CAPRESE SKEWERS grape tomatoes, mozzarella, saba, EVOO, basil (v) (gf) | 6
- TEMPURA SHRIMP SKEWERS house sweet chili sauce | 9
- MUSHROOM SLIDERS breaded shiitake mushrooms, chili aioli, arugula, tomato (v) | 8
- CHICKEN SLIDERS provolone, lettuce, tomato, onion | 9
- TENDERLOIN SLIDERS horseradish crème fraiche, arugula | 10
- SHRIMP COCKTAIL cocktail sauce, lemon wedges (gf) | 9
- OYSTERS mignonette, lemon wedges (gf) | 7.5

DISPLAYS

price per guest - 15 guest minimum

- ANTIPASTI chef's selection of meats, cheeses, and accompaniments | 11
- GRILLED VEGETABLES seasonal selection, marinated and grilled | 9
- HUMMUS & CRUDITÉ assorted vegetables, artisanal crackers (v) | 7
- FRUTTI DI MARE shrimp cocktail, oysters, jonah crab claws, with cocktail sauce, mignonette, creole mustard (gf) | MKT

BAR PACKAGES

priced per person, selections required 10 days prior to event

CHAMPAGNE TOAST

start your celebration with a toast! price per person, 4 oz. pour

PROSECCO Canella, Italy, NV | 7

SPARKLING nicolas idiart, brut, france, NV | 8

CHAMPAGNE louis roederer, collection 243 reims, france, NV | 15

BEER & WINE

2 hours | \$22, 3 hours | \$30

HOUSE WINE cabernet, pinot noir, chardonnay, riesling

BEER house selection of bottled beers

STANDARD PRIVATE BAR

2 hours | \$28, 3 hours | \$38

requires bar in room & 30 guest minimum

HOUSE WINE house selection of cabernet, pinot noir, chardonnay, riesling

BEER house selection of craft & domestic bottled beers

SPIRITS smirnoff vodka, citadelle gin, bacardi rum, four roses bourbon, dewars scotch, cuervo tequila

PREMIUM PRIVATE BAR

2 hours | \$34, 3 hours | \$44

requires bar in room & 30 guest minimum

WINE ALEXIS SOYER cabernet, STOLLER ESTATE pinot noir, HESS chardonnay, EMPIRE ESTATE riesling

BEER house selection of craft & domestic bottled beers

SPIRITS tito's vodka, ketel one vodka, roku gin, appleton estate rum, knob creek rye, knob creek bourbon, dewars 12yr. scotch, tres generaciones silver & reposado tequilas

BAR ON CONSUMPTION

best for groups 30 guests and below

all beverages added to master bill night of event

SPIRITS, BEER & WINE BY THE GLASS our full bar available to your guests

WINE BOTTLES we recommend pre-selecting bottles of wine from our suggested list, full wine list will be available the night of your event but quantities may be limited

WINE LIST

pre-select bottles from our suggested list, selections due 10 days prior to event

CHAMPAGNE & SPARKLING

NICOLAS IDIART brut, france, NV | 58

LOUIS ROEDERER collection 243, reims, france, NV | 118

LAURENT-PERRIER brut rosé, france, NV | 100

WHITE

JOSEPH DROUHIN chardonnay, saint-veran, france, 2022 | 58

HESS COLLECTION chardonnay, california, 2021 | 52

POST & BEAM chardonnay, napa valley, california, 2023 | 78

MASSIMO RIVETTI moscato, italy, 2020 | 50

DILENARDO pinot grigio, venezia guilia, italy, 2022 | 42

NAUTILUS sauvignon blanc, new zealand, 2023 | 42

RED

STOLLER ESTATE pinot noir, oregon, 2022 | 62

BELLE GLOS, CLARK AND TELEPHONE pinot noir, santa maria valley, 2022 | 67

ADELSHEIM, BREAKING GROUND pinot noir, chehalem mountains, 2021 | 98

FLOWERS pinot noir, sonoma coast, california, 2022 | 108

ALEXIS SOYER cabernet sauvignon, napa valley, california, 2017 | 51

CAYMUS VINEYARDS cabernet sauvignon, napa valley, california, 2022 | 1L 176

QUILT cabernet sauvignon, napa valley, california, 2021 | 61

CAKEBREAD CELLARS cabernet sauvignon, napa valley, california, 2021 | 156

STAG'S LEAP WINE CELLARS cabernet sauvignon, artemis, napa valley, california, 2021 | 143

NAPA 1847 cabernet sauvignon, napa, california, 2021 | 78

NICKEL & NICKEL, "BRANDING IRON" cabernet sauvignon, rutherford, california, 2021 | 178

HESS, ALLOMI cabernet sauvignon, napa valley, california, 2021 | 81

ANDRONICUS BY TITUS red blend, napa valley, california, 2022 | 90

ORIN SWIFT CELLARS, ABSTRACT red blend, napa valley, california, 2019 | 81

CAMPOGIOVANNI brunello, montalcino, italy, 2017 | 118

SAN FELICE IL GRIGIO chianti riserva, italy, 2019 | 60

LA SOLITUDE côtes du rhône, france, 2022 | 50

*if you would like to select bottles from our full wine list ask your event planner

EVENT GUIDELINES

to book & confirm your event

FOOD & BEVERAGE MINIMUM ---

A food & beverage minimum is defined as the total food and beverage sales prior to tax, service charge and admin. fee. Minimums are based on date and room selection. If your total is below the contracted minimum the difference will be added/charged to your final bill. Additional food or bottles of wine may be purchased to reach an unmet minimum.

CONTRACT & DEPOSIT ---

signing your contract to guarantee booking - within 5 days

When your contract is sent a hold is placed for your event. The contract must be signed and returned within 5 days to confirm your booking, if not returned within 5 days a hold is no longer valid.

deposit - paid with contract

A \$200 non-refundable deposit is due at time of signing the contract. Deposits can be paid by credit card only.

MENU SELECTION & FINAL GUEST COUNT ---

menu selections - 10 days prior

Parties over 14 are required to pre-select menus. Menu selections must be confirmed no later than 10 days prior to the event. If booking within 10 days of the event we require menu selections within 24 hours. In either instance if selections are not provided we reserve the right to select for you.

final guest count - 3 business days prior to event

Final guest count is due no later than 3 business days prior to event. If your guest count increases after we will do our best to accommodate. Depending on fluctuation and availability of rooms we reserve the right to move your event to an appropriately sized room. In cases of increase we may not be able to accommodate a move.

TAX, FEES & FINAL PAYMENT ---

tax, service charge & administrative fee

All food & beverage prices are subject to an 8% sales tax, 20% service charge and 3% administrative fee. If your group is tax exempt you are required to provide the ohio tax exemption form at the time of booking, if you do not we can not retroactively remove or refund tax from your check.

final payment

Host is responsible for the payment of "final guest count" or the actual number of guests in attendance, whichever is higher. Any additional items ordered the night of event will be on final bill. Final payment is due the night of the event, we can accept multiple forms of payment but can not split checks for parties over 14.

CANCELATION POLICY

cancelation timeframes:

deposit is non-refundable

less than 7 days prior to event - \$250 fee

up to 24 hours prior to event - 25% of food & beverage minimum

within 24 hours of event - 100% of food & beverage minimum

MISCELLANEOUS INFORMATION

decorations

If you choose to work with a decorator or would like to personalize the space yourself, we ask you adhere to the following guidelines. Decor such as signage, streamers, etc. is not attached to the walls, and décor does not include glitter or confetti. Any deliveries need to be coordinated with the event planner at least 5 days prior to the event and scheduled to arrive from 1pm-4pm day of event. All decorations must be removed from the restaurant the night of the event.

AV capabilities

Flat screen TVs with HDMI hookups are available in all private rooms, these can be used to share your computer screen but do not allow for audio. Please communicate your AV needs with your event planner as we have limited capabilities.

outside food and beverage

We do not allow any outside food, wine, spirits or beer to be brought in for your event. The only exception is if you would like to bring in a cake.

cake cutting fee | \$3 per guest

If you would like to bring a cake the cake must be from a bakery or grocery store, in this case there is a cake cutting fee of \$3 per guest.



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