

# RED SALT CHOPHOUSE

## STARTERS

### TRUFFLE MÉNAGE À TROIS\* 12.9

salmon, tuna, & yellowtail sushi, black truffle salami, truffle oil, sweet soy

### BLACK TRUFFLE SALMON SASHIMI\* 13.9

truffle oil, sweet soy

### TUNA TATAKI\* 15.9

seared shichimi dusted tuna, scallion, lime, sriracha, sesame, ponzu

### YELLOWTAIL CEVICHE\* 17.3

fresh yellowtail, crispy onion, jalapeño, cilantro, lemon vinaigrette

### TUNA TARTARE\* 16.3

red & black caviar, avocado, crispy wonton, scallion, ponzu

### SPICY EDAMAME 9.5

spicy ginger garlic sauce

### LOBSTER & CRAB BISQUE 11.3

fresh lobster & crab

### BLISTERED SHISHITO PEPPERS 12.1

grand marnier aioli, olive oil, garlic

### CREAMY CRAB DIP 13.9

fresh crab, white fish gratin, crispy wontons

### LOADED POTATO CAKES 13.3

bacon cheese sauce, scallion

### BRAISED STEAK EGG ROLLS 15.5

filet mignon, fontina & cream cheeses, carrot, scallion, cilantro, jalapeño sauce

### JUMBO SHRIMP COCKTAIL 23.9

tiger sauce, cocktail sauce

### CHARRED OCTOPUS 19.3

golden beet purée, candied pistachio, charred tomato

### CRISPY OYSTERS\* 15.5

butter milk battered, peanuts, hoisin

### CRISPY BURRATA 14.9

spicy tomato basil sauce, toasted baguette

## COMPOSED SALADS

Chicken +6 | Steak\* +9 | Shrimp +12 | Salmon\* +12

### WINTER SALAD 9.5 | 12.9

goat cheese, candied pistachio, poached golden raisin, pomegranate vinaigrette

### WEDGE 9.9 | 13.3

heirloom tomato, crispy bacon, crispy onion, blue cheese, romaine, homemade ranch

### CAESAR 9.3 | 12.5

aged parmesan, homemade croutons, fresh romaine

### COBB 14.3

avocado, heirloom tomato, charred corn, crispy bacon, blue cheese crumbles, mixed greens, homemade ranch

## SIDES

CUCUMBER SALAD sesame, citrus vinaigrette 6.7

BAKED POTATO seasoned butter 8.7

BUTTER WHIPPED MASHED POTATOES 9.5

CLASSIC CREAMED SPINACH 10.5

MAC & CHEESE colby jack, cheddar, fontina 12.9

LOBSTER MAC & CHEESE lobster cream, claw 19.9

## HAND CUT STEAKS

garlic butter, steak sauce on request

JAPANESE A5 WAGYU\* 3oz 74.7

8oz HANGER STEAK\* 39.9

white truffle fries, herb aioli

FILET MIGNON\* 7oz 42.7 | 11oz 56.3

DRY AGED 7oz FILET\* 61.5

14oz STRIP STEAK\* 44.5

wagyu tallow, roasted garlic, fresh herbs

GRILLED LAMB CHOPS\* 43.7

butter whipped potatoes, veal demi-glace

16oz PRIME RIBEYE\* 58.5

DRY AGED 16oz RIBEYE\* 74.5

48oz TOMAHAWK RIBEYE\* 93.7

## ADD ONS

AU POIVRE 2.9

BORDELAISE 3.9

COFFEE RUB shallot cream 6.7

BLUE CHEESE FONDUE 9.5

CRAB FONDUE 16.5

OSCAR STYLE 18.3

LUMP CRAB & LOBSTER CAKE 17.9

LOBSTER HOLLANDAISE 16.1

WILD MUSHROOMS veal demi-glace 8.3

## ENTRÉES

CHICKEN MARSALA 27.5

chicken breast, cremini mushroom, veal demi glaze, marsala wine, whipped potatoes, arugula

PORTABELLA MUSHROOM AU POIVRE v.25.5

brandy cream sauce, sauteed spinach, whipped potatoes

SEARED SALMON\* 29.3

whipped potatoes, grilled rapini, honey, scallion, soy glaze

MIXED SEAFOOD SCAMPI 34.9

lobster, crab, shrimp, fresh tomato, angel hair, white wine, butter, garlic sauce

LAMB RAGU 39.7

house made ricotta, parmesan reggiano, pappardelle, basil

LOBSTER & CRAB CAKES 34.7

lemon orzo pasta salad, remoulade

SURF & TURF BURGER\* 25.9

fresh lobster, fontina cheese, asparagus, homemade lobster hollandaise, herb aioli, crispy fries

SEAWEED SALAD sesame, cucumber, sesame oil 7.3

GREEN BEANS herb butter 9.9

ASPARAGUS 10.9

TRUFFLE FRIES garlic, parmesan, herb aioli 13.5

WILD MUSHROOMS demi-glace, butter, fresh herbs 14.9

BRUSSELS SPROUTS sticky asian sauce, spicy ranch 11.5

v = vegetarian gf = gluten free \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# TRADITIONAL ROLLS

- VEGGIE** *v* avocado, asparagus, cucumber, jalapeño sauce 6.5
- CUCUMBER** *v gf* cucumber, seasoned rice 6.5
- SWEET POTATO** tempura sweet potato 6.5
- AVOCADO** *v gf* avocado, seasoned rice 7.3
- CALIFORNIA\*** kani, avocado, cucumber, tobiko 6.9
- PREMIUM 213 CALI\*** fresh crab, avocado, cucumber, tobiko 12.9
- EEL\*** freshwater eel, avocado 8.3
- PHILADELPHIA\*** smoked salmon, cream cheese, tobiko 9.3
- SALMON AVOCADO\*** salmon, avocado, roll 8.7
- YELLOWTAIL & SCALLION\*** yellowtail, scallion, roll 9.3
- RIVER\*** kani, cucumber, crunch, topped with avocado, spicy aioli, sweet soy 11.9
- SALMON\*** salmon, seasoned rice 8.3
- COBRA KAI TOFU\*** tofu, mango, cucumber, red onion, cilantro, sriracha, spicy aioli 11.9
- TOKYO\*** shrimp tempura, topped with spicy tuna 13.9
- LOBSTER TEMPURA\*** lobster tempura, spicy kani, avocado 17.9
- SPICY SOCKEYE SALMON\*** spicy sockeye salmon, avocado, crunch, spicy aioli, sweet soy 16.7
- SPIDER\*** crispy soft-shell crab, tobiko 14.5
- RAINBOW\*** kani, avocado, cucumber, wrapped in yellowtail, salmon, tuna, tilapia, avocado 15.9
- DRAGON\*** freshwater eel, cucumber, wrapped in avocado 14.5
- VOLCANO\*** kani, avocado, cucumber, topped with spicy tuna, crunch 13.9
- SHRIMP TEMPURA\*** shrimp tempura, kani, avocado, cucumber, tobiko 7.9
- TUNA ROLL\*** tuna, seasoned rice 8.3
- SPICY TUNA\*** tuna, spicy aioli, roll 7.7

## SUSHI PLATTERS

- FRESH CUT SASHIMI PLATTER\****gf* 35  
3 PIECES EACH: tuna, salmon, tilapia, albacore tuna, escolar
- PREMIUM SUSHI PLATTER\*** 28  
1 PIECE EACH: tuna, salmon, mackerel, tilapia, yellowtail, albacore tuna, shrimp, 1 spicy tuna roll
- TOP CHOICE MAKI COMBO\*** 23  
1 spicy tuna roll, 1 shrimp tempura roll, 1 salmon avocado roll
- ULTIMATE SUSHI & SASHIMI COMBO\*** 45  
SUSHI 1 PIECE EACH: tuna, salmon, shrimp, yellowtail, albacore tuna  
SASHIMI 3 PIECES EACH: tuna, salmon, tilapia  
MAKI: 1 rainbow roll
- HIGH ROLLER PLATTER\*** 80  
SUSHI 1 PIECE EACH: tuna, shrimp, octopus, salmon, yellowtail, tilapia, escolar, mackerel, kani, albacore tuna  
SASHIMI 3 PIECES EACH: tuna, salmon, yellowtail, mackerel, tilapia, escolar, albacore tuna  
MAKI: 1 spicy tuna roll, 1 hulk roll

# SPECIALTY ROLLS

- MAKE IT SPICY** add Hai Sauce to your order for \$5  
habanero, chili pepper, olive oil, garlic, pepper
- sub soy paper \$3 | sub rice paper \$3 | sub forbidden rice \$3**
- WILD GINGER\*** 14.7  
shrimp tempura, spicy kani, cream cheese, scallion, sweet soy, wasabi aioli
- LUCKY AF\*** 15.5  
shrimp tempura, spicy salmon, lemon zest, balsamic glaze, sweet soy
- CHERRY BLOSSOM\*** 16.7  
salmon, spicy tuna, octopus, avocado, black caviar, soy paper
- BATMAN\*** 17.9  
spicy tuna, avocado, crunch, topped with tempura kani
- OSAKA\*** 16.3  
spicy tuna, avocado, topped with white tuna, tuna, fried onion, spicy aioli, sweet soy, sriracha
- PRIME POWER\*** 20.3  
shrimp tempura, topped with seared filet mignon, tobiko, spicy aioli, scallion, ponzu
- RED SALT\*** 25.3  
tempura lobster, topped with seared filet mignon, four styles of caviar, scallion, spicy aioli, ponzu
- OCEAN\*** 22.3  
yellowtail, salmon, tuna, avocado, black caviar, eel sauce, sriracha, spicy aioli
- WONDER WOMAN\*** 18.3  
tuna, mango, cilantro, forbidden rice, wrapped with avocado, shrimp, jalapeño sauce
- STARBURST\*** 16.3  
salmon, tuna, avocado, flash fried with spicy aioli, sriracha
- BABE\*** 21.7  
spicy sockeye salmon, avocado, crunch, topped with yellowtail, tuna, scallion, sweet soy
- BAKU\*** 24.9  
shrimp tempura, avocado, topped with spicy fresh crab, seared filet mignon, spicy aioli, thai chili
- LINCOLN\*** 19.9  
spicy yellowtail, crunch, topped with tuna, avocado, wasabi aioli
- POINSETTIA\*** 21.3  
spicy tuna, crunch, wrapped with tuna, red caviar, eel sauce, sriracha, spicy aioli
- HULK\*** 20.7  
tempura shrimp, topped with avocado, spicy fresh crab, crunch, sweet soy
- MISTER MIYAGI\*** 18.7  
spicy tuna, crunch, avocado, jalapeño, red onion, cilantro, balsamic glaze, sweet soy, sriracha
- SUSHI & SASHIMI**
- INARI** tofu skin 5.9
- KANI\*** crab stick 5.9
- FRESH CRAB MEAT** 9.5
- IZUMIDAI\****gf* tilapia 6.3
- SHIRO\****gf* albacore tuna 6.5
- MAGURO\****gf* tuna 8.3
- HON MAGURO\****gf* blue fin tuna 13.9
- ESCOLAR\****gf* 8.5
- EBI** *gf* shrimp 7.5
- AMAEBI\*** sweet shrimp 15.9
- SAKE\****gf* salmon 8.3
- SMOKED SALMON\*** *gf* 7.7
- CHIPPU\****gf* sockeye salmon 8.7
- IKURA\*** salmon roe 7.3
- HAMACHI\****gf* yellowtail 8.7
- UNI\*** sea urchin 19.7
- IKA\****gf* squid 6.5
- TAKO\****gf* octopus 6.7
- TOBIKO\*** flying fish roe 6.9
- AKAGAI\*** red clam 6.9
- UNAGI\*** freshwater eel 7.5
- SABA\****gf* mackerel 7.5