

RED SALT CHOPHOUSE

12221 WEST BROAD STREET
(804) 360-8080 • REDSALTRVA.COM

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

- CUCUMBER SALAD** 6.7
sesame, citrus vinaigrette
- SEAWEED SALAD** 7.3
sesame, cucumber, sesame oil
- 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
- CRISPY OYSTERS*** 15.5
buttermilk battered, peanuts, hoisin

LUNCH ENTRÉES

- 8oz HANGER STEAK*** 39.9
white truffle fries, herb aioli
- FILET MIGNON*** 7oz 42.7 | 11oz 56.3
- 14oz STRIP STEAK*** 44.5
wagyu tallow, roasted garlic, fresh herbs
- 16oz PRIME RIBEYE*** 58.5
- PORTABELLA MUSHROOM AU POIVRE** v 25.5
brandy cream sauce, sauteed spinach, whipped potatoes
- 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

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, romaine
- COBB** 14.3
avocado, heirloom tomato, charred corn, crispy bacon, blue cheese crumbles, mixed greens, homemade ranch
- SALMON POKE BOWL** 24.9
salmon, fresh avocado, seaweed salad, cucumber salad, red onion, jalapeño, cilantro, fried onion, seasoned rice, poke sauce

SIDES

- CUCUMBER SALAD** 6.7
sesame, citrus vinaigrette
- SEAWEED SALAD** 7.3
sesame, cucumber, sesame oil
- GREEN BEANS** 9.9
herb butter
- CREAMED SPINACH** 10.5
- BRUSSELS SPROUTS** 11.5
sticky asian sauce, spicy ranch
- ASPARAGUS** 10.9
- MAC & CHEESE** 12.9
colby jack, cheddar, fontina
- LOBSTER MAC & CHEESE** 19.9
lobster cream, claw
- WILD MUSHROOMS** 14.9
demi-glace, butter, fresh herbs
- TRUFFLE FRIES** 13.5
garlic, parmesan, herb aioli

DESSERT

- CHOCOLATE MOUSSE CAKE** 9.5
raspberry coulis
- TIRAMISU** 9.9
espresso drizzle
- CHEESECAKE** 11.9
raspberry coulis
- CHEF'S SEASONAL FEATURE** 12.5
- MOLTEN LAVA CAKE** 10.7
vanilla ice cream

LUNCH BENTO BOX

Served with a 4-piece california roll and your choice of winter salad, caesar salad, or fries. Substitute Impossible Burger (vegan option) for \$2 on any of our burgers.
*Sandwiches are cooked to order.

- HOT CHICK** 16.7
nashville hot, pickle, ranch, ranch slaw
- RED SALT CHICKEN SANDWICH** 17.5
spicy honey, homemade ranch, pickle, lettuce, tomato
- LUMP CRAB & LOBSTER CAKE SANDWICH** 22.7
remoulade, arugula
- CENTER CUT SIRLOIN*** 26.7
8oz with house made herb butter & chef's steak sauce
- STEAKHOUSE BURGER*** 19.9
fried onions, BBQ steak sauce, creamy blue cheese, hickory smoked bacon
- BLACK TRUFFLE BURGER*** 23.3
homemade bacon jam, fontina cheese, fresh arugula, herb aioli
- SURF & TURF BURGER*** 25.9
fontina cheese, lobster meat, asparagus, lobster hollandaise, herb aioli

DRINKS & COFFEE

- MAIN ROOT GINGER BEER** 3
- FRESH BREWED ICED TEA** 3
- SAN PELLEGRINO** 5 | 9
- ARTISAN FRENCH PRESS COFFEE** 10
serves two to four

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 6.5
avocado, asparagus, cucumber, jalapeño sauce

CUCUMBER v gf 6.5
cucumber, seasoned rice

SWEET POTATO 6.5
tempura sweet potato

AVOCADO v gf 7.3
avocado, seasoned rice

CALIFORNIA* 6.9
kani, avocado, cucumber, tobiko

PREMIUM 213 CALI* 12.9
fresh crab, avocado, cucumber, tobiko

EEL* 8.3
freshwater eel, avocado

PHILADELPHIA* 9.3
smoked salmon, cream cheese, tobiko

SALMON AVOCADO* 8.7
salmon, avocado, roll

YELLOWTAIL & SCALLION* 9.3
yellowtail, scallion, roll

RIVER* 11.9
kani, cucumber, crunch, topped with avocado, spicy aioli, sweet soy

SALMON* 8.3
salmon, seasoned rice

COBRA KAI TOFU* 11.9
tofu, mango, cucumber, red onion, cilantro, sriracha, spicy aioli

TOKYO* 13.9
shrimp tempura, topped with spicy tuna

LOBSTER TEMPURA* 17.9
lobster tempura, spicy kani, avocado

SPICY SOCKEYE SALMON* 16.7
spicy sockeye salmon, avocado, crunch, spicy aioli, sweet soy

SPIDER* 14.5
crispy soft-shell crab, tobiko

RAINBOW* 15.9
kani, avocado, cucumber, wrapped in yellowtail, salmon, tuna, tilapia, avocado

DRAGON* 14.5
freshwater eel, cucumber, wrapped in avocado

VOLCANO* 13.9
kani, avocado, cucumber, topped with spicy tuna, crunch

SHRIMP TEMPURA* 7.9
shrimp tempura, kani, avocado, cucumber, tobiko

TUNA ROLL* 8.3
tuna, seasoned rice

SPICY TUNA* 7.7
tuna, spicy aioli, roll

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

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

OSAKA* 16.3
spicy tuna, avocado, topped with white tuna, tuna, fried onion, spicy aioli, sweet soy, sriracha

CHERRY BLOSSOM* 16.7
salmon, spicy tuna, octopus, avocado, black caviar, soy paper

PRIME POWER* 20.3
shrimp tempura, topped with seared filet mignon, tobiko, spicy aioli, scallion, ponzu

BAKU* 24.9
shrimp tempura, avocado, topped with spicy fresh crab, seared filet mignon, spicy aioli, thai chili

POINSETTIA* 21.3
spicy tuna, crunch, wrapped with tuna, red caviar, eel sauce, sriracha, spicy aioli

LINCOLN* 19.9
spicy yellowtail, crunch, topped with tuna, avocado, wasabi aioli

WONDER WOMAN* 18.3
tuna, mango, cilantro, forbidden rice, wrapped with avocado, shrimp, jalapeño sauce

LUCKY AF* 15.5
shrimp tempura, spicy salmon, lemon zest, balsamic glaze, sweet soy

STARBURST* 16.3
salmon, tuna, avocado, flash fried with spicy aioli, sriracha

BATMAN* 17.9
spicy tuna, avocado, crunch, topped with tempura kani

OCEAN* 22.3
yellowtail, salmon, tuna, avocado, black caviar, eel sauce, sriracha, spicy aioli

RED SALT* 25.3
tempura lobster, topped with seared filet mignon, four styles of caviar, scallion, spicy aioli, ponzu

BABE* 21.7
spicy sockeye salmon, avocado, crunch, topped with yellowtail, tuna, scallion, sweet soy

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 LUNCH COMBOS

choice of winter salad or caesar salad

VEGGIE MAKI 17.9
veggie roll, sweet potato roll, futomaki roll

SASHIMI LUNCH* 19.3
3 pieces each of tuna, salmon, tilapia

SUSHI LUNCH* 18.7
1 piece each tuna, salmon, tilapia, mackerel, shrimp, kani, albacore

MAKI LUNCH #1* 22.7
salmon avocado roll, yellowtail scallion roll, spicy tuna roll

MAKI LUNCH #2* 19.9
shrimp tempura roll, california roll, sweet potato roll