



## RED features Thursday Night Jazz

Come relax by the fire pit and enjoy our spectacular views, sumptuous food and stunning cocktails every Thursday night during warm weather, starting at 7:00pm



## Host your next special event at RED!

Whatever the occasion—birthday celebrations, engagement parties, reunions, and themed events, yours will be made magical thanks to our exceptional and very talented team of event specialists



### HOURS

**Lunch** 11:00am-3:00pm daily

**Dinner** 5:00-9:00pm Sun-Thurs  
5:00-10:00pm Fri & Sat

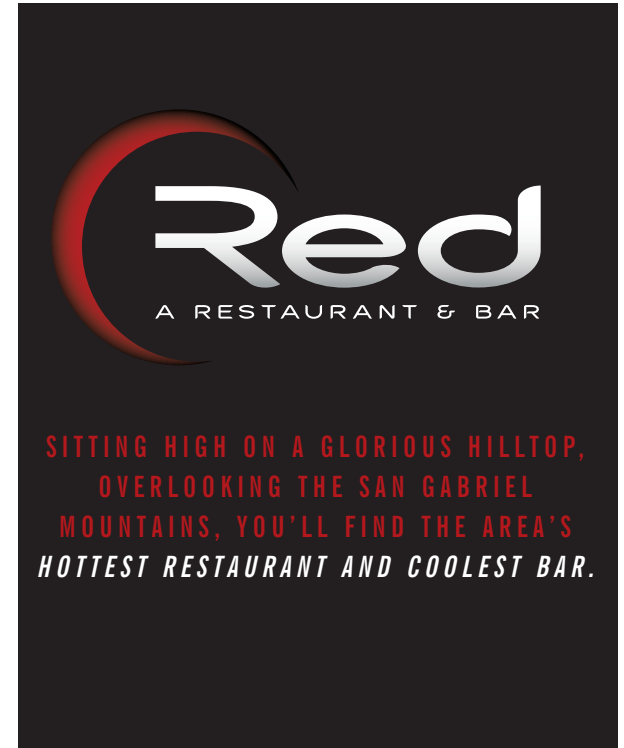
**Bar** Open until Midnight Sun-Thurs  
1:00am Fri & Sat

### RED IS LOCATED AT PACIFIC PALMS

One Industry Hills Parkway,  
City of Industry, CA 91744

**Tel** 626-854-2509 **Fax** 626-854-2447

**Web** [www.redrestaurant.net](http://www.redrestaurant.net)  
[twitter.com/RedRestaurant](https://twitter.com/RedRestaurant)  
[www.pacificpalmsresort.com](http://www.pacificpalmsresort.com)



# LUNCH

## THE STARTERS & SOUPS

Duck Confit Spring Rolls	Tempura Baby Shrimp
Tuna Poke Tower	Hamachi Ceviche
Sweet Chili Wings	Tortilla Soup
Fried Calamari	Soup Of the Moment

## THE SALADS

Duo of Beet Salad	Red Flat Iron Steak Salad
Warm Spinach Salad	Ahi Tuna Spa Salad Nicoise
Caesar Salad	Petite Green Salad

## THE SPECIALTIES

Jumbo Tenderloin Tip Ravioli	Slow Roasted Half Chicken
House Made Spinach Tagalatele Pasta	Pan Seared Snapper
Flat Bread Pizza	Pan Roasted Salmon

## FROM THE GRILL

14oz KC Striploin
10oz center cut Rib eye Steak
House made Cheese Burger
Red's Signature 18oz Kobe Beef Burger

## THE SANDWICHES

Braised Short Rib Sandwich	Pacific Fillet of Fish Sandwich
Turkey Club	Marinated Portobello Panini
Tempura Shrimp Po-Boy	

# DINNER

## THE STARTERS & SOUPS

<b>Tempura Rock Shrimp</b> Spicy Yuzu Aioli
<b>Hamachi Tar Tar</b> Hamachi Tar Tar, Candied Lime Zest, Sesame Lavosh
<b>Oysters Rockefeller</b> Creamed Spinach, Bacon Lardons and Parmesan Gratin
<b>Roasted White Corn &amp; Lobster</b> Parmesan Tuillie

<b>Jumbo Shrimp Cocktail</b> Parmesan Tuillie Louis' Cocktail Sauce
---

### Soup of the Moment - Inspired Daily

<b>Chilled Seafood Plate</b> Lump Crab Cocktail 3 Oysters King Crab Legs 2 Jumbo Shrimp Louis' Cocktail Sauce, Citrus Aioli, Mignonette
---

<b>Maryland Jumbo Lump Crab Cake</b> Wilted Frisée, Bacon Lardons, Dill Burre Blanc, Smok
--

<b>Pan Roasted Scallops</b> Peruvian Whipped Potato, Truffle, Organic Mache, Lobster Glace
---

<b>Spicy Ahi Tuna Taco</b> Avocado, Micro Cilantro, Sesame Chili Sauce, Crispy Wanton
--

<b>Tempura Short Ribs</b> Bourbon Stewed Fruit Chutney, Orange Soy Glaze
---

## THE SALADS

<b>Iceberg Wedge</b> Smoked Bacon, Chopped Tomato, Bleu Cheese Crumble with Bleu Cheese
--

<b>Petite Herb &amp; Poached Ferrelli Pear Salad</b> Candied Pecan Chèvre Cheese, Balsamic Vinegar, Crispy Pancetta
--

<b>Caesar Salad</b> Fresh Baked Asiago Croutons, Garlic Dressing, Parmesan Crisp
---

<b>Petite Greens Salad</b> Balsamic Vinaigrette, Candied Pecans, Crispy Goat Cheese and Basil Lumpia
---

<b>Heirloom Tomato and Burrata Mozzarella</b> Micro Basil, Hawaiian Sea Salt, Fig Infused Balsamic Vinegar
---

## THE STEAKS

100% Wet Aged Angus Beef
Bone in Filet - 12oz.
Petite Filet - 8oz.
Rib Eye - 18oz
Bone In N Y Strip - 14 oz.
Slow Roasted Prime Rib - 10oz. or 20oz.
Double-Cut Marinated Pork Chops

## THE SIDES

Smoked Ham, Truffle Mac n Cheese
Crispy Shoe Fries Trio Dipping Sauces
Sautéed Wild Mushrooms
Roasted Garlic Whipped Potatoes with Goat Cheese
Creamed Baby Spinach or Creamed Sweet White Corn
Classic Twice Baked Potato
Prociutto Wrapped Jumbo Asparagus Grilled

## THE WOK

### Wok of the Moment - Inspired Daily

Sweet Chili Glazed Jumbo Shrimp and Scallops
Wok-Fried Asparagus, Mushrooms, and Cashews Nuts

(Wok Selection Served With Choice of: Jasmine Rice -or- Soba Noodle)Spa Salad Nicoise
Peppered Ahi Seared Rare, Haricot Verts and Lemon Oregano Vinaigrette

<b>Seafood Tempura Cobb Salad</b> Shrimp, Scallops, Calamari, Bacon and Egg
--

## THE SPECIALTIES

<b>12hr Pinot Noir Braised Short-Rib</b> Wild Mushrooms, Baby Globe Carrot and Asparagus Rissole, Brown Butter Whipped Potato
--

<b>Mixed Seafood Pasta</b> Sautéed Day Boat Scallop, Littleneck Clams, P.E.I Mussels, Jumbo Prawns Fresh Basil, White Wine Butter Sauce Fresh Made Spinach Tagalatele Pasta
--

<b>Duo Of Lamb</b> New Zealand Double Chop, Olive Oil Poached Loin of Colorado Lamb Goat Cheese Potato Dauphomiouse, Baby Vegetables
---

<b>Roasted Marinated Chicken Breast</b> Braised Fingerling Potato, Chanterelle Mushrooms Natural Chicken Jus lié
---

<b>Herb Crusted Scottish Salmon</b> Creamy Horseradish Risotto, Baby Water Cress, Sautéed Mussels, Sous-Vide Garlic Leeks
--

<b>Sea Bass</b> Artichoke Ravioli, Celery Root Puree, Asiago Cheese, Blood Orange Supreme
--

## THE SAUCES

Green Peppercorn Brandy
Creamy Gorgonzola
Port Wine
Béarnaise
Chasseur