


RED FLAME
STEAK & GRILL

HAPPY

Father's
DAY

20% OFF
BOTTLES OF WINE



APPETIZERS

NEW ORLEANS STYLE CRAB CAKE

Crab cake topped with a creamy crawfish sauce with crawfish tails and U10 scallop topping.
\$22.95

OYSTER NACHOS

Six tortilla chips with chipotle mayo and a fried oyster. Topped with melted cheese, queso fresco and fresh pico.
\$15.95

CEVICHE A LA CAMPECHANA

Octopus, shrimp, and whitefish with a blend of avocado, cilantro, jalapeño, onion, tomato and fresh citrus.
\$15.95

GUACAMOLE CHICHARRONES

Our house-made chunky guacamole, with 7 oz of ribeye chicharrones. Served with corn chips or tortillas.
\$14.95

KOREAN TENDERLOIN SKEWERS

Two tenderloin strips in a savory Korean demi-glace.
\$12.95

CHORIZO ARGENTINA

Argentinian pork sausage served with toasted bread and chimichurri sauce
\$8.95

AGUACHILES

Cucumber slices topped with citrus cooked shrimp and an avocado slice, then drizzled with a spicy three pepper sauce.
\$15.95

GAMBAS AL AJILLO

Seared shrimp in a olive oil filled skillet with a savory garlic red chili sauce.
\$11.95



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CHICKEN

FRENCH TARRAGON CHICKEN

Chicken breast over rice and asparagus with a tarragon sauce.
\$20.95

SEAFOOD

CHILEAN SEA BASS

Wild-caught sea bass with avocado pesto, asparagus, and field greens.
\$41.95

HONEY BEER SALMON

Guinness Stout glaze served with mashed potatoes.
\$28.95

SEABASS ZARANDEADO

Wild caught seabass marinated with achiote and chiles and then grilled. Served with cilantro rice and asparagus.
\$41.95

RED SNAPER WITH CREOLE SAUCE

Experience the essence of Creole cooking with a sauce of sautéed onions, bell peppers, and garlic, balanced by paprika and cayenne pepper. Perfect over fluffy dirty rice and toasted bread for a savory, slightly spicy delight!
\$29.95
Substitute for a Seabass for \$14.95.

SIDES

Green Beans/ Mashed Potatoes/
Cream Corn / Plain Baked Potato/
Grilled Vegetables / Sautéed
Mushrooms/ Grilled Zucchini /
Hand-cut Fries

PREMIUM SIDES

Loaded Baked Potato (\$3.95) /
Asparagus (\$2.95) / Loaded Mashed
Potatoes (\$3.95) / Bacon Wrapped
Asparagus (\$3.95) / Cup of Soup
(\$5.95) / Side Wedge (+\$1.75) / Side
Caesar (+\$1.75) / Side Strawberry
Mozzarella (\$2.75)

DRESSINGS

Ranch / Honey Mustard /
Thousand Island
Blue Cheese / Balsamic
Vinaigrette
Italian / White Wine Citrus
Vinaigrette

STEAKS

CENTER CUT FILET MIGNON

8oz of the most tender of steaks; lean, yet succulent with a fine, buttery texture.
\$44.95

TOMAHAWK FOR TWO

This bone-in ribeye steak is highly marbled and juicy with intense flavor. Includes two sides each. 40oz.
\$119.95

PRIME RIB

Classic roast beef preparation made from the beef rib primal cut, served with a house salad and 1 side 14oz.
\$40.95

RIBEYE

Highly marbled and juicy with an intense flavor profile, 14 oz.
\$41.95

NEW YORK STRIP

America's most popular steak, lean and tender, 12oz.
\$38.95

SOUP & SALAD

LOBSTER BISQUE

Fresh lobster tail meat in a spicy, made from scratch sauce.

CUP \$7.95
BOWL \$10.95

HOUSE SALAD

With your choice of one of our house-made dressings
\$6.95

STRAWBERRY MOZARELLA SALAD

A blend of greens, fresh mozzarella and strawberries. Served with house-made citrus vinaigrette on the side.
\$9.95

CAESAR SALAD

Hearts of romaine, fresh parmesan, croutons and our house-made Caesar dressing. \$7.95

with Grilled Chicken \$13.90

with Grilled Shrimp \$17.90

WEDGE SALAD

A wedge of iceberg, bacon, red onion, tomato and house-made blue cheese dressing. \$7.95

Add Chicken +\$5.95

Add Shrimp +\$9.95

Add Filet Medallions +\$13.95

Add Scottish Salmon +\$15.95