

STARTERS

Kumamoto Oysters Meyer Lemon-Yuzu Ice (2) * 9.45	Mango & Arugula Salad, Yuzu Vinaigrette 16	Katz's Pastrami Egg Roll (1) 10.75
Shrimp-Stuffed Shishito Poppers (4) 14.95	Seared Live Sea Scallop, Shrimp Dumpling, Watercress & Corn Sauce (1) * 13.95	Spicy Crispy Beef 18.5
Gold Coin Scallion Pancakes with Applewood Smoked Bacon (4) 14	BBQ Pork Lettuce Wraps 18.95	Yuzu-Wasabi Shrimp (2) 14
Mushroom & Vegetable Spring Rolls (2) 12.75	RedFarm Chicken Salad 22.5	Kowloon Filet Mignon Tarts (2)* 12.95
	BBQ'd Pork Belly 18.5	Diced Tuna & Eggplant 'Bruschetta' (2) * 14.5

REDFARM DUMPLINGS

Shrimp & Snow Pea Leaf Dumplings (4) 14.95	'Pac Man' Shrimp Dumplings (4) 16	Crunchy Vegetable & Peanut Dumplings (4) 13.75
Seared Pork & Shrimp Dumplings (4) 14.95	Steamed Lobster Dumplings (4) 19.75	Pan-Fried Pork Buns (4) 13.95
Oxtail Dumplings (4) 16.5	Pork & Crab Soup Dumplings (4) 16	Five Flavor Chicken Dumplings (4) 15.95
	Crispy Duck & Crab Dumplings (4) 16	Three Color Vegetable Dumplings (4) 13.75
		Pan-Fried Lamb Dumplings (4) 16.5

MAINS

Sautéed Lobster, Egg, & Chopped Pork 49.95	Three Chili Chicken 29	Sautéed Black Cod, Black Bean & Thai Basil 38
Grilled Jumbo Shrimp, Vegetables, Red Curry 34	Jumbo Shrimp with Cashews, Vegetables, XO Sauce 32	Chinese Broccoli with Superior Shiitake 'Flower' Mushrooms 19.5
Sautéed Snow Pea Leaves, Garlic 19.95	Grilled Marinated Creekstone Prime Rib Steak, Asparagus * 52	Sautéed Diced Lamb with Chinese Broccoli & Pickled Shallot * 36.25
Happy Buddha Delight: Beancurd Skin, Double Mushroom & Cellophane Noodles 28	Grilled Prime Creekstone Bone-In N.Y. Strip Steak * 57.5 (16 oz. dry aged for 40 days)	Sautéed String Beans, Spicy Chopped Pork 24
Thai Curry with Mussels and Manila Clams 27		Crispy Skin Smoked Chicken, Garlic 31.75

RICE & NOODLES

Lobster Long Life Noodles 51.95	BBQ'd Beef Fried Rice * 26.5	Bentons Bacon & Egg Fried Rice 19.95
Wide Rice Noodles, BBQ'd Roast Duck 29.95	Thin Rice Noodles, Vegetables, Singapore Style 19.75	Soft & Crunchy Vegetable Fried Rice 17.95
Long Life Noodles, Chanterelles & Shiitakes 21	Wok-Braised Shrimp Wontons & Ramen Noodles 28.95	BBQ'd Duck & Ginger Fried Rice 22.5
Shrimp and Scallop XO Fried Rice 28		Steamed Koshihikari Short Grain Rice 3.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Happy Holidays! Gift cards available for purchase. Ask your server for details.

CHEF/PARTNER: JOE NG
OPERATING PARTNER: ED SCHOENFELD

RF COCKTAILS \$16

Wet & Sandia

Gran Centenario Plata Tequila, Aperol, Watermelon, Lime, Cucumbers, Mint, Cane Sugar

Clean Martini

ESP Smoked Gin, Noilly Prat, Dolin Blanc, Benedictine, Extra Virgin Olive Oil

Pompelmo

Saga Barley Shochu, Arneis Prosecco, Pamplemousse, Cappelletti, Cinnamon

Shiso Wonderful

Brooklyn Gin, Shiso Leaves, Cucumber, Agave, Lemon

House Mule

Smirnoff Vodka, Ginger, Lime, Sparkling Water

Le Club Hot

Gran Centenario Plata Tequila, Jalapeño, Cucumber, Mint, Lime, Smoked Sea Salt

Behind The Negroni

Barrel finish Bluecoat Gin, Gran Classico Bitter, Cocchi Americano Rosa, Alessio Chinato

Manhattan on Hudson

Bullet Rye, Carpano Antica, Angostura Bitters, Madeira Rinse

Shrubarb

Monkey Shoulder Scotch, Cynar, Ginger, Rhubarb Shrub, Yuzu, Shiso

Kyushiki Old Fashioned

Suntory Toki, Angostura, Nori, Ginger, Agave Nectar, Bitters, Club Soda

BEER

Ommegang Rare VOS Amber Ale (New York) 6.5%	9	Hitachino Nest White Ale (Japan) 5.5%	12
Tsingtao Lager (China) 4.8%	9	Blue Point Toasted Lager (New York) 5.5%	9
Sixpoint The Crisp (New York) 5.4%	9	DogFish Head 60 Minute IPA (Delaware) 6.0%	9
Shacksbury Dry Craft Cider (Vermont) 5.5%	9		

RESERVE WINES BY THE BOTTLE

Gruener Veltliner, Hirsch "Kammern Heiligenstein" 2015 (Kamptal, Austria)	72
Chardonnay, Flowers "Sonoma Coast" 2016 (Sonoma County, CA)	104
Cabernet Sauvignon, "Faust" 2016 (Napa Valley, CA)	120
Cyprien Arlaud Vosne Romanee "Aux Reas" 2016 (Burgundy, France)	140
Pinot Noir, Failla "Occidental Ridge" 2016 (Sonoma County, CA)	152

NON ALCOHOLIC 6.5

Blackberry Ginger Lime Soda

Homemade Ginger Ale

Jasmine Peach Iced Tea

Thai Basil Lemonade

Watermelon Juice

WINES

BY THE GLASS/ BOTTLE

SPARKLING

Arneis, Malivia "Methode Charmat" NV (Piedmont, Italy)	13/52
Lambrusco, Fiorini "Grasparossa di Castelvetro" NV (Emilia-Romagna, Italy)	15/60
Cabernet Franc, Gratien & Meyer "Cremant De Loire" NV (Loire Valley, France)	15/60
Pinot Meunier Blend, Duc de Romet Brut "Prestige" NV (Champagne, France)	20/80

WHITE

Chenin Blanc, Ken Forrester "Old Vine" 2017 (Stellenbosch, South Africa)	14/56
Pinot Gris, Joel Gott 2017 (Willamette Valley, OR)	14/56
Riesling, Kruger-Rumpf "Munsterer Rheinberk" 2015 (Nahe, Germany)	15/60
Sauvignon Blanc, Domaine Martin Sancerre 2017 (Loire Valley, France)	16/64
Chardonnay, Domaine Pinson Chablis 2017 (Burgundy, France)	19/76
Chardonnay, Neyers "Carneros" 2015 (Napa Valley, CA)	20/80

ROSÉ & RED

Zweigelt, Schloss Gobelsburg Rosé 2017 (Kamptal, Austria)	13/52
Gamay, Domaine de Bel Air Beaujolais-Villages 2017 (Beaujolais, France)	14/56
Malbec, Zorzal "Gran Terrior" 2016 (Mendoza, Argentina)	16/64
Pinot Noir, Soter Vineyards "Planet Oregon" 2016 (Willamette Valley, OR)	16/64
Syrah, Peidrasassi 2016 (Central Coast, CA)	17/68
Meritage Red Blend, Duckhorn Decoy 2016 (Napa Valley, CA)	19/76
Cabernet Sauvignon, Heron Wines "Laely" 2012 (Napa Valley, CA)	20/80
Merlot, Seven Falls "Wahluke Slope" 2014 (Columbia Valley, WA)	58

SAKE

BY THE GLASS/

Dassai 50 Nigori	10/ 65
Dassai 50 Junmai Daiginjo	10/ 65