

STARTERS

BEEF CARPACCIO 79
Olive Oil, Balsamic, Croutons

SINEEYA 79
Ground Beef, Tehina, Potato Crispies, Tomatoes, Shallots, Cilantro

GRILLED EGGPLANT 59
Homemade Tehina, Tomato Salsa

CHICKEN TENDERS 59
Beer Battered, Jalapeno Sauce

BEEF KADEH 79
Crispy Yemenite Dough, Ground Ribeye, Small Salad

CHICKEN LIVER 75
Coarsely Chopped, Onion Jam, Crostini, Homemade Pickles

TEXAS WINGS 59
Barbecue or Sweet Chili Sauce

COQUAU VIN 69
Stewed Drumettes, Red Wine Sauce, Root Vegetables

HOUSEMADE ONION RINGS 49

SOUPS & SALADS

CHEF'S SOUP DU JOUR 49

HOUSE SALAD 85
Mixed Greens, Roasted Vegetables, Grilled Chicken Breast, Crispy Pastrami, Honey Mustard Vinaigrette

STEAK SALAD 115
Mixed Greens, Sliced Entrecote, Soft Boiled Egg, Garlic Aioli, Balsamic Vinaigrette

ARTISANAL SANDWICHES

All sandwiches served with lettuce, tomato and choice of side

RED HEIFER BURGER 105
Freshly ground Ribeye, Caramelized Onions, Garlic Aioli, Homemade Pickles

Add Pastrami 19

SLOW BRAISED BRISKET SANDWICH 105
Fried Onions, BBQ Sauce

NEW YORKER 99
Grilled Chicken Breast, Pastrami, Garlic Aioli, Pesto

TUSCANY 75
Grilled Vegetables, Garlic Aioli & Pesto

POULTRY

GRILLED CHICKEN BREAST 139
Caramelized Onions, Grilled Tomatoes & Pesto

PASTA

PASTA LUGIANO 125
Grilled Chicken, Peppers, Pesto, Garlic Confit

FISH

PAN SEARED NORWEGIAN SALMON 155
Black Lentils & Red Onions

SIDES

MASHED RED BLISS POTATOES 40

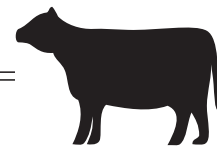
ROASTED SWEET POTATO 45

HAND-CUT FRENCH FRIES 40

ROASTED VEGETABLES 45

MIXED GREEN SALAD 45

HOMEMADE PICKLES 29



STEAKS

All beef is hormone free. We age our steaks 28 days to perfection in our aging facility.

Served with choice of side.

RED HEIFER CLASSIC RIB EYE STEAK

350 Grams (12 oz.) 195

500 Grams (16 oz.) 255

PETITE

250 Grams (8 oz.) 145

RESERVE CUT 260

Lean & Juicy 300 Grams, Pomegranate Reduction

FILET MIGNON 200

(Center Cut of Rib) 250 Grams, Cabernet Mushroom Sauce

PARISIAN STEAK 215

Fried Onions, Garlic Confit, Sunny Egg

STEAK AU POIVRE 200

Crusted Peppercorns 250 Grams

SLOW BRAISED PULLED BEEF 185

Braised Twelve Hours, BBQ Sauce

SHORT RIBS 195

Braised, Chipotle Sauce

GRAND BUTTERFLY 379

700 Grams

EXTRAS :

*Pepper Sauce 20, Whisky Sauce 20, Mushroom Sauce 20,
Sunny Side Egg 20*

*The ribeye is a flavorful cut of beef, well marbled with fat.
Filet Mignon and Reserve Cut are recommended
if you prefer a lean cut of beef.*

MEAT TEMPERATURES

BLACK'N BLUE - *very rare inside - charred outside*

RARE - *dark red cool center*

MEDIUM RARE - *very red warm center*

MEDIUM - *warm center with pink edges*

MEDIUM WELL - *slightly pink*

WELL DONE - *cooked throughout*

COLD DRINKS

COKE 18

DIET COKE 18

COKE ZERO 18

SPRITE 18

DIET SPRITE 18

SAN PALLEGRINO 40

ACQUA PANNA 40

ORANGE JUICE 18

APPLE JUICE 18

LIMONANA 18

POMEGRANATE JUICE 18

BEER

MACCABI 30

GOLDSTAR 30

GOLDSTAR UNFILTERED 32

HOT DRINKS

COFFEE 18

HERBAL TEA 18

HOMEMADE DESSERTS

*Please inquire with server for
our pastry chef's
daily special*

15% Service will be added to check - All weights are approximate



COCKTAILS & SPIRITS

POMEGRANATE MARTINI 45

SCREWDRIVER 45

VODKA 45

BRANDY 45



WHITE

HOUSE WINE *glass* 32

PRIVATE COLLECTION EMERALD RIESLING 150

YOUNG MUSCATO 95

HASETRA AZORIT CHARDONNAY 185

Upper Galilee

RED

HOUSE WINE *glass* 32

PRIVATE COLLECTION CABERNET / MERLOT 145

PRIVATE COLLECTION CABERNET SAUVIGNON 175

PRIVATE COLLECTION MERLOT 175

CARMEL VINEYARDS CABERNET SAUVIGNON 225

Upper Galil 2010

HASETRA AZORIT CABERNET FRANC 195

Upper Galilee

HASETRA AZORIT CABERNET SAUVIGNON 195

Upper Galilee

HASETRA AZORIT MERLOT 195

Upper Galilee

YATIR CABERNAET SAUVIGNON 2011 390

YATIR SYRAH 2009 390

YATIR FOREST 2012 490

YATIR MOUNT AMASA 2011 315

PRIVATE COLLECTION CABERNET / MERLOT 375 ml. 95

HASETRA AZORIT CABERNET / SHIRAZ 375 ML. 95

Zichron Ya'acov



CATERING



Red Heifer is proud to offer catering for all occasions.

Whether you require an impeccable event or hosting a Shabbat or Yom Tov dinner you will be pleased with our wide variety of delicious catering & take home options.

We pride ourselves on our attention to detail and a service first approach.

Please feel free to contact our catering manager regarding any special needs or requests.



BUTCHERY



All our 28 day aged steaks and roasts can be ordered to go. Only 100% aged beef.

Please ask server for details.



Delicatessen

WOLF & LAMB

Steakhouse



VISITING NEW YORK?

Enjoy an unforgettable evening or business lunch at

WOLF & LAMB STEAKHOUSE

NEW YORK CITY – 10 E. 48th St. NYC 212.317.1950

BROOKLYN -1635 Coney Island Avenue Brooklyn 718.627.4676

Check their website for the evening music schedule.

www.wolfandlambsteakhouse.com

ABOUT THE NAME... *the sages tell us that there has been nine Red Heifers to date... the tenth Red Heifer we will have with Moshiach, speedily in our days!*