

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY COCKTAIL SAUCE
22

OYSTERS
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
19

CALAMARI & SHRIMP
FRIED WITH COCKTAIL SAUCE
15

ESCARGOTS
GARLIC BUTTER & GRILLED
TUSCAN BREAD
15

AVOCADO & CRAB
HEIRLOOM TOMATOES &
CUCUMBERS
24

BEEF CARPACCIO
ARUGULA & CRISPY POTATOES
WITH TRUFFLE AIOLI
18

BAKED CHEESE
SAINT-ANDRÉ TRIPLE CREAM &
POACHED PEAR WITH
MAPLE SYRUP
16

SOUP

GAZPACHO
CRAB & AVOCADO
11

LOBSTER BISQUE
FRESH MAINE LOBSTER
12

SALADS

RL HOUSE
MESCLUN GREENS, AVOCADO,
CUCUMBERS, CARROTS, ONIONS,
TOMATOES & RADISHES WITH
BALSAMIC VINAIGRETTE
11

CAESAR
ROMAINE, KALE, PECORINO
& CROUTONS
13

WATERMELON & TOMATO
CUCUMBER, RED ONION, ARUGULA, FETA, MINT
WITH SHERRY VINAIGRETTE
13

BLT
ICEBERG, CHERRY TOMATOES, GRILLED
BERKSHIRE BACON & OREGON BLUE CHEESE
WITH HERB-YOGURT DRESSING
16

COBB
ICEBERG, ROMAINE, CHICKEN, BACON LARDONS,
BLUE CHEESE, TOMATOES, AVOCADO &
HARD-COOKED EGG WITH
RED WINE VINAIGRETTE
19

SANDWICHES

RL BURGER

TOMATO, LETTUCE, ONIONS & PICKLES
ON A TOASTED CHALLAH-SESAME BUN

19

ADD CHEESE, BACON, MUSHROOMS 2 EACH

VEGGIE BURGER

PEPPERJACK CHEESE, AVOCADO, GREENS & TOMATO
ON A TOASTED CHALLAH-OAT BUN

18

POLO CLUB

ROASTED CHICKEN, BACON, LETTUCE & TOMATO
WITH CHOICE OF HAM OR HARD-COOKED EGG
ON TOASTED BRIOCHE

18

RALPH'S CORNED BEEF

MELTED SWISS ON MARBLE RYE WITH
HORSERADISH COLESLAW

19

GRILLED STEAK

PRIME TOP SIRLOIN, PROVOLONE, ARUGULA
& GRILLED ONIONS WITH GARLIC AIOLI
ON A SALTED FRENCH SQUARE

19

LOBSTER ROLL

FRESH MAINE LOBSTER, LEMON-HERB AIOLI &
CELERY ON A TOASTED BRIOCHE BUN

30

GRILLED CHEESE WITH TOMATO SOUP

BABY SWISS, MUENSTER & CHEDDAR
CHEESES ON MULTI-GRAIN

14

RL CLASSICS

CRAB CAKE BENEDICT

POACHED EGG & HOLLANDAISE SAUCE

24

RL OMELET

CHOICE OF THREE: BACON, HAM, CHOICE OF
CHEESE, TOMATOES, ONIONS, MUSHROOMS,
PEPPERS, SPINACH

13

LAKE PERCH

PANKO BREAD CRUMBS, TARTAR
SAUCE & COLESLAW

27

RED SNAPPER

PAN-SEARED, ROASTED CHERRY TOMATOES,
PETITE SALAD, LEMON-CAPER SAUCE

39

DOVER SOLE

PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE

52

CALF'S LIVER

SAUTÉED WITH BACON, ONION
& COFFEE-VEAL REDUCTION

29

PRIME FILET MIGNON

MAÎTRE D'HÔTEL BUTTER

51

CHICKEN MILANESE

HERB-BREADED WITH ARUGULA, SHAVED
PARMESAN & BABY TOMATOES

18

SIDES

HAND-CUT FRENCH FRIES 10

MIXED MUSHROOMS 10

MASHED POTATOES WITH VERMONT BUTTER 10

SAUTÉED GARLIC SPINACH 10

POACHED ASPARAGUS 10

GREEN BEANS WITH SHALLOTS 10