

STARTERS

- PIGS IN A BLANKET** Spicy Brown Mustard 17
- CRISPY CALAMARI & ROCK SHRIMP** Bombay Cocktail Sauce & Pickled Jalapeño Tartar Sauce 25
- MINI LOBSTER ROLLS** Poached Maine Lobster on Toasted Brioche 43  
with Golden Osetra Caviar 73
- SHRIMP COCKTAIL** Bombay Cocktail Sauce 26
- RALPH’S CORNED BEEF BITES** Melted Swiss on Marbled Rye & Spicy Brown Mustard 25
- OYSTERS\*** East & West Coast Oysters with Mignonette & Cocktail Sauce, ½ Dozen 27
- ESCARGOTS\*** Garlic Butter & Toasted Brioche 20
- CAVIAR\*** 1 ounce of Golden Osetra with Crispy Potatoes, Crème Fraîche & Chives 135
- SEAFOOD PLATEAU\*** Maine Lobster, Shrimp Cocktail, Jumbo Lump Crab Ceviche, East & West Coast Oysters  
Served with Bombay Cocktail Sauce, Mignonette & Rose Sauce 76

SOUPS & SALADS

- LOBSTER BISQUE** Maine Lobster 16
- CHOPPED VEGETABLE SALAD** Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives, Corn & Vermont Creamery Feta with Mustard Vinaigrette 20 (V)
- BLT SALAD** Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 25
- CLASSIC CAESAR SALAD** Gem Lettuce & Country Bread Croutons with Shaved Pecorino 18
- CRAB & AVOCADO SALAD** Petite Mesclun, Heirloom Tomatoes & Cucumbers with Lime-Espelette Vinaigrette 34
- Additions: Chicken 11, Salmon\* 15, Shrimp 17, Steak\* 17, Lobster 27

CLASSICS

- DOVER SOLE\*** Pan-Seared with Meyer Lemon Butter Sauce 59  
with Golden Osetra Caviar 89
- ROASTED CAULIFLOWER** Charred Wild Mushrooms & Petite Mesclun with Romesco 24 (V)
- CHILEAN SEA BASS\*** Choice of Romesco Sauce, Spicy Parsley Sauce, or Lemon Butter 55
- CRISPY LAKE PERCH** Coleslaw & Tartar Sauce 35
- ORGANIC FARMHOUSE CHICKEN** Spit-Roasted with Herb-Citrus Marinade & Oregano-Olive Oil Jus 35
- CALF’S LIVER\*** Sautéed with Bacon, Onion & Coffee-Veal Reduction 39
- VEAL MILANESE\*** Arugula, Shaved Fennel, Radish & Cherry Tomatoes with Tarragon-Dijon Aioli 55

STEAKS & BURGERS

RL BURGER\*

Tomato, Lettuce, Onions, Pickles, Cheddar Cheese & Crispy Bacon  
with Hand-Cut Fries 29

VEGGIE BURGER

Black Bean, Quinoa & Roasted Beets with Avocado, Tomato,  
Pepper Jack Cheese & Barbecue Sauce with Hand-Cut Fries 25 (V)

LAMB CHOPS\* 67

Roasted Garlic, Parsley & Sautéed Spinach

PRIME FILET MIGNON\* 10 oz. 73  
Onion Rings

NEW YORK STRIP STEAK\* 13 oz. 68

BONE-IN RIB EYE\* 22 oz. 87

Steaks served with Chimichurri, Peppercorn Sauce, or Horseradish Cream Sauce  
All of our steaks are USDA Prime Angus

SIDES

- Hand-Cut Fries 11
- Sautéed Garlic Spinach 12
- Roasted Brussels Sprouts with Bacon 15
- Mashed Potatoes 12
- Creamed Spinach 15
- Charred Heirloom Cauliflower 14

(V) - VEGETARIAN

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