

STARTERS

PIGS IN A BLANKET Spicy Brown Mustard 17

BEEF CARPACCIO* Truffle Aioli, Parmesan, Arugula & Crispy Potato 29

CRISPY CALAMARI & ROCK SHRIMP Bombay Cocktail Sauce & Pickled Jalapeño Tartar Sauce 26

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 21

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 17

CHOPPED VEGETABLE SALAD Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm,
Radishes, Black Olives, Corn & Vermont Creamery Feta with Mustard Vinaigrette 21 (V)

CLASSIC CAESAR SALAD Gem Lettuce & Country Bread Croutons with Shaved Pecorino 19

CRAB & AVOCADO SALAD Petite Mesclun, Heirloom Tomatoes & Cucumbers with Lime-Espelette Vinaigrette 35

Additions: Chicken 12, Salmon* 16, Shrimp 18, Steak* 18, Lobster 28

CLASSICS

DOVER SOLE* Pan-Seared with Meyer Lemon Butter Sauce 65
with Golden Osetra Caviar 95

ROASTED CAULIFLOWER Charred Wild Mushrooms & Petite Mesclun with Romesco 26 (V)

CHILEAN SEA BASS* Choice of Romesco Sauce, Spicy Parsley Sauce, or Lemon Butter 55

CRISPY WALLEYE Coleslaw & Tartar Sauce 36

ORGANIC FARMHOUSE CHICKEN Spit-Roasted with Herb-Citrus Marinade & Oregano-Olive Oil Jus 36

CALF'S LIVER* Sautéed with Bacon, Onion & Coffee-Veal Reduction 40

VEAL MILANESE* Arugula, Shaved Fennel, Radish & Cherry Tomatoes with Tarragon-Dijon Aioli 56

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* 68

Roasted Garlic, Parsley & Sautéed Spinach

PRIME FILET MIGNON* 10 oz. 74

Onion Rings

NEW YORK STRIP STEAK* 13 oz. 69

BONE-IN RIB EYE* 22 oz. 89

Steaks served with Chimichurri, Peppercorn Sauce, or Horseradish Cream Sauce

All of our steaks are USDA Prime Angus

SIDES

Hand-Cut Fries 11

Mashed Potatoes 12

Sautéed Garlic Spinach 12

Creamed Spinach 15

Asparagus with Pecorino 15

Charred Heirloom Cauliflower 14

(V) - VEGETARIAN

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