

STARTERS

- PIGS IN A BLANKET** Spicy Brown Mustard 17
- 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
- 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
- WALDORF SALAD** Endive, Granny Smith Apple, Blue Cheese, Candied Pecans, Sage Yogurt with Sherry-Shallot Vinaigrette (V) 21
- 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
Additions: Chicken 12, Salmon* 16, Shrimp 18, Steak* 18, Lobster 28
- CRAB & AVOCADO SALAD** Petite Mesclun, Heirloom Tomatoes & Cucumbers with Lime-Espelette Vinaigrette 35

CLASSICS

- DOVER SOLE*** Pan-Seared with Meyer Lemon Butter Sauce 67
with Golden Osetra Caviar 97
- ROASTED CAULIFLOWER** Charred Wild Mushrooms & Petite Mesclun with Romesco 26 (V)
- CHILEAN SEA BASS*** Choice of Romesco Sauce, Spicy Parsley Sauce, or Lemon Butter 56
- CRISPY WALLEYE** Coleslaw & Tartar Sauce 36
- ORGANIC FARMHOUSE CHICKEN** Spit-Roasted with Herb-Citrus Marinade & Oregano-Olive Oil Jus 37
- CALF’S LIVER*** Sautéed with Bacon, Onion & Coffee-Veal Reduction 41
- VEAL MILANESE*** Arugula, Shaved Fennel, Radish & Cherry Tomatoes with Tarragon-Dijon Aioli 57

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. 71

BONE-IN RIB EYE* 22 oz. 91

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
- 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.