

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY GIN COCKTAIL SAUCE
24

OYSTERS*
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
21

SEAFOOD TOWER*
OYSTERS ON THE HALF SHELL, POACHED JUMBO SHRIMP,
ALASKAN KING CRAB LEGS AND MAINE LOBSTER TAIL WITH
BOMBAY GIN COCKTAIL & MUSTARD SAUCE
46 PER PERSON

CRISPY CALAMARI & ROCK SHRIMP
PICKLED JALAPEÑO TARTAR &
BOMBAY GIN COCKTAIL SAUCE
17

ESCARGOTS
GARLIC BUTTER & GRILLED TUSCAN BREAD
15

CLAMS OREGANATA
BREADCRUMBS, PROSCIUTTO, GARLIC, SHALLOTS,
CHIVES & OREGANO
18

CRAB CROQUETTES
PICKLED JALAPEÑO AIOLI
21

MINI LOBSTER ROLLS
TOASTED BRIOCHE BUNS
33

SMOKED SALMON
CRISPY POTATO ROSTI, GOLDEN OSETRA CAVIAR,
LEMON CREAM & DILL
16

BEEF CARPACCIO*
ARUGULA & BRIOCHE CROUTON
WITH TRUFFLE AIOLI
18

PIGS IN A BLANKET
MINI WAGYU BEEF HOT DOGS BAKED IN
PUFF PASTRY WITH SPICY BROWN MUSTARD
13

SOUP

GAZPACHO
CRAB & AVOCADO
11

LOBSTER BISQUE
FRESH MAINE LOBSTER
12

SALADS

KALE CAESAR
ROMAINE, KALE, PECORINO & CROUTONS
13

CHOPPED VEGETABLE
AVOCADO, ASPARAGUS, GREEN BEANS,
HEARTS OF PALM, CUCUMBERS, TOMATOES,
RADISHES, OLIVES & FETA WITH
LEMON-OREGANO DRESSING
17

BLT
ICEBERG LETTUCE, CHERRY TOMATOES, GREEN ONION,
GRILLED BERKSHIRE BACON, OREGON BLUE CHEESE
WITH GREEN GODDESS & BLUE CHEESE DRESSING
& RED WINE VINAIGRETTE
17

AVOCADO & CRAB
HEIRLOOM TOMATOES &
CUCUMBERS WITH SHERRY VINAIGRETTE
24

ZUCCHINI & BURRATA
BASIL, RED ONION, SHAVED RADISHES,
TOASTED PINE NUTS & BABY TOMATOES
22

PROTEINS AVAILABLE:
CHICKEN 12 LOBSTER 20 SALMON 12 SHRIMP 14 STEAK 14

SANDWICHES

RL BURGER*

TOMATO, LETTUCE, ONIONS & PICKLES,
CRISPY BACON AND CHEDDAR CHEESE
ON A TOASTED SESAME BUN

24

RED BARN TURKEY BURGER

AVOCADO, LETTUCE, TOMATO, ONION & WHITE
CHEDDAR ON A TOASTED MULTI-GRAIN BUN

20

VEGGIE BURGER

AVOCADO, TOMATO & PEPPERJACK CHEESE
WITH BARBEQUE SAUCE ON A TOASTED
MULTI-GRAIN BUN

19

POLO CLUB

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

20

RALPH'S CORNED BEEF

MELTED SWISS ON MARBLE RYE WITH
HORSERADISH COLESLAW

21

GRILLED STEAK*

PRIME TOP SIRLOIN, ARUGULA, GRILLED ONIONS
& PROVOLONE CHEESE WITH
GARLIC AIOLI ON TOASTED CIABATTA

21

LOBSTER ROLL

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

34

RL CLASSICS

CRAB CAKE

COLESLAW & RED CHILI MAYONNAISE

26

LAKE PERCH

COLESLAW & TARTAR SAUCE

28

GRILLED FISH OF THE DAY

CHOICE OF SPICY PARSLEY SAUCE,
HERB VINAIGRETTE OR SPRING PISTOU
MP

DOVER SOLE

PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE

52

CALF'S LIVER

SAUTÉED WITH BACON, ONION
& COFFEE-VEAL REDUCTION

31

PRIME FILET MIGNON*

MAÎTRE D'HÔTEL BUTTER

58

CHICKEN MILANESE

HERB-BREADED WITH ARUGULA, SHAVED
PARMESAN & BABY TOMATOES

18

SIDES 10

HAND-CUT FRENCH FRIES

MASHED POTATOES WITH VERMONT BUTTER

ROASTED BRUSSELS SPROUTS WITH BACON

ROASTED CAULIFLOWER

SAUTÉED MIXED MUSHROOMS

SAUTÉED GREEN BEANS WITH SHALLOTS

STEAMED GREEN ASPARAGUS