

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY COCKTAIL SAUCE
22

OYSTERS
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
19

CRISPY CALAMARI & ZUCCHINI
PICKLED JALAPEÑO TARTAR &
BOMBAY COCKTAIL SAUCE
15

ESCARGOTS
GARLIC BUTTER & GRILLED
TUSCAN BREAD
15

SMOKED SALMON
CRISPY POTATO ROSTI, LEMON CREAM,
PICKLED ONION & 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
12

SOUP

ROASTED TOMATO
WHITE CHEDDAR, BASIL
9

SPRING ASPARAGUS
CRISPY GOAT CHEESE
11

LOBSTER BISQUE
FRESH MAINE LOBSTER
12

SALADS

CAESAR
ROMAINE, KALE, PECORINO
& CROUTONS
13

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

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

AVOCADO & CRAB
HEIRLOOM TOMATOES &
CUCUMBERS
24

SANDWICHES

RL BURGER

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

23

RED BARN TURKEY BURGER

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

19

VEGGIE BURGER

AVOCADO, TOMATO & PEPPERJACK CHEESE WITH
BARBEQUE SAUCE ON A TOASTED MULTI-GRAIN 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, ARUGULA, GRILLED ONIONS
& PROVOLONE WITH GARLIC AIOLI
ON SALTED FRENCH SQUARE

19

LOBSTER ROLL

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

30

RL CLASSICS

CRAB CAKE

COLESLAW WITH RED CHILI MAYONNAISE

24

RL OMELET

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

13

RL FISH STICKS

LAKE PERCH WITH PANKO BREAD CRUMBS,
TARTAR SAUCE & COLESLAW

27

GRILLED FISH OF THE DAY

CHOICE OF SPICY PARSLEY-GARLIC SAUCE,
HERB VINAIGRETTE, OR ROASTED TOMATO 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

54

CHICKEN MILANESE

HERB-BREADED WITH ARUGULA, SHAVED
PARMESAN & BABY TOMATOES

18

SIDES 10

MASHED POTATOES WITH VERMONT BUTTER

HAND-CUT FRENCH FRIES

MIXED MUSHROOMS

POACHED ASPARAGUS

SAUTÉED GARLIC SPINACH

ROASTED BRUSSELS SPROUTS