

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY COCKTAIL SAUCE
22

OYSTERS
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
19

CALAMARI & SHRIMP
FRIED WITH COCKTAIL SAUCE
15

ESCARGOTS
GARLIC BUTTER & GRILLED
TUSCAN BREAD
15

AVOCADO & CRAB
HEIRLOOM TOMATOES &
CUCUMBERS
24

BEEF CARPACCIO
ARUGULA & CRISPY POTATOES
WITH TRUFFLE AIOLI
18

BAKED CHEESE
SAINT-ANDRÉ TRIPLE CREAM &
POACHED PEAR WITH
MAPLE SYRUP
16

SOUP

MUSHROOM
CRISPY HEN-OF-THE-WOODS MUSHROOMS,
ARUGULA PESTO
11

LOBSTER BISQUE
FRESH MAINE LOBSTER
12

SALADS

RL HOUSE
MESCLUN GREENS, AVOCADO,
CUCUMBERS, CARROTS, ONIONS,
TOMATOES & RADISHES WITH
BALSAMIC VINAIGRETTE
11

CAESAR
ROMAINE, KALE, PECORINO
& CROUTONS
13

ROASTED BEET
FRISÉE, ENDIVE, BUCHERON GOAT CHEESE
CROUTONS & CANDIED WALNUTS WITH SHERRY
VINAIGRETTE
18

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

COBB
ICEBERG, ROMAINE, CHICKEN, BACON LARDONS,
BLUE CHEESE, TOMATOES, AVOCADO &
HARD-COOKED EGG WITH
RED WINE VINAIGRETTE
19

SANDWICHES

RL BURGER

TOMATO, LETTUCE, ONIONS & PICKLES
ON TOASTED CHALLAH-SESAME BUN

19

ADD CHEESE, BACON, MUSHROOMS 2 EACH

RED BARN TURKEY BURGER

WHITE CHEDDAR CHEESE, AVOCADO, LETTUCE, ONION &
TOMATO ON TOASTED CHALLAH-OAT BUN

19

VEGGIE BURGER

HEIRLOOM TOMATO, AVOCADO, PEPPERJACK CHEESE &
BARBEQUE SAUCE ON TOASTED CHALLAH-OAT 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, PROVOLONE, ARUGULA
& GRILLED ONIONS WITH GARLIC AIOLI
ON SALTED FRENCH SQUARE

19

LOBSTER ROLL

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

30

GRILLED CHEESE WITH TOMATO SOUP

BABY SWISS, MUENSTER & CHEDDAR
CHEESES ON MULTI-GRAIN

14

RL CLASSICS

CRAB CAKE

COLE SLAW WITH RED CHILI MAYONNAISE

24

RL OMELET

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

13

LAKE PERCH

PANKO BREAD CRUMBS, TARTAR
SAUCE & COLESLAW

27

RED SNAPPER

PAN-SEARED, ROASTED CHERRY TOMATOES,
PETITE SALAD, LEMON-CAPER SAUCE

39

SALMON

TERIYAKI GLAZE, MIXED MUSHROOMS,
BABY BOK CHOY

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

MASHED POTATOES WITH VERMONT BUTTER 10

HAND-CUT FRENCH FRIES 10

MIXED MUSHROOMS 10

GREEN BEANS WITH SHALLOTS 10

SAUTÉED GARLIC SPINACH 10

ROASTED BRUSSELS SPROUTS 10