

## STARTERS

CLASSIC SHRIMP COCKTAIL  
BOMBAY 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 COCKTAIL SAUCE  
17

ESCARGOTS  
GARLIC BUTTER & GRILLED  
TUSCAN BREAD  
15

TUNA TARTARE\*  
AVOCADO, MUSTARD GREENS, CRISPY SHALLOTS WITH  
SOY GINGER DRESSING  
20

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

ASPARAGUS  
FRIED GOAT CHEESE  
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

BABY ARUGULA  
CRISPY PANCETTA, PECORINO-ROMANO CHEESE, SHAVED  
CARROT AND ASPARAGUS WITH RED WINE VINAIGRETTE  
16

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## 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

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 WITH 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

GLAZED BABY CARROTS

ROASTED CAULIFLOWER

MIXED MUSHROOMS

GREEN BEANS WITH SHALLOTS

POACHED ASPARAGUS