

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 & 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

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

RL CLASSICS

LAKE PERCH
COLESLAW & TARTAR SAUCE
28

CRAB CAKE
COLESLAW & RED CHILI MAYONNAISE
26

GRILLED FISH OF THE DAY
CHOICE OF SPICY PARSLEY SAUCE,
HERB VINAIGRETTE OR ROASTED TOMATO
MP

DOVER SOLE
PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE
52

ORGANIC FARMHOUSE CHICKEN
SPIT-ROASTED WITH HERB-CITRUS MARINADE
& OREGANO-OLIVE OIL JUS
26

VEAL MILANESE*
ARUGULA, TOMATO, ONION & SHAVED
PECORINO WITH TARRAGON AIOLI
49

CALF'S LIVER
SAUTÉED WITH BACON, ONION &
COFFEE-VEAL REDUCTION
31

RL GRILL

RL BURGER*
TOMATO, LETTUCE, ONION & PICKLES,
CRISPY BACON, CHEDDAR CHEESE
ON A TOASTED CHALLAH-SESAME BUN
24

GARLIC-PARSLEY
ROASTED LAMB CHOPS*
SAUTÉED SPINACH
57

GRILLED VEAL CHOP*
SHALLOT-HERB BUTTER &
SAUTÉED MIXED MUSHROOMS
48

*USDA PRIME ANGUS STEAKS

FILET MIGNON 10 oz	58
NEW YORK STRIP STEAK 13 oz	52
BONE-IN RIBEYE 20 oz	62

ALL OF OUR STEAKS ARE USDA PRIME ANGUS.
SERVED WITH CHOICE OF PORT WINE SAUCE,
SHALLOT-HERB BUTTER, BÉARNAISE SAUCE
OR HORSERADISH CREAM.

SIDES 10

STEAMED GREEN ASPARAGUS
ROASTED CAULIFLOWER
SAUTÉED MIXED MUSHROOMS
ROASTED BRUSSELS SPROUTS WITH BACON
SAUTÉED GREEN BEANS WITH SHALLOTS
HAND-CUT FRENCH FRIES
MASHED POTATOES WITH VERMONT BUTTER