

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY COCKTAIL SAUCE
23

OYSTERS*
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
20

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

GOLDEN OSETRA CAVIAR 1 OZ.
CHIVE, RED ONION, CRÈME FRAÎCHE, BRIOCHE
175

CRISPY CALAMARI & SHRIMP
PICKLED JALAPEÑO TARTAR &
BOMBAY COCKTAIL SAUCE
16

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

NEW ENGLAND CLAM CHOWDER
LITTLENECK CLAMS & PORK BELLY
11

LOBSTER BISQUE
FRESH MAINE LOBSTER
12

SALADS

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

ROASTED BEET
FRISÉE, ENDIVE, WATERCRESS,
BUCHERON GOAT CHEESE CROUTON, CANDIED WALNUTS
WITH WALNUT OIL AND SHERRY VINAIGRETTE
18

AVOCADO & CRAB
HEIRLOOM TOMATOES & CUCUMBERS
WITH SHERRY VINAIGRETTE
24

BABY SPINACH & GRILLED PORTOBELLO
RADICCHIO, CRISPY BACON, BLUE CHEESE, RED ONION,
CHIVE WITH HONEY DIJON DRESSING
14

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

RL CLASSICS

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

CRAB CAKE
COLESLAW WITH RED CHILI MAYONNAISE
25

GRILLED FISH OF THE DAY
CHOICE OF SPICY PARSLEY-GARLIC
SAUCE, HERB VINAIGRETTE,
ROASTED TOMATO SAUCE
40

DOVER SOLE
PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE
52

LAKE PERCH
COLESLAW & TARTAR SAUCE
27

VEAL MILANESE
ARUGULA, TOMATO, ONION & SHAVED
PECORINO WITH TARRAGON AIOLI
48

CALF'S LIVER
SAUTÉED WITH BACON, ONION &
COFFEE-VEAL REDUCTION
30

RL GRILL

RL BURGER*
TOMATO, LETTUCE, ONION & PICKLES,
CRISPY BACON, CHEDDAR CHEESE
ON A TOASTED CHALLAH-SESAME BUN
23

GARLIC-PARSLEY
ROASTED LAMB CHOPS*
SAUTÉED SPINACH
56

GRILLED VEAL CHOP*
SHALLOT-HERB BUTTER &
SAUTÉED MIXED MUSHROOMS
47

USDA PRIME ANGUS STEAKS

FILET MIGNON 10 oz 57

NEW YORK STRIP STEAK 13 oz 52

RL

DOUBLE RL BONE-IN RIBEYE 20 oz 70
RANCH HOUSE STEAK SAUCE AND HAND-CUT FRIES

*ADD LOBSTER TAIL WITH DRAWN BUTTER
27

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

BRUSSELS SPROUTS WITH BACON
ROASTED CAULIFLOWER
MIXED MUSHROOMS
SAUTÉED GARLIC SPINACH
HAND-CUT FRENCH FRIES
MASHED POTATOES WITH VERMONT BUTTER
BAKED SWEET POTATO WITH SPICED BUTTER 9