

## 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

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

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**RRL**

RRL HOT DOG  
SAUERKRAUT, SWEET RELISH & MUSTARD ON  
A TOASTED BRIOCHE BUN  
18

## SOUP

BUTTERNUT SQUASH  
MUSHROOM DUXELLES & FRIED SAGE  
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

RL FISH STICKS  
LAKE PERCH WITH PANKO BREAD  
CRUMBS & COLESLAW WITH  
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 |
| BONE IN RIBEYE STEAK* 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

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