

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY COCKTAIL SAUCE
22

OYSTERS
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
19

CRISPY CALAMARI & ZUCCHINI
PICKLED JALAPEÑO TARTAR &
BOMBAY COCKTAIL SAUCE
15

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

ROASTED TOMATO
WHITE CHEDDAR, BASIL
9

SPRING ASPARAGUS
CRISPY GOAT CHEESE
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

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

AVOCADO & CRAB
HEIRLOOM TOMATOES &
CUCUMBERS
24

RL CLASSICS

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

CRAB CAKE
COLESLAW WITH RED CHILI MAYONNAISE
24

RL FISH STICKS
LAKE PERCH WITH PANKO BREAD CRUMBS & COLESLAW
WITH TARTAR SAUCE
27

GRILLED FISH OF THE DAY
CHOICE OF SPICY PARSLEY-GARLIC SAUCE, HERB
VINAIGRETTE, ROASTED TOMATO SAUCE
39

DOVER SOLE
PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE
52

VEAL MILANESE
ARUGULA, TOMATO, ONION & SHAVED PECORINO
WITH TARRAGON AIOLI
47

CALF'S LIVER
SAUTÉED WITH BACON, ONION &
COFFEE-VEAL REDUCTION
29

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
55

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

USDA PRIME STEAKS

FILET MIGNON 10oz	54
NEW YORK STRIP STEAK 13oz	51
BONE-IN RIBEYE 20oz	59

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

HAND-CUT FRENCH FRIES
MIXED MUSHROOMS
MASHED POTATOES WITH VERMONT BUTTER

SAUTÉED GARLIC SPINACH
ROASTED BRUSSELS SPROUTS
POACHED ASPARAGUS