

## STARTERS

CLASSIC SHRIMP COCKTAIL  
BOMBAY COCKTAIL SAUCE  
22

OYSTERS  
MINCED SHALLOTS & VINEGAR,  
1/2 DOZEN  
19

CALAMARI & SHRIMP  
FRIED WITH COCKTAIL SAUCE  
15

AVOCADO & CRAB  
HEIRLOOM TOMATOES &  
CUCUMBERS  
24

ESCARGOTS  
GARLIC BUTTER & GRILLED  
TUSCAN BREAD  
15

BEEF CARPACCIO  
ARUGULA & CRISPY POTATOES  
WITH TRUFFLE AIOLI  
18

BAKED CHEESE  
SAINT-ANDRÉ TRIPLE CREAM &  
POACHED PEAR WITH  
MAPLE SYRUP  
16

## SOUP

BUTTERNUT SQUASH  
WILD MUSHROOMS & SAGE  
11

LOBSTER BISQUE  
FRESH MAINE LOBSTER  
12

## SALADS

RL HOUSE  
MESCLUN GREENS, AVOCADO,  
CUCUMBERS, CARROTS, ONIONS,  
TOMATOES & RADISHES WITH  
BALSAMIC VINAIGRETTE  
11

CAESAR  
ROMAINE, KALE, PECORINO  
& CROUTONS  
13

ROASTED BEET  
FRISEE, ENDIVE, BUCHERON GOAT CHEESE  
CROUTONS & CANDIED WALNUTS WITH  
SHERRY VINAIGRETTE  
18

CHOPPED VEGETABLE  
AVOCADO, ASPARAGUS, GREEN BEANS,  
HEARTS OF PALM, CUCUMBERS, TOMATOES,  
RADISHES, OLIVES & VERMONT CREAMERY  
FETA WITH LEMON-OREGANO DRESSING  
17

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

## RL CLASSICS

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

LAKE PERCH  
PANKO BREAD CRUMBS & COLESLAW  
WITH TARTAR SAUCE  
27

CRAB CAKE  
COLESLAW WITH RED CHILI MAYONNAISE  
24

RED SNAPPER  
PAN-SEARED, ROASTED CHERRY TOMATOES,  
PETITE SALAD, LEMON-CAPER 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  
ON A TOASTED CHALLAH-SESAME BUN  
19

ADD CHEESE, BACON, MUSHROOMS 2 EACH

GARLIC-PARSLEY ROASTED LAMB CHOPS  
SAUTÉED SPINACH  
55

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

## USDA PRIME STEAKS

FILET MIGNON 10oz	51
NEW YORK STRIP STEAK 13oz	51
BONE-IN RIB EYE 22oz	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

HAND-CUT FRENCH FRIES 10  
MIXED MUSHROOMS 10  
MASHED POTATOES WITH VERMONT BUTTER 10

SAUTÉED GARLIC SPINACH 10  
ROASTED BRUSSELS SPROUTS 10  
GREEN BEANS WITH SHALLOTS 10