

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 & ROCK 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

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

SANDWICHES

RL BURGER*

TOMATO, LETTUCE, ONIONS & PICKLES,
CRISPY BACON AND CHEDDAR CHEESE
ON A TOASTED SESAME BUN

23

RED BARN TURKEY BURGER

AVOCADO, LETTUCE, TOMATO, ONION & WHITE
CHEDDAR ON A TOASTED MULTI-GRAIN BUN

19

VEGGIE BURGER

AVOCADO, TOMATO & PEPPERJACK CHEESE
WITH BARBEQUE SAUCE ON A TOASTED
MULTI-GRAIN BUN

18

POLO CLUB

ROASTED CHICKEN, BACON, LETTUCE & TOMATO
WITH CHOICE OF HAM OR HARD-COOKED EGG
ON TOASTED BRIOCHE

19

RALPH'S CORNED BEEF

MELTED SWISS ON MARBLE RYE WITH
HORSERADISH COLESLAW

20

GRILLED STEAK*

PRIME TOP SIRLOIN, ARUGULA, GRILLED ONIONS
& PROVOLONE WITH GARLIC AIOLI
ON SALTED FRENCH SQUARE

20

LOBSTER ROLL

FRESH MAINE LOBSTER, LEMON-HERB AIOLI &
CELERY ON TOASTED BRIOCHE BUN

33

RL CLASSICS

CRAB CAKE

COLESLAW WITH RED CHILI MAYONNAISE

25

RL OMELET

CHOICE OF THREE: BACON, HAM, CHOICE OF
CHEESE, TOMATOES, ONIONS, MUSHROOMS,
PEPPERS, SPINACH

13

GRILLED FISH OF THE DAY

CHOICE OF SPICY PARSLEY-GARLIC SAUCE,
HERB VINAIGRETTE, OR ROASTED TOMATO SAUCE

40

DOVER SOLE

PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE

52

RL FISH STICKS

LAKE PERCH WITH PANKO BREAD CRUMBS,
TARTAR SAUCE & COLESLAW

27

CALF'S LIVER

SAUTÉED WITH BACON, ONION
& COFFEE-VEAL REDUCTION

30

PRIME FILET MIGNON*

MAÎTRE D'HÔTEL BUTTER

57

CHICKEN MILANESE

HERB-BREADED WITH ARUGULA, SHAVED
PARMESAN & BABY TOMATOES

18

SIDES 10

HAND-CUT FRENCH FRIES

MIXED MUSHROOMS

MASHED POTATOES WITH VERMONT BUTTER

BRUSSELS SPROUTS WITH BACON

ROASTED CAULIFLOWER

SAUTÉED GARLIC SPINACH