

STARTERS

CLASSIC SHRIMP COCKTAIL
BOMBAY COCKTAIL SAUCE
24

OYSTERS*
MINCED SHALLOTS & VINEGAR,
1/2 DOZEN
21

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

CRISPY CALAMARI & SHRIMP
PICKLED JALAPEÑO TARTAR &
BOMBAY COCKTAIL SAUCE
17

ESCARGOTS
GARLIC BUTTER & GRILLED TUSCAN BREAD
15

TUNA TARTARE*
AVOCADO, MUSTARD GREENS, CRISPY SHALLOTS
WITH SOY GINGER DRESSING
20

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
13

SOUP

ASPARAGUS
FRIED GOAT CHEESE
11

LOBSTER BISQUE
FRESH MAINE LOBSTER
12

SALADS

KALE 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 LETTUCE, CHERRY TOMATOES, GREEN ONION,
GRILLED BERKSHIRE BACON, OREGON BLUE CHEESE
WITH GREEN GODDESS & BLUE CHEESE DRESSING &
RED WINE VINAIGRETTE
17

AVOCADO & CRAB
HEIRLOOM TOMATOES &
CUCUMBERS WITH SHERRY VINAIGRETTE
24

BABY ARUGULA
CRISPY PANCETTA, PECORINO-ROMANO CHEESE, SHAVED
CARROT AND ASPARAGUS WITH RED WINE VINAIGRETTE
16

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

RL CLASSICS

LAKE PERCH
COLESLAW & TARTAR SAUCE
28

CRAB CAKE
COLESLAW & RED CHILI MAYONNAISE
26

GRILLED FISH OF THE DAY
CHOICE OF SPICY PARSLEY SAUCE,
HERB VINAIGRETTE OR SPRING PISTOU
MP

DOVER SOLE
PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE
52

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

VEAL MILANESE*
ARUGULA, TOMATO, ONION & SHAVED
PECORINO WITH TARRAGON AIOLI
49

CALF'S LIVER
SAUTÉED WITH BACON, ONION &
COFFEE-VEAL REDUCTION
31

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
57

GRILLED VEAL CHOP*
SHALLOT-HERB BUTTER &
SAUTÉED MIXED MUSHROOMS
48

*USDA PRIME ANGUS STEAKS

FILET MIGNON 10 oz	58
NEW YORK STRIP STEAK 13 oz	52
BONE-IN RIBEYE 20 oz	62

*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

POACHED ASPARAGUS
ROASTED CAULIFLOWER
MIXED MUSHROOMS
GLAZED BABY CARROTS
GREEN BEANS WITH SHALLOTS
HAND-CUT FRENCH FRIES
MASHED POTATOES WITH VERMONT BUTTER