

DINNER

APPETIZERS

Oysters On The Half Shell, Mignonette Granite, Bombay Gin Cocktail Sauce	19
Calamari & Shrimp Fried, Bombay Gin Cocktail Sauce	14
Escargots Garlic Butter, Toast Points	14
Baked Cheese Saint Andre Triple Cream, Poached Pear, Maple Syrup	15
Shrimp Cocktail Bombay Gin Cocktail Sauce	22

SOUP

Lobster Bisque Fresh Maine Lobster Salpicon	11
Butternut Squash Wild Mushroom and Sage	10

SALADS

House Mixed Greens, Avocado, Cucumbers, Carrots, Tomatoes, Radish, Onion, Balsamic	11
Caesar Pecorino, Croutons, Romaine, Kale, Caesar Dressing	13
Roasted Beets Greens, Candied Walnuts, Bucheron Goat Cheese Crouton, Sherry Vinaigrette	16
BLT Iceberg, Cherry Tomatoes, Red Onion, Grilled Berkshire Bacon, Oregon Blue Cheese, Blue Cheese Dressing	16
Crab and Avocado Blue Lump Crab, Petite Greens, Heirloom Tomatoes, Radishes, Cucumbers, Ascallions, Lime-Sherry Vinaigrette	23

Add Shrimp 14 / Salmon 12 / Chicken 7 / Tuna 12 / Steak 14

MAIN PLATES

Salmon Herb-Crusted, Green Peppercorn Sauce, Petite Mesculan Salad	39
Jumbo Sea Scallops Truffled Cauliflower Puree, Portobella Mushroom Duxelles	34
Organic Farm House Chicken Spit-Roasted With Herb-Citrus Marinade	23
Filet Mignon Prime Angus	45
New York Strip Steak Prime Angus	48
Bone-In Ribeye Prime Angus	57

RL CLASSICS

Crab Cake Cole Slaw, Red Chili Mayo	23
Lake Perch Panko Bread Crumbs, Cole Slaw, Tartar Sauce	27
Dover Sole Meyer Lemon Butter Sauce	52
Steak Diane Prime Sirloin, Veal Reduction, Shallots, Dijon, Cream, Brandy	49
Garlic-Parsley Roasted Lamb Chops Sauteed Spinach	51
Calf's Liver Bacon, Onion, Coffee-Veal Reduciton	26
Long Bone Pork Chop Maple Glaze, Smoked Bacon, Fava Bean and English Peas	39
Herb Breaded Veal Chop Tarragon Aioli, Arugula, Lemon Dressing	44
RL Burger Prime Angus, Challah Bun, Fries	18

Add Cheese 2 / Bacon 2 / Mushrooms 2

SIDES

French Fries	9
Brussels Sprouts	9
Baked Mushroom Caps	9
Sautéed Spinach	9
Mashed Potatoes	9