

## 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 & ZUCCHINI  
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

## SOUP

GAZPACHO  
CRAB & AVOCADO  
11

LOBSTER BISQUE  
FRESH MAINE LOBSTER  
12

## SALADS

CAESAR  
ROMAINE, KALE, PECORINO  
& CROUTONS  
13

BLT  
ICEBERG, CHERRY TOMATOES, GRILLED  
BERKSHIRE BACON & OREGON BLUE CHEESE  
WITH HERB-YOGURT DRESSING  
17

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

AVOCADO & CRAB  
HEIRLOOM TOMATOES &  
CUCUMBERS WITH SHERRY VINAIGRETTE  
24

POACHED LOBSTER SALAD  
BABY ARUGULA, PETITE MESCLUN, FENNEL,  
AVOCADO, GREEN BEANS, GRAPEFRUIT WITH  
ORANGE-CITRUS VINAIGRETTE  
29

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
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

MASHED POTATOES WITH VERMONT BUTTER

HAND-CUT FRENCH FRIES

MIXED MUSHROOMS

POACHED ASPARAGUS

SAUTÉED GARLIC SPINACH

ROASTED BRUSSELS SPROUTS