

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

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

BLT
ICEBERG, CHERRY TOMATOES, GRILLED
BERKSHIRE BACON & OREGON BLUE CHEESE
WITH HERB-YOGURT 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 EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

RL CLASSICS

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

CRAB CAKE
COLESLAW WITH RED CHILI MAYONNAISE
25

GRILLED FISH OF THE DAY
CHOICE OF SPICY PARSLEY-GARLIC SAUCE, HERB
VINAIGRETTE, ROASTED TOMATO SAUCE
40

DOVER SOLE
PAN-SEARED WITH MEYER LEMON
BUTTER SAUCE
52

RL FISH STICKS
LAKE PERCH WITH PANKO BREAD CRUMBS & COLESLAW
WITH TARTAR SAUCE
27

VEAL MILANESE
ARUGULA, TOMATO, ONION & SHAVED PECORINO
WITH TARRAGON AIOLI
48

CALF'S LIVER
SAUTÉED WITH BACON, ONION &
COFFEE-VEAL REDUCTION
30

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
56

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

USDA PRIME STEAKS

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| FILET MIGNON* 10oz | 57 |
| NEW YORK STRIP STEAK* 13oz | 52 |
| BONE-IN RIBEYE* 20oz | 62 |

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

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

SAUTÉED GARLIC SPINACH
ROASTED BRUSSELS SPROUTS
POACHED ASPARAGUS