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## APPETIZERS

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Pistachio Crusted Baked Brie  
dried figs, vermont maple, balsamic glaze 14-

Pan Seared Jumbo Lump Crab Cake  
smoked caper tartar, citrus cocktail sauce  
green chile potato salad 16-

Shrimp "On The Rocks"  
jumbo shrimp, cocktail sauce 14-

Sesame Crusted Rare Ahi Tuna  
wasabi crema, cucumber radish slaw  
ginger wontons, soy lime dip 16-

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## SOUP & SALAD

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Lobster Bisque  
coldwater lobster, sherry, crème fraiche 15-

Steakhouse Wedge  
applewood bacon, candied pecans, shaved  
red onion, gorgonzola, heriloom tomato  
house roquefort dressing 12-

Caesar Salad for Two  
prepared tableside 12- per person

French Onion Soup Gratinee  
caramelized sweet onions  
hearty beef broth, fresh thyme  
reggiano crouton, swiss cheese 10-

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## FLAME BROILED

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hand selected RR ranch signature beef aged to our specifications  
served with asiago tomato provencal, roasted garlic, cabernet essence, bearnaise sauce  
Double Cut Australian Lamb Chops 48- 9-oz Top Choice Filet Mignon 52-

16-oz Top Choice Rib Eye 52-

Pan Broiled Filet Medallions Au Poivre 48-

### Enhance Your Steak

Shrimp Scampi  
lemon & garlic butter 16-

Twin Cold Water Lobster Tails  
fresh lemon & drawn butter MKT

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## HOUSE SPECIALTIES

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Seafood Pappardelli  
pan seared shrimp & scallops  
pappardelli pasta, lobster cream sauce 38-

Conchiglioni di Forno  
short ribs, spinach, basil, green peas  
asparagus, shells, imported cheeses 40-

Garlic, Pepper, & Herb Crusted Prime Rib of Beef 14-oz Cut  
house yorkshire pudding, peppered jus, horseradish sauce 46-

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## SIDES

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Grilled Asparagus 8-  
Roasted Garlic Mashed Potatoes 6-  
Salt Crusted Idaho Baked Potato 8-

Butter & Sea Salt Tossed Green Beans 6-  
White Cheddar Potatoes au Gratin 8-  
Sautéed Cremini Mushrooms 8-

Truffled Shoestring Fries  
white truffle oil, shaved reggiano 8-

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## DESSERT

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Triple Layer Carrot Cake  
cinnamon whiskey glaze 8-  
Chocolate Mocha Torte  
raspberry coulis, espresso crème anglaise 9-

Classic Crème Brûlée  
seasonal berries 8-  
White Chocolate Banana Cheesecake  
butterscotch, caramel, fresh berries 9-

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

we cannot offer split checks for parties of 6 or greater

18% gratuity added to parties of 6 or greater