

R H HOUSE

STARTERS

- Crispy Brussels Sprouts** 🌿 10
pine nuts, Michigan cherrywood smoked bacon, lemon honey glaze, parmesan
- Italian Sausage and Peppers** 🌿 12
sautéed with onions and Hungarian peppers, tossed with house marinara and served with fried potatoes
- Calamari** 14
flash-fried and served with house marinara
- Boom Boom Shrimp** 12
lightly battered and flash-fried shrimp tossed in boom boom sauce served over artisan greens with sesame seeds
- Seared Ahi Tuna*** 14
broccoli slaw, Japanese vinaigrette
- Mediterranean Sopapillas** 🍷 10
fried dough filled with eggplant, onions, garlic, and fresh basil accompanied by sun-dried tomato pesto
- Steak Bites** 🌿 14
marinated tender flank steak grilled with sun-dried tomato basil cream
- Meat and Cheese Board** 🌿 20
chef's selection of meat and cheeses with seasonal accompaniments
- Spinach and Artichoke Dip** 🌿🍷 10
baby spinach and artichoke hearts mixed with cream cheese and served with corn tortilla chips
- RH Mac and Cheese** 🍷 8
cavatappi, house cheese sauce, cheese blend
- Truffle Fries** 🍷🌿🍃 7
truffle oil, parsley, parmesan

PASTAS

- RH Pappardelle Sausalito** 18
hot Italian sausage with cremini and shiitake mushrooms tossed in tomato-basil cream
- Pasta Lupino** 🍷🍃 17
sautéed broccolini, onions, mushrooms, tomato, toasted pine nut, and artichoke hearts tossed with extra virgin olive oil
- Shrimp Scampi Fettuccine** 19
roasted garlic, tomato, arugula, white wine, and parmesan
- Tortellini a la Vodka** 🍷 17
cheese tortellini tossed in a creamy tomato vodka sauce
- Fettuccine Alfredo** 🍷🍃 12
garlic, parmesan, and cream

Add-ons: Chicken 5 Salmon 8 Steak 9 Shrimp 9

Scallop Carbonara* 28
jumbo scallops served over fettuccine with a creamy parmesan-garlic sauce, prosciutto, and cherrywood bacon

Pasta dishes can be made gluten-free upon request

SEAFOOD

All entrées are served with fresh baked bread, choice of soup or side salad, and choice of natural reduction or RH zip sauce

- RH Fish and Chips** 16
battered and deep-fried served with French fries, coleslaw, and house tartar sauce
- Pan-Seared Scallops*** 🌿 28
sautéed scallops and Swiss chard with beurre blanc served with garlic smashed potato
- Grilled Salmon*** 🌿 22
8 oz. filet served over fresh spinach and jasmine rice with lemon vinaigrette
- Sea Bass*** 🌿 28
Chilean sea bass pan-seared and served over sautéed Swiss chard and jasmine rice with a lemon-caper-dill beurre blanc

STEAK, CHICKEN, & CHOPS

All entrées are served with fresh-baked bread, chef's vegetables, and choice of potato or rice

Chicken Marsala 17
two 6 oz. chicken breasts, lightly floured and pan-seared with classic marsala sauce and wild mushrooms

Chicken Piccata 17
two 6 oz. chicken breasts, egg-battered and pan-seared, served with lemon-caper sauce

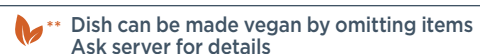
RH Prime Rib* 🌿 20 (12 oz.) 26 (16 oz.)
herb encrusted, 12 oz. and 16 oz. prime rib
Available after 4 p.m. Friday & Saturday only

Filet Mignon* 🌿 34
10 oz. center cut beef tenderloin

Ribeye* 🌿 28
16 oz. USDA prime ribeye

NY Strip* 🌿 34
16 oz. prime striploin

Lamb Chops* 28
16 oz. of herb-marinated and grilled lamb



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SANDWICHES

All sandwiches come with choice of soup, side salad, or house fries

Sandwiches can be made gluten-free upon request

RH Prime Burger* 16

house prime beef, lettuce, tomato, pickle, caramelized onion, special sauce, cherrywood bacon, and smoked gouda

Build Your Own Prime Burger* 14

Choose your cheese:

American, smoked gouda, Swiss, cheddar, muenster

Choose your veggies:

lettuce, tomato, onion, pickle, grilled onions, mushrooms

Choose your sauce:

mayo, caramelized onion aioli, green goddess, mustard vinaigrette, special sauce

Add an Egg 1

Add Cherrywood Bacon 1

Add Avocado 1

Countryside Vegetable Wrap 14

grilled eggplant, asparagus, roasted red pepper, caramelized onions, mozzarella cheese, and pesto mayo in a sun-dried tomato wrap

Chicken Avocado Wrap 15

grilled chicken, sliced avocado, baby spinach, Monterey Jack cheese, and tomato with garlic aioli in a spinach wrap

Frisco Favorite 14

house-roasted turkey breast, Monterey Jack cheese, alfalfa sprouts, and sliced tomato with broccoli mayo on grilled focaccia

RH Turkey Club 15

house-roasted turkey, cherrywood smoked bacon, lettuce, and tomato with garlic aioli on toasted sourdough

RH Cheese Steak 16

shaved prime rib with sautéed onions, peppers, and mozzarella cheese with horseradish cream on a toasted sub roll

French Dip 16

shaved prime rib with mozzarella cheese served with house au jus

Spicy Chicken Sandwich 14

flash-fried chicken breast, spicy aioli, and broccoli slaw served on a brioche bun with house fries

SOUP & SALADS

Tomato Basil Bisque 🍅🍅 5

house recipe creamy tomato basil served with artisan bread

French Onion Soup 5

caramelized onion, cheesy crostini

Soup of the Day 🍂** 5

chef's daily, seasonal preparation

Kale Salad 🍃🍃🍂** 12

baby kale and spinach, house granola, shaved red onion, crumbled goat cheese, tomato, creamy balsamic vinaigrette

RH Caesar 🍂** 12

romaine and baby kale, house Caesar dressing, garlic-herb breadcrumbs

RH Salad 🍃🍅🍂** 12

artisan lettuce, sliced apple, feta cheese, dried cherry, candied pecan, shaved red onion, ricotta salata, honey balsamic vinaigrette

Caprese Salad 12

fresh mozzarella, tomato and basil drizzled with balsamic reduction

Add prosciutto to make it a Tuscan Caprese (\$3 upcharge)

Maurice Salad 🍃 14

artisan lettuce, turkey, ham, Swiss, gherkin, pimento stuffed olive, Hudson's Maurice dressing

Salad add-ons: Chicken 5 Salmon 8 Steak 9 Shrimp 9

SIDES

Potato 🍅🍂** 5

garlic smashed, roasted fingerlings, house fries, baked potato, truffle fries (\$2 upcharge), loaded baked potato (\$1 upcharge)

Side Salad 🍃🍂** 5

artisan lettuce, red onion, cucumber, tomato, crouton, shaved parmesan

Weekly Vegetable 🍃🍅🍂** 5

chef's weekly preparation of fresh seasonal vegetables

BEVERAGES

Coca-Cola Soft Drinks 3

Coke, Diet Coke, Cherry Coke, Orange Fanta, Mellow Yellow, Sprite

Lemonade 3

Fresh-Brewed Unsweetened Iced Tea 3

Fresh-Brewed Raspberry

Unsweetened Iced Tea 3

Milk 3

Chocolate Milk 3

Coffee / Decaf Coffee 3

Cold Brewed Coffee 3

DESSERTS

Lemon Cake 7

layered lemonade cake with Meyer lemon curd

Carrot Cake 8

seven layers with traditional cream cheese frosting (contains nuts)

Crème Brûlée 7

a rich custard base baked and topped with a layer of hardened caramelized sugar (ask your server for this week's special feature)

Chocolate Mousse 7

house-made, light and fluffy, and decadently-chocolatey mousse

NY Cheesecake 7

perfectly-rich and silky-smooth (ask your server for today's house-made topping flavors)

KIDS MENU

Includes choice of soft drink or milk

Chicken Tenders with fries 8

Grilled Cheese with fries 8


Fettuccine Alfredo 8

Mac and Cheese 8

 gluten-free

 vegetarian

 vegan

 Dish can be made vegan by omitting items
Ask server for details

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