



LUNCH

STARTERS

CRISPY BRUSSELS SPROUTS ☎	14
Pine nuts, Michigan applewood smoked bacon, Parmesan, lemon honey glaze	
ITALIAN SAUSAGE AND PEPPERS ☎	17
Sautéed with onions and Cherry peppers, tossed with house marinara and served with potato chips	
STEAK BITES ☎	19
Steak tips grilled, and served with zip sauce and crostini	
BOOM BOOM SHRIMP	17
flash-fried shrimp tossed in boom boom sauce	
SEARED AHI TUNA* ☎	16
Wasabi, pickled ginger, ponzu sauce	
SHRIMP COCKTAIL* ☎.	18
Jumbo Shrimp served with cocktail sauce	

CALAMARI	16
Flash-fried with banana peppers and served with house marinara or lemon-caper-dill beurre blanc	
BURRATA WITH HEIRLOOM TOMATOES ☎ . . .	16
Burrata cheese served with baby arugula, heirloom tomatoes, olive oil, and balsamic glaze	
<i>Add prosciutto 6</i>	
SPINACH AND ARTICHOKE DIP	15
Spinach and artichoke hearts mixed with cream cheese and served with pita chips	
TRUFFLE FRIES	12
French Fries, truffle oil, parsley, Parmesan, served with garlic truffle aioli	

SOUPS

TOMATO BASIL BISQUE
House recipe creamy tomato basil
7

FRENCH ONION SOUP
Caramelized onion,
Gruyere, Crostini
9

SOUP OF THE DAY
Chefs daily, seasonal preparation
7

SALADS

RH SALAD

Mixed greens, sliced apple, feta cheese, dried cherry, candied pecan, shaved red onion, mandarin oranges, honey balsamic vinaigrette
14

AHI TUNA SALAD ☎

Seared ahi tuna, Napa cabbage, carrots, red cabbage, crispy wontons, toasted sesame seeds, crispy rice noodles, sesame vinaigrette
19

SALMON AVOCADO SALAD ☎

Grilled salmon, spring mix, avocado, tomato, cucumber, feta cheese, crispy shoestring potatoes, honey balsamic dressing
24

WEDGE SALAD

Crisp iceberg lettuce wedge, crumble bleu cheese, tomato, bacon, red onion, bleu cheese dressing
14

MAURICE SALAD ☎

Mixed greens, turkey, ham, Swiss, gherkin, hard boiled egg, green olives, Hudson's Maurice salad dressing
18

KALE SALAD ☎

Kale, quinoa, shaved red onion, cucumbers, tomato, crumbled goat cheese, tossed in lemon vinaigrette dressing
15

RH STRAWBERRY SALAD ☎

Fresh baby spinach, strawberries, blueberries, candied pecans, red onion, goat cheese, raisins, strawberry vinaigrette
14

CAESAR SALAD ☎

Romaine, house Caesar dressing, Parmesan, croutons
14

FARMERS SALAD ☎

Arugula, heirloom tomatoes, red onions, cucumbers, feta cheese, kalamata olives, capers, oregano, olive oil, and lemon juice
19

ADD-ONS

Natural Chicken 7 • Steak 12 • Salmon 12 • Shrimp 12



Can be made gluten-free friendly with modifications on request.
Gluten-free substitutions will incur a \$2 upcharge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Ask your server about menu items that are cooked to order or served raw.

20% automatic gratuity will be added to tables of 6 or more.

We offer gluten-free friendly options, however our kitchen is not completely gluten free.

May 15, 2025

SANDOS & WRAPS

All sandwiches come with a choice of soup of the day, tomato basil bisque, house salad, or french fries

RIBEYE

10oz ribeye hand-cut, caramelized sweet balsamic red onions, gruyere cheese, french onion mayo on a toasted artisan roll bread served with truffle fries
28

PASTRAMI

Smoked sy-ginsberg brisket, house kraut, thousand island dressing served on a toasted sourdough bread
21

FRENCH DIP

Shaved prime rib with gruyere cheese, served with horseradish cream and house au jus on the side
21

CUBAN

BBQ pulled pork, toasted Sourdough bread, ham, gruyere cheese, pickle, Dijon mustard
18

RH TURKEY CLUB

House-roasted turkey, applewood smoked bacon, Swiss cheese, lettuce, and tomato with garlic aioli on toasted sourdough bread
17

SPICY CHICKEN

Flash fried spicy chicken breast, garlic aioli, lettuce, tomato, pickles, and aged white cheddar served on a brioche bun
17

CHICKEN PESTO

Grilled chicken, gruyere cheese, tomato and pesto sauce on a toasted asiago cheese ciabatta
17

GRILLED CHEESE

Toasted asiago cheese ciabatta, herb cheese, halloumi, and white cheddar
14

BURRATA CAPRESE

Burrata cheese, heirloom tomatoes, balsamic glaze, pesto sauce, arugula, served on a toasted asiago cheese ciabatta
18
add prosciutto 6

RH WRAP

Crispy chicken, lettuce, gruyere cheese, and tomato in a flour tortilla wrap, served with ranch
17

CHICKEN AVOCADO WRAP

Grilled chicken, fresh avocado, baby spinach, gruyere cheese, and tomato with garlic aioli in a flour tortilla wrap
18

SALMON BURGER

salmon patty, arugula, tomato, red onion, pickles, tartar sauce served on a brioche bun
19

RH BISTRO BURGER*

1/2 lb. of wagyu beef, lettuce, tomato, pickle, caramelized onion, special sauce, and aged white cheddar
19

PASTAS

Served with fresh-baked bread and a choice of soup of the day, tomato basil bisque or house salad

TORTELLINI A LA VODKA 20

Cheese tortellini tossed in a creamy tomato vodka sauce

PAPPARDELLE SAUSALITO 24

Hot Italian sausage with wild mushrooms, onions, tossed in tomato-basil cream and pappardelle noodles

CHICKEN FETTUCCINE ALFREDO 22

Chicken breast, garlic, parmesan, alfredo sauce served with broccolini on a bed of fettucine

SHRIMP SCAMPI 28

Jumbo shrimp with garlic, white wine, scampi butter, tomatoes, spinach, onions, served over a bed of angel hair pasta

PASTA LUPINO 22

Sautéed broccolini, onions, mushrooms, sun-dried tomatoes, and artichoke hearts tossed with pesto sauce on a bed of fettucine

ADD-ONS

Natural Chicken 7 • Steak 12 • Salmon 12 • Shrimp 12

CHICKEN & SEAFOOD

Served with fresh-baked bread and a choice of soup of day, tomato basil bisque or house salad

CHICKEN PICCATA

Two chicken breasts, pan-seared, and served with lemon-caper sauce served on a bed of angel hair pasta
24

CHICKEN PARMIGIANO

Crispy breaded chicken breast, house marinara, mozzarella, and Parmesan cheese served with angel hair pasta and garlic toast
24

CHICKEN MARSALA

Two chicken breasts, lightly floured and pan-seared with classic marsala sauce and wild mushrooms, served with mashed potatoes and asparagus
24

SCOTTISH SALMON*

Teriyaki glazed salmon filet, sesame seeds and chives served on a bed of sushi rice with asparagus
34

RH FISH AND CHIPS

Battered and deep-fried cod served with French fries, and house tartar sauce
24

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