

RH

HOUSE

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 Hungarian peppers, tossed with house marinara and served with potato chips	
STEAK BITES ☎	20
Grilled steak tips served with zip sauce and crostini	
BOOM BOOM SHRIMP	17
Flash-fried shrimp tossed in Boom Boom Sauce	
SEARED AHI TUNA* ☎	17
Wasabi, pickled ginger, ponzu sauce	
SHRIMP COCKTAIL* ☎.	18
Jumbo shrimp served with cocktail sauce	

CALAMARI	17
Flash-fried with banana peppers and served with house marinara or lemon-caper-dill beurre blanc	
BURRATA AND HEIRLOOM TOMATOES ☎	18
Creamy burrata, baby heirloom tomatoes, grilled ciabatta crostini, white balsamic, basil EVOO, and cracked pepper	
Add prosciutto 6	
SPINACH AND ARTICHOKE DIP	15
Spinach and artichoke hearts mixed with cream cheese and served with pita chips	
TRUFFLE FRIES	14
French fries, truffle oil, parsley, Parmesan, served with garlic truffle aioli	

soups

TOMATO BASIL BISQUE
Creamy tomato-basil bisque
made from our house recipe
7

FRENCH ONION SOUP
Caramelized onion,
Gruyère, crostini
10

SOUP OF THE DAY
Chef's daily,
seasonal preparation
7

salads

RH SALAD

Mixed greens, sliced apple, feta cheese, dried cherries, candied pecans, shaved red onion, mandarin oranges, honey balsamic vinaigrette
15

AHI TUNA SALAD ☎

Seared ahi tuna, Napa cabbage, carrots, red cabbage, crispy wontons, toasted sesame seeds, crispy rice noodles, sesame vinaigrette
21

SALMON AVOCADO SALAD ☎

Grilled salmon, spring mix, avocado, tomato, cucumber, feta cheese, crispy shoestring potatoes, honey balsamic dressing
26

WEDGE SALAD

Crisp iceberg lettuce wedge, crumbled 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, Craisins®, strawberry vinaigrette
14

CAESAR SALAD ☎

Baby gem romaine, house-made Caesar dressing, Parmesan, crushed croutons
14

FARMER'S SALAD ☎

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

ADD-ONS

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 foodborne illness.
Ask your server about menu items that are cooked to order or served raw.
A 20% automatic gratuity will be added to parties of six or more.
We offer gluten-free friendly options, however our kitchen is not completely gluten-free.

sandos & wraps

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

RIBEYE

8 oz. ribeye, hand-cut, caramelized sweet balsamic red onions, Gruyère cheese, French onion mayo on a toasted artisan roll served with truffle fries
28

RH REUBEN

Sy Ginsberg's corned beef, sauerkraut, Swiss cheese, Thousand Island, marble rye
21

FRENCH DIP

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

RH TURKEY CLUB

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

SPICY CHICKEN

Hand-breaded chicken breast dipped in hot sauce, topped with house-made coleslaw and pickles on a toasted brioche bun
17

CHICKEN PESTO

Grilled chicken, Gruyère cheese, tomato and pesto sauce on a toasted Asiago cheese ciabatta
17

GRILLED CHEESE

Toasted ciabatta, herb cheese, halloumi, and white cheddar
16

TOASTED ITALIAN

Spicy capicola, Genoa salami, mortadella, shaved lettuce, tomato, Swiss cheese, pepperoncini, herb vinaigrette on a toasted ciabatta
20

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, Gruyère cheese, and tomato in a flour tortilla wrap, served with ranch
17

CHICKEN AVOCADO WRAP

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

SALMON BURGER

Salmon patty, arugula, tomato, red onion, pickles, and tartar sauce, served on a brioche bun
21

BUTCHER'S SMASH BURGER

Two 4 oz. Prime beef smash patties, American cheese, shredded lettuce, tomato, house-made bacon jam, garlic aioli, and crispy onions
22

RH BISTRO BURGER*

1/2 lb. of Wagyu beef, lettuce, tomato, pickle, caramelized onion, special sauce, and aged white cheddar
20

pastas

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

TORTELLINI ALLA VODKA 21
Cheese tortellini tossed in a creamy tomato vodka sauce

PASTA LUPINO 22
Sautéed broccolini, onions, mushrooms, sun-dried tomatoes, and artichoke hearts tossed with pesto sauce on a bed of bucatini

BUCATINI SAUSALITO 24
Hot Italian sausage, wild mushrooms, and onions tossed with bucatini in a tomato-basil cream sauce and bucatini noodles

CHICKEN FETTUCCINE ALFREDO 24
Chicken breast, garlic, Parmesan, and Alfredo sauce, served with broccolini on a bed of fettuccine

SHRIMP SCAMPI 28
Jumbo shrimp sautéed with garlic, white wine, scampi butter, tomatoes, spinach, and onions, served over a bed of angel hair pasta

SPICY RIGATONI 21
Rigatoni pasta tossed in a bold, spicy tomato sauce, finished with Parmesan cheese and EVOO

ADD-ONS

Chicken 7 • Steak 12 • Salmon 12 • Shrimp 12

chicken & seafood

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

CHICKEN PICCATA

Two chicken breasts pan-seared, and served with lemon-caper sauce on a bed of angel hair pasta
26

CHICKEN PARMIGIANA

Crispy breaded chicken breast, house marinara, mozzarella, and Parmesan cheese, served with angel hair pasta and garlic toast
26

PERCH PICCATA

Crispy Michigan perch with lemon-caper sauce and creamy risotto
32

CHICKEN MARSALA

Two chicken breasts, lightly floured and pan-seared with classic Marsala sauce and wild mushrooms, served with mashed potatoes and asparagus
26

SCOTTISH SALMON*

Teriyaki-glazed salmon fillet with 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
26

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