

STARTERS

CRISPY BRUSSELS SPROUTS 12
Pine nuts, Michigan applewood smoked bacon, Parmesan, lemon honey glaze

ITALIAN SAUSAGE AND PEPPERS 15
Sautéed with onions and Hungarian peppers, tossed with house marinara and served with potato chips

STEAK BITES 16
Steak tips grilled, and served with zip sauce and bread

BOOM BOOM SHRIMP 16
flash-fried shrimp tossed in boom boom sauce

SEARED AHI TUNA* 15
Wakame, wasabi, ponzu sauce

SHRIMP COCKTAIL* 16
Jumbo Shrimp served with cocktail sauce

CALAMARI 15
Flash-fried with zucchini 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

SPINACH AND ARTICHOKE DIP 14
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 aioli

SOUPS

TOMATO BASIL BISQUE 6
House recipe creamy tomato basil

FRENCH ONION SOUP 8
Caramelized onion, Gruyere, Crostini

SOUP OF THE DAY 6
Chefs daily, seasonal preparation

SALADS

CAESAR SALAD 14
Romaine, house Caesar dressing, garlic-herb breadcrumbs

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

MAURICE SALAD 16
Mixed greens, turkey, ham, Swiss, gherkin, tomatoes, green olives, Hudson's Maurice dressing

KALE SALAD 15
Kale, quinoa, shaved red onion, crumbled goat cheese, tomato, honey balsamic vinaigrette

ADD-ONS Natural Chicken 6 • Steak 12 • Salmon 12 • Shrimp 12

PASTAS

Served with fresh-baked bread and choice of soup or side salad

PAPPARDELLE SAUSALITO 21
Hot Italian sausage with cremini and shiitake mushrooms tossed in tomato-basil cream and pappardelle noodles

PASTA LUPINO 19
Sautéed broccolini, onions, mushrooms, sun-dried tomatoes, and artichoke hearts tossed with pesto sauce on a bed of fettucine

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

TORTELLINI A LA VODKA 19
Cheese tortellini tossed in a creamy tomato vodka sauce

CHICKEN FETTUCCINE ALFREDO 21
Chicken breast, garlic, Parmesan, and cream served with broccolini on a bed of fettucine

Scallop Carbonara*

Jumbo scallops served over fettucine with a creamy Parmesan-garlic sauce, egg yolk, prosciutto, and asparagus

38

ADD-ONS Natural Chicken 6 • Steak 12 • Salmon 12 • Shrimp 12

SEAFOOD

Served with fresh-baked bread and choice of soup or side salad

RH FISH AND CHIPS 21
Battered and deep-fried cod served with French Fries, and house tartar sauce

PAN-SEARED SCALLOPS* 42
Sautéed scallops and Swiss Chard with Romesco sauce served with creamy risotto

SCOTTISH SALMON* 32
Teriyaki glazed salmon filet served on a bed of sticky rice with asparagus

SEA BASS* 44
Chilean sea bass pan-seared and served over sautéed Swiss chard and creamy risotto with a lemon-caper-dill beurre blanc

PERCH PICCATA 28
Crispy Michigan perch with lemon caper sauce and creamy risotto

STEAKS & CHOPS

Served with fresh-baked bread and choice of soup or side salad

CREEKSTONE TOMAHAWK* MP
36 oz. Creekstone Farms Prime 28 day dry-aged bone-in tomahawk served with vegetable medley and roasted red skin potatoes

RH PRIME RIB* 36
16 oz. herb encrusted prime rib served with vegetable medley and roasted red skin potatoes
• Available Friday, Saturday & Sunday after 3pm •

FILET MIGNON* 44
8 oz. center cut beef tenderloin served with vegetable medley and roasted red skin potatoes

RIBEYE* 42
16 oz. black angus ribeye served with vegetable medley and roasted red skin potatoes

BONE-IN NEW YORK* 58
18 oz. USDA Prime 28 day dry-aged served with vegetable medley and roasted red skin potatoes

LAMB CHOPS* MP
Herb-marinated and grilled lamb chops, blood orange glaze, served with vegetable medley and roasted red skin potatoes

BERKSHIRE PORK CHOP* 34
16 oz. Pork Chop with grilled granny smith apple and glazed with garlic butter, served with vegetable medley and roasted red skin potatoes

SANDWICHES

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

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

CHICKEN AVOCADO WRAP 16
Grilled chicken, fresh avocado, baby spinach, Gruyere cheese, and tomato with garlic aioli in a flour tortilla wrap

FRENCH DIP 18
Shaved prime rib with Gruyere cheese served with horseradish cream and house au jus on the side

SPICY CHICKEN SANDWICH 16
Flash-fried chicken breast, spicy ranch, and broccoli slaw served on a brioche bun

SIDES

GRILLED ASPARAGUS 9
Parmesan atop served with hollandaise sauce
RH MAC AND CHEESE 12
Cavatappi, House cheese sauce, cheese blend with Gruyere

RISOTTO 7
Arborio rice, cream, garlic, white wine, Parmesan cheese
LOADED BAKED POTATO 8
GARLIC MASHED POTATOES 6