

STARTERS

CRISPY BRUSSELS SPROUTS 12 Pine nuts, Michigan applewood smoked bacon, Parmesan, lemon honey glaze	BOOM BOOM SHRIMP 16 flash-fried shrimp tossed in boom boom sauce	BURRATA WITH HEIRLOOM TOMATOES 16 Burrata cheese served with baby arugula, heirloom tomatoes, olive oil, and balsamic glaze
ITALIAN SAUSAGE AND PEPPERS 16 Sautéed with onions and Hungarian peppers, tossed with house marinara and served with potato chips	SEARED AHI TUNA* 16 Wakame, wasabi, ponzu sauce	SPINACH AND ARTICHOKE DIP 14 Spinach and artichoke hearts mixed with cream cheese and served with pita chips
STEAK BITES 18 Steak tips grilled, and served with zip sauce and bread	SHRIMP COCKTAIL* 16 Jumbo Shrimp served with cocktail sauce	TRUFFLE FRIES 12 French Fries, truffle oil, parsley, Parmesan, served with garlic aioli
	CALAMARI 16 Flash-fried with zucchini and served with house marinara or lemon-caper-dill beurre blanc	

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
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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, cucumbers, tomato, crumbled goat cheese, honey balsamic vinaigrette
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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 22 Hot Italian sausage with cremini and shiitake mushrooms tossed in tomato-basil cream and pappardelle noodles	SHRIMP SCAMPI 28 Jumbo shrimp with garlic, white wine, and butter served over a bed of angel hair pasta	<i>Scallop Carbonara*</i> Jumbo scallops served over fettucine with a creamy Parmesan-garlic sauce, egg yolk, prosciutto, and asparagus 38
PASTA LUPINO 20 Sautéed broccolini, onions, mushrooms, sun-dried tomatoes, and artichoke hearts tossed with pesto sauce on a bed of fettucine	TORTELLINI A LA VODKA 20 Cheese tortellini tossed in a creamy tomato vodka sauce	
	CHICKEN FETTUCCINE ALFREDO 22 Chicken breast, garlic, Parmesan, and cream served with broccolini on a bed of fettucine	

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 24 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* 34 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 30 Crispy Michigan perch with lemon caper sauce and creamy risotto

CHICKEN

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

CHICKEN MARSALA 24 Two chicken breasts, lightly floured and pan-seared with classic marsala sauce and wild mushrooms, served with mashed potatoes and asparagus
CHICKEN PICCATA 24 Two chicken breasts, pan-seared, and served with lemon-caper sauce served on a bed of angel hair pasta
CHICKEN PARMIGIANO 24 Crispy breaded chicken breast, house marinara, mozzarella, and Parmesan cheese served with angel hair pasta and garlic toast

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 •	BONE-IN NEW YORK* 58 18 oz. USDA Prime 28 day dry-aged served with vegetable medley and roasted red skin potatoes
FILET MIGNON* 46 8 oz. center cut beef tenderloin served with vegetable medley and roasted red skin potatoes	RIBEYE* 44 16 oz. black angus ribeye 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* 36 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
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SIDES

GRILLED ASPARAGUS 9 Parmesan atop	RISOTTO 8 Arborio rice, cream, garlic, white wine, Parmesan cheese
RH MAC AND CHEESE 12 Cavatappi, House cheese sauce, cheese blend with Gruyere	LOADED BAKED POTATO 8 GARLIC MASHED POTATOES 6

CRAFT COCKTAILS

BOOZY BUBBLES 14 Bubbles, Prosecco, St Germain, Lemon • Choose from strawberry, passionfruit or peach

WARWICK ON SUNSET 14
Chambord, Lemon, Pineapple, Egg white, Raspberry

SPEAKEASY 13
Honey, Lemon, Bourbon, Ginger, Orange bitters

SOME LIKE IT HOTTER 14
Tequila, Cointreau, Lime, Agave, Ginger, Cucumber, Jalapeño

HERBAL CASCADE 14
Vodka, St Germain, Mint, Rosemary, Lemon, Strawberries

NEW OLD FASHIONED 13
Bourbon, Honey, Orange Bitters

ALL NIGHTER 14
Vodka, Kahlua, White Chocolate, Espresso

CHAMPAGNE & SPARKLING

	GLS	BTL
PROSECCO, La Marca NV, Italy	Split 12	48
MOSCATO D'ASTI, Mia Dolcea NV, Piedmont, Italy	10	40
CRÉMANT DE BOURGOGNE ROSÉ, Louis Bouillot NV, France		45

	GLS	BTL
CUVÉE BRÛT, J Vineyards NV, California		70
CHAMPAGNE, Veuve Clicquot "Yellow Label" NV, France		90
CHAMPAGNE, Dom Perignon 2012, France		340

WHITES & ROSÉS

RIESLING, Black Star Farms "Arcturos" Semi-Dry, 2021, Michigan	9	36
PINOT GRIGIO, Anterra 2020, Mezzacorna, 2021, Italy	8	32
PINOT GRIGIO, Azlenda Agricola Rechsteiner, 2021, Italy	10	40
ALBARINO, Fento Wines "Bico Da Ran" 2021, Rias Baixas, Spain	12	48
SAUVIGNON BLANC, Guenoc 2021, California	7	28
SAUVIGNON BLANC, Babich 2022, Marlborough, New Zealand	9	36
SAUVIGNON BLANC, Emmolo 2021, Solano & Napa County	10	40

SANCERRE, Charles Debourges 2020, France		57
CHARDONNAY, 10 Span 2021, Central Coast	8	32
CHARDONNAY, BOEN, 2019, Tri-Appellations	11	44
CHARDONNAY, Cakebread 2019, Napa Valley		65
CHARDONNAY, Ramey "Ritchie Vineyard" 2019, Russian River		90
ROSÉ, Château de Campuget 2021, Languedoc	9	36
ROSÉ OF PINOT NOIR, Elk Cove Vineyards 2021, Willamette Valley	10	

REDS

PINOT NOIR, Sea Sun 2020, California	9	36
PINOT NOIR, Mark West "Black Label" 2018, California	12	48
CÔTES DU RHÔNE, Domaine de Espigouette 2020, France	12	48
MERLOT, R Collection by Raymond 2020, California	9	36
MERLOT, Emmolo by Caymus 2020, Napa Valley	15	60
GRANACHA, Borsao "Tres Picos" 2019, Spain	14	56
TEMPRANILLO, Finca Nueva "Crianza" 2018 Rioja	11	44
MONASTRELL, EB Egobodega "Infinito" 2018, Spain		56
CHIANTI CLASSICO, Banfi 2020, Tuscany	10	40
CHIANTI CLASSICO RISERVA, Ruffino "Riserva Ducale" 2018, Tuscany		60
ZINFANDEL, Federalist Wine Co. "The Federalist" 2019, Lodi	12	48
MALBEC, Catena "La Consulta" 2018, Argentina	14	56
RED BLEND, Stephen Vincent "Crimson" 2018, California	8	32
RED BLEND, Rodney Strong 2019, Sonoma County	12	48

RED BLEND, Juan Gil 2019, Jumilla, Spain		56
RED BLEND, Ramey "Claret" 2017, North Coast, California		80
RED BLEND, Prisoner Wine Co. "The Prisoner" 2019, California		90
BORDEAUX BLEND, Mary Taylor "Bordeaux Rouge" 2018, France	10	40
BORDEAUX BLEND, Antinori "Il Bruciato" 2020, Bolgheri, Italy		65
BORDEAUX BLEND, Paoletti "Piccolo Cru" 2019, Napa Valley		78
CABERNET SAUVIGNON, William Hill 2020, California	10	40
CABERNET SAUVIGNON, Joel Gott "815" 2019, California	12	48
CABERNET SAUVIGNON, Napa Quilt 2020, Napa Valley	17	68
CABERNET SAUVIGNON, Elyse "Holbrook Mitchell Vineyard" 2019, Napa		78
CABERNET SAUVIGNON, Faust Vineyards 2020, Napa Valley		85
CABERNET SAUVIGNON, Duckhorn Vineyards 2020, Napa Valley		96
CABERNET SAUVIGNON, Cakebread Vineyard 2019, Napa Valley		125
CABERNET SAUVIGNON, Ramey "Annum" 2011, Napa		165

RESERVE GLASS POUR

PINOT NOIR, Belle Glos "Clark & Telephone" 2021, Santa Maria Valley	20	80
CABERNET SAUVIGNON, Caymus Vineyards 2020, Napa Valley	35	140
GLASS OF WORLD CLASS ITALIAN, Ever changing depending on availability		Market Price

ASK YOUR SERVER ABOUT OUR HIDDEN CELLAR LIST

BY THE BOTTLE

HEINEKEN 5
HEINEKEN ZERO 5
BUD LIGHT 4
MILLER LITE 4
LABATT BLUE 5
LABATT BLUE LIGHT 5
BLUE MOON 5
CORONA 5

STELLA ARTOIS 6
BUDWEISER 4
MODELO 5
STONE BREWING IPA 7
LINDEMANS
FRAMBOISE LAMBIC 12
DELIRIUM TREMENS-BELGIAN
STRONG ALE 14

FOUNDERS DIRTY BASTARD
SCOTCH ALE 7
WESTMALLE
"BELGIAN DUBBEL" 12
GUINNESS STOUT 6
GREAT LAKES BREWING
"EDMUND FITZGERALD"
PORTER 8
ANGRY ORCHARD
HARD CIDER 6

ASPALL DRY HARD CIDER
"ENGLAND" 12
THISTLY CROSS
"ORIGINAL SCOTTISH CIDER" 9
NEW HOLLAND'S
"DRAGON'S MILK"
BOURBON BARREL-AGED
STOUT 12