

# STARTERS

CRISPY BRUSSELS SPROUTS	CALAMARI
ITALIAN SAUSAGE AND PEPPERS @ 17 Sautéed with onions and Hungarian peppers, tossed with house marinara and served with potato chips	BURRATA WITH HEIRLOOM TOMATOES @ 16 Burrata cheese served with baby arugula, heirloom tomatoes, olive oil, and balsamic glaze
STEAK BITES @	Add prosciutto 6
Steak tips grilled, and served with zip sauce and crostini	SPINACH AND ARTICHOKE DIP
BOOM BOOM SHRIMP	
SEARED AHI TUNA* @	TRUFFLE FRIES
SHRIMP COCKTAIL*	served with garlic aioli

# SOUPS

TOMATO BASIL BISQUE House recipe creamy tomato basil

FRENCH ONION SOUP Caramelized onion, Gruyere, Crostini

SOUP OF THE DAY Chefs daily, seasonal preparation

# SALADS

## RH SALAD @

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

## MAURICE SALAD @

Mixed greens, turkey, ham, Swiss, gherkin, hard boiled egg, green olives, Hudson's Maurice dressing 17

# FARMERS SALAD @

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

## WEDGE SALAD @

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

# CAESAR SALAD

Romaine, house Caesar dressing, garlic-herb breadcrumbs 14

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

# SANDWICHES

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

## RH BISTRO BURGER\*

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

## CHICKEN AVOCADO WRAP @

Grilled chicken, fresh avocado, baby spinach, Gruyere cheese, and tomato with garlic aioli in a flour tortilla wrap 17

#### BURRATA CAPRESE SANDWICH @

Burrata cheese, heirloom tomatoes, balsamic glaze, pesto sauce, arugula served on a toasted asiago cheese bread 17

## FRENCH DIP

Shaved prime rib with Gruyere cheese served with horseradish cream and house au jus on the side 19

Can be made gluten-free friendly with modifications on request.

July 30, 2024



# PASTAS

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

PAPPARDELLE SAUSALITO	2
PASTA LUPINO @	
SHRIMP SCAMPI	8

TORTELLINI A LA VODKA
CHICKEN FETTUCCINE ALFREDO @22 Chicken breast, garlic, Parmesan, and alfredo sauce served with broccolini on a bed of fettucine
SCALLOP CARBONARA* @

# SEAFOOD

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

RH FISH AND CHIPS Battered and deep-fried cod served with French Fries, and house tartar sauce 24

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

CHILEAN SEA BASS\* @

Chilean sea bass pan-seared and served over sautéed Swiss chard and creamy risotto with a lemoncaper-dill beurre blanc 44

SCOTTISH SALMON\* @ Teriyaki glazed salmon filet, sesame seeds and chives served on a bed of sushi rice

34

with asparagus

PERCH PICCATA

Crispy Michigan perch with lemon caper sauce and creamy risotto 32

# STEAKS & CHOPS

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

## RH PRIME RIB\* @

16oz herb encrusted prime rib served with vegetable medley and roasted red skin potatoes. Available Friday, Saturday & Sunday after 3pm 38

# FILET MIGNON\* @

8oz prime center cut beef tenderloin glazed with garlic butter and served with vegetable medley and roasted red skin potatoes

48

## RIBEYE\* @

16oz prime ribeye glazed with garlic butter and served with vegetable medly and roasted red skin potatoes 46

## NEW YORK STRIP\* @

16oz prime strip glazed with garlic butter and served with vegetable medley and roasted red skin potatoes

46

# LAMB CHOPS\* @

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

## BERKSHIRE PORK CHOP\* @

16oz Pork Chop with grilled granny smith apple and glazed with garlic butter, served with vegetable medley and roasted red skin potatoes

36

## CREEKSTONE TOMAHAWK\* @

36oz creekstone farms prime 28 day dry-aged bone-in tomahawk glazed with garlic butter and served with vegetable medley and roasted red skin potatoes

# CHICKEN

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

## CHICKEN PICCATA 6

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

CHICKEN PARMIGIANO @ Crispy breaded chicken breast,

house marinara, mozzarella, and Parmesan cheese served with angel hair pasta and garlic toast

24

# SIDES

GRILLED ASPARAGUS Parmesan atop......... 9

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

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