RH HOUSE

STARTERS

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

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

STEAK BITES 15
Steak tips grilled, and served with zip sauce and bread

BOOM BOOM SHRIMP 16
flash-fried shrimp tossed in boom boom sauce served with rice noodles

SEARED AHI TUNA* 15
Broccoli slaw, Japanese vinaigrette

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

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
Sauteéd 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
Sauteed scallops and Swiss chard with lemon butter served with garlic mashed potato

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

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

STEAKS & CHOPS

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

CREEKSTONE TOMAHAWK* MP
28 oz. Creekstone Farms Prime 28 day dry-aged bone-in tomahawk served with vegetable and starch of the week

RH PRIME RIB* 36
16 oz. herb encrusted prime rib served with vegetable and starch of the week
• ***Available Friday, Saturday and Sunday only*** •

FILET MIGNON* 44
8 oz. center cut beef tenderloin served with vegetable and starch of the week

RIBEYE* 42
16 oz. black angus ribeye served with vegetable and starch of the week

BONE-IN NEW YORK* 58
18 oz. USDA Prime 28 day dry-aged served with vegetable and starch of the week

LAMB CHOPS* MP
Herb-marinated and grilled lamb chops, blood orange glaze, served with vegetable and starch of the week

BERKSHIRE PORK CHOP* 34
16 oz. Pork Chop with grilled granny smith apple and glazed with cinnamon butter sauce served with vegetable and starch of the week

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

BUILD YOUR OWN
*Wagyu Burger**
15

CHOOSE VEGETABLES
Lettuce • Tomato • Onion
Pickle • Grilled Onions

CHOOSE ONE SAUCE
Mayo • Garlic Aioli • Special Sauce

CHOOSE ONE CHEESE 1.5
Cheddar • Aged White Cheddar • Gruyere

ADDITIONAL TOPPINGS
Add Mushrooms 2.5
Add an Egg 1.5
Add Applewood Smoked Bacon 2.5
Add avocado 3

RH VEGGIE WRAP 15
Grilled eggplant, asparagus, red pepper, caramelized onions, and fresh avocado with herb-cheese spread in a flour tortilla wrap

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

RH TURKEY CLUB 15
House-roasted turkey, applewood smoked bacon, lettuce, and tomato with herb-cheese spread on toasted multigrain

RH CHEESE STEAK 18
Shaved prime rib with sautéed onions, peppers, and gruyere cheese on a toasted baguette

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

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 vegetables of the week

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

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

SIDES

GARLIC MASHED POTATOES 6
BAKED POTATO 6
GRILLED ASPARAGUS 9
Parmesan atop served with hollandaise sauce
WEEKLY VEGETABLE 6
Chef's weekly preparation of fresh seasonal vegetable
RISOTTO 7
Arborio rice, cream, garlic, white wine, parmesan cheese
SCALLOPED POTATOES 12
Thinly sliced potato, onions, cream, Romano
RH MAC AND CHEESE 12
Cavatappi, House cheese sauce, cheese blend with Gruyere

KIDS MENU

Includes Choice of soft drink or milk

CHICKEN TENDERS WITH FRIES 11
GRILLED CHEESE WITH FRIES 11
FETTUCINE ALFREDO 11

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. Designed by @Detroit.DesignHouse | Published Aug 30, 2022

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, Jalapeno

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

	GLASS	BOTTLE
PROSECCO, La Marca NV, Italy	Split 12	48
MOSCATO D'ASTI, Mia Dolcea NV, Piedmont, Italy	10	40
CUVEE BRUT, J Vineyards NV, California		50
CRÉMANT DE BOURGOGNE ROSÉ, Louis Bouillot NV, France		45
CHAMPAGNE, Veuve Clicquot "Yellow Label" NV, France		90
CHAMPAGNE, Dom Perignon 2008, France		300

WHITES & ROSÉS

RIESLING, Black Star Farms "Arcturos" Semi-Dry, 2021, Michigan	9	36
PINOT GRIGIO, Casa Lunardi 2021, Veneto, Italy	8	32
PINOT GRIGIO, Anterra 2020, Mezzacorona, Italy	9	36
SAUVIGNON BLANC, Guenoc 2020, California	7	28
SAUVIGNON BLANC, Wither Hills 2021, New Zealand	10	40
SAUVIGNON BLANC, Emmolo 2021, Solano & Napa County	11	44
CHARDONNAY, 10 Span 2021, Central Coast	8	32
CHARDONNAY, BÖEN, 2019, Tri-Appelation	11	44
CHARDONNAY, Cakebread 2019, Napa Valley		65
ROSÉ, Chateau de Campuget 2021, Languedoc	9	36
ROSÉ of Pinot Noir, Elk Cove Vineyards 2021, Willamette Valley	10	40

REDS

PINOT NOIR, Bridlewood Winery 2018, Monterey County	9	36
PINOT NOIR, Mark West "Black Label" 2018, California	12	48
CÔTES DU RHÔNE, Château La Nerthe "Les Cassagnes" 2019 Rhône	15	60
MERLOT, R Collection by Raymond 2020, California	9	36
MERLOT, Emmolo by Caymus 2019, Napa Valley	15	60
TEMPRANILLO, Finca Nueva "Crianza" 2016 Rioja	11	48
CHIANTI CLASSICO, Banfi 2020, Tuscany	11	48
CHIANTI CLASSICO RISERVA, Ruffino "Riserva DuCale" 2018, Tuscany		60
ZINFANDEL, Ravenswood "Zen of Zin" 2017, California	10	40
MALBEC, Catena "La Consulta" 2019, Argentina	14	56
RED BLEND, Stephen Vincent "Crimson" 2018, California	8	32
RED BLEND, Rodney Strong 2019, Sonoma County	12	48
CABERNET SAUVIGNON, Lyeth Vineyards 2020, California	9	36
CABERNET SAUVIGNON, Joel Gott "815" 2019,California	12	48
CABERNET SAUVIGNON, Napa Quilt 2019, Napa Valley	16	64
CABERNET SAUVIGNON, Faust Vineyards 2019, Napa Valley		80
CABERNET SAUVIGNON, Duckhorn Vineyards 2019, Napa Valley		96
CABERNET SAUVIGNON, Cakebread Vineyards 2019, Napa Valley		125
CABERNET SAUVIGNON, Darioush Vineyards 2019, Napa Valley		165

RESERVE GLASS POUR

PINOT NOIR, Belle Glos "Clark & Telephone" 2019, Santa Maria Valley	18	65
CABERNET SAUVIGNON, Orin Swift "Papillon" 2018, Napa Valley	25	100
CABERNET SAUVIGNON, Caymus Vineyards 2017, Napa Valley	35	140

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

NEW HOLLAND'S "DRAGON'S MILK" BOURBON BARREL-AGED STOUT 12
ANGRY ORCHARD HARD CIDER 6
ASPALL DRY HARD CIDER "ENGLAND" 12