



EVENING MENU

SALADS & APPETIZERS

Prawn Cocktail \$18.5

RC Classic Cocktail Sauce

East Coast Oysters \$28

Mignonette, Hot Sauce, Lemon

Steak Tartare à la Parisienne \$23

Potato Crisps, Classic Condiments

Caesar Salad \$10/\$18

Torn Baguette Crouton, Parmesan, White Anchovy

~Add Half Chicken Breast +\$7

~Add Grilled Prawns +\$10

~Add Smoked Salmon +\$7

Seafood Salad \$14/\$24

Crab, Prawn, Scallop, Belgian Endive, Little Gem, Grapefruit

Grilled Halloumi Salad \$11/\$19

Cherry Tomato, Cucumber, Mint, Pomegranate, Halloumi Cheese

ENTRÉES

Red Snapper \$33

Sauce Vierge, Crushed New Potato, Pine Nut

Filet Mignon \$64

Black Truffle Boulangère,

Grilled Broccolini, Peppercorn-Armagnac Sauce

RC Burger \$21.5

Sylvan Star Aged Cheddar, Caramelized Onion, Cornichon, RC Sauce

Ground In - House From RC Ribeye, Chuck, and Short Rib

Ravioli \$31

Ricotta Stuffed, Wild Nettles, Porcini Mushroom

Rack of 'Ewenique' Farm Lamb \$59

Potato Purée, Asparagus, English Peas, Mint Sauce

Chicken Piccata \$36

Orzo Pasta, Artichoke, Boursin Cheese, Lemon, Caper

Charcoal - Grilled Ribeye 12oz or 18oz \$85/\$120

Black Truffle Boulangère, Grilled Broccolini, Peppercorn - Armagnac Sauce

'Dry - Aged in House for 35 Days'