



# DINNER MENU

## SALADS & APPETIZERS

### **Soup De Jour**

### **Caesar Salad**

Torn Baguette Crouton, Parmesan, White Anchovy  
Add Roast Chicken +7 | Add Grilled Prawns +\$10 | Add Smoked Salmon +\$7

### **Seafood Salad**

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

### **Summer Chop**

Romaine Hearts, Campari Tomato, Queso Fresco, Corn, Cucumber, Radish,  
Tajin-Dusted Crispy Tortilla, Roasted Poblano Vinaigrette

### **Prawn Cocktail**

RC Classic Cocktail Sauce

### **Iced Oysters**

Mignonette, Hot Sauce, Lemon

### **Steak Tartare à la Parisienne**

Potato Crisps, Classic Condiments

## ENTRÉES

### **Rack of 'Ewenique Farm' Lamb**

Lamb Croquette, Japanese Eggplant, Courgette, Mint Salsa Verde, Potato

### **Bucatini al Limone**

Fresh-Extruded Pasta, Preserved Lemon, Shaved Asparagus, Breadcrumbs, Burrata

### **Halibut**

Potato-Stuffed Ravioli, Asparagus, English Pea Velouté, Lovage Oil

### **RC Burger**

*Choice of Soup de Jour, French Fries, or Green Salad, Upgrade Caesar Salad +\$3*

Sylvan Star Aged Cheddar, Caramelized Onion, Cornichon,  
RC Sauce, Ground In-House from RC Ribeye, Chuck, and Shortrib

### **Filet Mignon**

Black Truffle Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce

### **Charcoal-Grilled Ribeye 12oz. or 18oz.**

Dry-Aged in House for 35 days.

Black Truffle Boulangère, Grilled Broccolini, Peppercorn-Armagnac Sauce