



## APPETIZERS

CHARCUTERIE BOARD Chef's selection of cheese and cured meats	16
APPLE WOOD SMOKED DUCK Smoked duck served with spiced apricot jam and wedges of Greek style pita bread	12
CALAMARI Lightly breaded and fried calamari served with spicy chipotle aioli	9
CRAB FONDUTA Warm lump crab and spinach spread topped with smoked cheese and served with crostini	12
OYSTERS Six baked gulf oysters topped with seasoned breadcrumbs, bacon and parmesan cheese	10

**SOUP OF THE DAY** CUP or BOWL 4 | 6

## SALADS

VEGAS STEAK® WEDGE Crisp iceberg lettuce served with OSU's own signature Vegas Steak® with buttermilk ranch dressing and gorgonzola topped with crispy straw onions	9
RC CAESAR Caesar salad with parmesan cheese, crispy anchovy, rustic croutons and homemade Caesar dressing	8.5
HOUSE Mixed greens, homemade croutons, carrots, tomatoes and homemade buttermilk dressing	5
GRAIN Quinoa and barley with spinach, goat cheese, toasted pecans, citrus and burnt honey vinaigrette	9
FALL COBB Crispy romaine topped with smoked bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans and served with homemade buttermilk dressing	10

**STEAKS** COMES WITH YOUR CHOICE OF ONE HOUSE SIDE AND ONE SAUCE. GARLIC BUTTER, CHIMICHURRI OR RC STEAK SAUCE  
ADDITIONAL SAUCE | 2.00 BLACKENED STEAKS | 4.00 OSCAR STEAK | 12.00

### BEEF

PRIME STRIP LOIN 14 oz.	42
FILET MIGNON 8 oz.	44
PRIME RIB EYE 16 oz.	48
PORTER HOUSE 22 oz.	56
SMOKED PRIME RIB* 12 oz	38

### LAMB

RACK OF LAMB 12oz.	46
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\* PREPARED THURSDAY, FRIDAY AND SATURDAY ONLY. LIMITED SELECTION AVAILABLE. SERVED WITH AU JUS

CHEF PREPARES STEAKS TO THE FOLLOWING TEMPERATURES:

RARE — RED COOL CENTER, MEDIUM RARE — RED WARM CENTER, MEDIUM — PINK WARM CENTER,  
MEDIUM WELL — SLIGHTLY PINK WARM CENTER, WELL — COOKED THROUGHOUT



## ENTRÉES

ROASTED CHICKEN	22
Citrus and herb brined roasted half chicken served with chef's choice seasonal vegetable	
HALIBUT	38
Herb crusted and seared, served with a sweet corn and asparagus risotto	
SMOKED DUCK CARBONARA	32
Spaghetti carbonara with smoked duck, roasted butternut squash and shitake mushrooms	
TENDERLOIN BURGER	28
Home-made 10 oz. tenderloin burger topped with tobacco onion straws, aged gruyere, sautéed wild mushrooms, homemade steak sauce and served with hand-cut fries	
CHICKEN FRIED STEAK	26
Cracker crumb breaded, deep fried, served with homemade cream gravy, whipped potatoes and chef's seasonal vegetables	
SCALLOPS	34
Pan seared sand served on a bed of smoky sweet corn puree	
SALMON	32
Roasted on a cedar plank, with a sweet chili glaze, served with a lemon mushroom basmati rice	

## ADDITIONS TO ANY STEAKS OR ENTRÉE

FULL LOBSTER TAIL	30
SCALLOPS	12
CRAB CAKES	12

## HOUSE SIDES

WHIPPED POTATOES	3
BAKED POTATO   SERVED WITH BUTTER	3
HAND CUT FRENCH FRIES	3
SAUTÉED BROCCOLINI	3
CHEF'S CHOICE SEASONAL VEGETABLE	3

## PREMIUM SIDES

LOADED BAKED POTATO   SERVED TABLE SIDE WITH BUTTER, CHEESE, SOUR CREAM, CHIVES AND BACON BITS	5
RC MAC 'N' CHEESE	4
SAUTÉED MUSHROOMS with parsley butter	4
POTATO AU GRATIN	4
SMOKY SWEET CORN PUREE	4

Seasonal herbs and vegetables served on this menu are harvested from the Price Family Garden located across the Mom's Memorial in the North Patio of the Ranchers Club.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of eight or more. Gluten free menu upon request.