



## APPETIZERS

CHARCUTERIE BOARD	16
Chef's selection of cheese and cured meats	
APPLE WOOD SMOKED DUCK	12
Smoked duck served with spiced apricot jam and wedges of grilled naan bread	
CALAMARI	9
Lightly breaded and fried calamari served with spicy chipotle aioli	
CRAB FONDUTA	12
Warm lump crab and spinach spread topped with smoked cheese and served with crostini	

## SOUP OF THE DAY

CUP or BOWL	4   6
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## SALADS

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

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

### BEEF

BONE IN FILET 10 oz.	36
PRIME STRIP LOIN 14 oz.	36
FILET MIGNON 8 oz.	34
PRIME RIB EYE 16 oz.	42
PORTER HOUSE 20 oz.	45
SMOKED PRIME RIB* 12 oz.	32

### PORK

PORK CHOP 14oz.	24
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### LAMB

RACK OF LAMB 8oz.	29
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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	18
Citrus and herb brined roasted half chicken served with roasted squash and wild mushroom stuffing	
GRILLED BEEF TENDERLOIN Tournedos	29
Roasted garlic and thyme marinated tournedos served on a bed of roasted potatoes, red peppers and served with pesto balsamic reduction	
SMOKED DUCK CARBONARA	22
Spaghetti carbonara with apple wood smoked duck, roasted butternut squash and oyster mushrooms	
TENDERLOIN BURGER	19
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 AND WAFFLES	21
Locally raised NoName Ranch beef with crispy waffles, wilted greens and cherry gastrique	
SCALLOPS	26
Pan seared scallops served on top of a lump crab sweet corn succotash and lobster velouté	
SALMON	26
Roasted on cedar planks and served with a warm lump crab and crushed potato salad	

## ADDITIONS TO ANY STEAKS OR ENTRÉE

LOBSTER TAIL FULL or HALF	25   15
SCALLOPS	8

## HOUSE SIDES

WHIPPED POTATOES	3
BAKED POTATO   SERVED WITH BUTTER	3
HAND CUT FRENCH FRIES	3
SAUTÉED ASPARAGUS	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
ROASTED HEIRLOOM CARROTS	4
POTATO AU GRATIN	4

We proudly serve Oklahoma grown produce and meats. Our notable local suppliers are:  
Clear Creek Monastery, Harvest Home Produce, Honey Hill Farm, NoName Ranch and Peach Crest Farm.