



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 Greek style pita bread	
CALAMARI	9
Lightly breaded and fried calamari served with spicy chipotle aioli	
TUNA	12
Seared tuna with pickled ginger on braised bok choy	
CRAB FONDUTA	12
Warm lump crab and spinach spread topped with smoked cheese and served with crostini	
OYSTERS	9
One dozen breaded and fried to golden brown served with horseradish cocktail sauce and chipotle aioli	

SOUP OF THE DAY CUP or BOWL 4 | 6

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	
HOUSE	5
Mixed greens, homemade croutons, carrots, tomatoes and homemade buttermilk dressing	
GRAIN	9
Quinoa with spinach, goat cheese, toasted pecans, citrus, and burnt honey vinaigrette	
FALL COBB	10
Crispy romaine topped with peppered bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans and served with homemade buttermilk dressing	
SPINACH & BEET	12
Wilted spinach served with seasonal organic red and golden beets topped with panko crusted chèvre	

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

BONE IN FILET 10 oz.	46
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

PORK

BONE IN PORK CHOP 14oz. 34

LAMB

RACK OF LAMB 12oz. 46



ENTRÉES

ROASTED CHICKEN	22
Citrus and herb brined roasted half chicken served with chef's choice seasonal vegetable	
BISON HANGER STEAK	38
Served with roasted potatoes and red peppers with truffle-yaki sauce	
SMOKED DUCK CARBONARA	32
Spaghetti carbonara with apple wood smoked duck, roasted butternut squash and oyster 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
Locally raised NoName Ranch beef topped with homemade cream gravy, whipped potatoes and chef's seasonal vegetables	
SCALLOPS	34
Pan seared scallops served on top of a smoky sweet corn puree	
SALMON	32
Roasted on cedar planks and served with a lemon basmati rice with mushrooms	

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
CREAMED SEASONAL GREENS	4
POTATO AU GRATIN	4
SMOKY SWEET CORN PUREE	4
CRAB CREAMED CORN	5

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

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