



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	
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

SALADS

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	
FALL COBB	10
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 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
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	
SMOKED DUCK CARBONARA	32
Spaghetti carbonara with apple wood smoked duck, roasted butternut squash and oyster mushrooms	
CHICKEN FRIED STEAK	26
Locally raised NoName Ranch beef topped with homemade cream gravy, whipped potatoes and chef's seasonal vegetables	
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
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

*18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE.
GLUTON FREE MENU UPON REQUEST.*