

RH ENGLAND  
THE ORANGERY

STARTERS

GRILLED SHRIMP

6 pcs, Lemon, Butter, Garlic,  
Calabrian Chili  
22

FRESH BURRATA

Heirloom & Cherry Tomatoes,  
Balsamic, Basil  
23

CRISPY ARTICHOKEs

Potatoes,  
Rosemary Aioli  
20

PROSCIUTTO BOARD\*

San Daniele, Parmigiano Reggiano,  
Grapes, Warm Baguette  
23

PROSCIUTTO & DÉLICE BOARD\*

Strawberry Preserves,  
Grapes, Warm Baguette  
36

DÉLICE DE BOURGOGNE BOARD

Strawberry Preserves,  
Grapes, Warm Baguette  
20

CAVIAR SPECIALTIES

IMPOSSIBLY THIN  
HOUSEMADE CHIPS & DIP  
WITH CAVIAR\*

15g 55 30g 110

GRILLED  
AVOCADO  
WITH CAVIAR\*

10g 45

MINI LOBSTER  
ROLLS  
WITH CAVIAR\*

2 Rolls 10g 48 4 Rolls 20g 96

WITH CAVIAR, CRÈME FRAÎCHE & CHIVES

SIGNATURE SALADS

GRILLED SHRIMP\*  
& VEGETABLE SALAD

Zucchini, Asparagus,  
Tomatoes, Avocado,  
Corn, Scallions

32

*\*Available with Other Additions*

CHINESE  
CHICKEN SALAD

Napa Cabbage, Carrots,  
Fried Wontons, Cilantro,  
Sesame Soy Vinaigrette

26

MULHOLLAND  
DRIVE SALAD

Iceberg Lettuce, Romaine, Grilled Chicken,  
Egg, Beets, Tomatoes, Cheddar, Smoked  
Bacon, Avocado, Balsamic Vinaigrette

27

ROTISSERIE  
CHICKEN SALAD

Free Range Chicken, Butter  
Lettuce, Olive Oil,  
Lemon, Chives

24

CLASSIC SALADS

CLASSIC CAESAR\*

Romaine, Parmigiano  
Reggiano, Croutons

15

GEM

Radish, Feta, Avocado,  
Buttermilk Herb Dressing

16

ARUGULA

Fennel, Grapes, Parmigiano  
Reggiano, Citrus Vinaigrette

16

KALE CAESAR\*

Tuscan Kale, Parmigiano  
Reggiano, Croutons

15

ADDITIONS

ROTISSERIE CHICKEN 12

SALMON\* 21

GRILLED SHRIMP 18

BUTTERED LOBSTER 28

FILET MIGNON\* 32

HALF AVOCADO 7

SANDWICHES

FRIED CHICKEN  
SANDO

Pickles, Mayo,  
Buttered Brioche

24

THE SHAVED RIBEYE  
DIP\*

Emmentaler Swiss, Au Jus,  
Charred Buttered Baguette

36

HEARTH  
BURGER\*

Slab of Monterey Jack, Caramelized  
Onions, Aioli, Charred Ciabatta

26

ROTISSERIE CHICKEN  
SANDWICH

Free Range Chicken, Butter,  
Arugula, Aioli, Charred Ciabatta

22

LOBSTER  
ROLL

Drawn Butter, Old Bay,  
Brioche with a Dash of Mayo

38

*Add 15g Caviar\* 60*

MAINS

CHARRED RIBEYE\*

14 oz Hereford Prime Beef,  
Sliced

58

PETITE FILET\*

7 oz Center Cut, Herbed Butter,  
Béarnaise

52

WHOLE GRILLED BRANZINO

Olive Oil, Chives,  
Grilled Lemon

36

HONEY GLAZED SALMON\*

Brown Butter,  
Lemon

34

ROTISSERIE CHICKEN

Free Range Chicken, Roasted Potatoes,  
Natural Jus, Rosemary, Garlic

Half 25 Whole 45

CAULIFLOWER STEAK

Grilled, Mediterranean Herbs,  
Olive Oil

22

FRIES & SIDES

TRUFFLE FRIES 16

GRILLED ASPARAGUS 15

FRENCH FRIES 8

CHARRED BROCCOLINI 13

SWEET POTATO FRIES 9

GREEN BEANS 13

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.  
\*THESE ITEMS CAN BE COOKED TO ORDER. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED. CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN UNDERLYING HEALTH CONDITIONS MAY BE AT HIGHER RISK.

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THE ORANGERY

COCKTAILS

**GIN & TONIC**  
Plymouth Gin, Fever Tree  
Tonic Water, Lime  
15

**APEROL SPRITZ**  
Aperol,  
Ruggeri Prosecco  
16

**HEMINGWAY DAIQUIRI**  
Planteray Rum, Luxardo  
Maraschino Liqueur, Lime, Grapefruit  
16

**PEAR MARTINI**  
Grey Goose Pear Vodka,  
Apple, Lime  
17

**CLASSIC MARTINI**  
Belvedere Vodka or Plymouth Gin,  
Noilly Prat Dry Vermouth  
17

**OLD FASHIONED**  
Woodford Reserve Bourbon,  
Salted Maple Syrup, Bitters  
17

**NEGRONI**  
Plymouth Gin, Carpano Antica  
Sweet Vermouth, Campari  
16

**MARGARITA**  
Don Julio Blanco Tequila, Cointreau,  
Lime Juice, Agave  
17

**ESPRESSO MARTINI**  
Belvedere Vodka, Mr. Black Coffee  
Liqueur, Cold Brew  
17

WINE BY THE GLASS

SPARKLING

**PROSECCO**  
Ruggeri, Valdobbiadene, Italy

**ROEBUCK**  
Sussex, England, 2019

**BARON ALBERT**  
Brut Champagne, France

160 ml / Bottle

11 / 48

20 / 82

22 / 86

ROSÉ

**ROSÉ SICILIA**  
Planeta, Sicily, Italy 2024

**CÔTEAUX D'AIX-EN-PROVENCE**  
Château Beaulieu, 'Cuvée Alexandre', France 2024

**CÔTES DE PROVENCE**  
Rumor, France 2024

175 ml / 250 ml / Bottle

13.50 / 19 / 53

16 / 21 / 60

20 / 25 / 74

WHITE

**ALVARINHO**  
Aveleda, Vinho Verde, Portugal 2024

**GAVI DI GAVI**  
Ascheri, Piemonte 2023

**FIANO**  
Antonio Caggiano, Béchar, Taurasi, Campania, Italy 2024

**POUILLY FUMÉ**  
Château Favray, Loire, France 2024

**CHABLIS**  
Joseph Drouhin, Côte d'Or, Burgundy, France 2023

175 ml / 250 ml / Bottle

14.50 / 21 / 61

15 / 22 / 64

17 / 24 / 68

19 / 25 / 70

21 / 26 / 80

RED

**SANGIOVESE**  
Castellani Guadalmare, Morellino di Scansano, Toscana, Italy 2023

**CABERNET FRANC**  
Gaia, Domaine Bousquet, Argentina 2022

**DOLCETTO D'ALBA**  
E. Pira & Figli, Piemonte, Italy 2023

**CABERNET SAUVIGNON**  
Los Vascos, Grand Reserve, Calchagua, Chile 2023

**RIOJA**  
Marques de Caceres, Gran Reserva, Spain 2019

175 ml / 250 ml / Bottle

13.50 / 19 / 52

15 / 22 / 64

19 / 26 / 76

20 / 27 / 80

22 / 28 / 82

BEER

BEAVERTOWN NECK OIL IPA 6.50, HAWKSTONE Premium Lager 7, PERONI Nastro Azzuro 6.50  
HAWKSTONE Cider 8, HEINEKEN 0.0 Non-Alcoholic 5

BEVERAGES Coke 6, Diet Coke 6, Orange Juice 7, Lemonade 7, Arnold Palmer 7, Fentimans Rose Lemonade 7, Fentimans Ginger Beer 7

COFFEE Americano 5, Espresso 5, Cortado 6, Cappuccino 7, Flat White 7, Latte 8, Cold Brew 7

TEA Chai Latte 8, Matcha Latte 8, Assam Breakfast 7, Earl Grey 7, Jasmine Silver Needle 7, Sencha 7  
Peppermint 7, Chamomile 7, Unsweetened Iced Tea 7