

CAVIAR CARPACCIOS

BLUEFIN TORO*	28
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
SALMON*	24
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
HAMACHI*	24
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
HASS AVOCADO*	18
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
BEEF FILET*	28
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	

STARTERS

DI STEFANO BURRATA	28
<i>Heirloom & Cherry Tomatoes, Balsamic, Basil</i>	
CRISPY ARTICHOKEs	22
<i>Potatoes, Rosemary Aioli</i>	
GRILLED SHRIMP	26
<i>6 pcs, Lemon, Butter, Garlic, Calabrian Chili</i>	
PROSCIUTTO & DÉLICE BOARD*	42
<i>Strawberry Preserves, Grapes, Warm Baguette</i>	
PROSCIUTTO BOARD*	26
<i>San Daniele, Parmigiano Reggiano, Grapes, Warm Baguette</i>	
DÉLICE DE BOURGOGNE BOARD*	24
<i>Strawberry Preserves, Grapes, Warm Baguette</i>	

CHILLED SEAFOOD

THE TOWER*	Half 135	Whole 195
<i>King Crab Legs, Lobster, Oysters, Shrimp</i>		
OYSTERS*	1/2 Dozen 30	Dozen 55
<i>Mignonette, Lemon</i>		
SHRIMP COCKTAIL		6 pcs 28
<i>Cocktail Sauce, Dijonnaise, Horseradish, Lemon</i>		
KING CRAB LEGS*		95
<i>1/2 lb, Cocktail Sauce, Dijonnaise, Drawn Butter</i>		
WHOLE LOBSTER		75
<i>Drawn Butter, Lemon</i>		

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, CONTAIN RAW OR UNDERCOOKED INGREDIENTS, OR CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN MEDICAL CONDITIONS MAY BE AT HIGHER RISK. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, AS NOT ALL INGREDIENTS ARE LISTED.

CAVIAR SPECIALITIES

GRILLED AVOCADO WITH CAVIAR	38
<i>10g Petrossian Imperial Kaluga Caviar, Crème Fraîche, Chives</i>	
IMPOSSIBLY THIN HOUSEMADE CHIPS & DIP	15 g 55 30g 95
<i>Petrossian Imperial Kaluga Caviar, Crème Fraîche, Chives</i>	
MINI LOBSTER OR CRAB ROLLS	2 Rolls 40 4 Rolls 80
<i>Petrossian Imperial Kaluga Caviar, Crème Fraîche, Warm Brioche</i>	

SIGNATURE SALADS

CHINESE CHICKEN SALAD	32
<i>Napa Cabbage, Carrots, Fried Wontons, Cilantro, Sesame Soy Vinaigrette</i>	
GRILLED SHRIMP & VEGETABLE SALAD	38
<i>Zucchini, Asparagus, Tomatoes, Avocado, Corn, Scallions</i> <i>*Available with Other Additions</i>	
LOBSTER SALAD	44
<i>Butter Lettuce, Avocado, Red Wine Vinaigrette, Lemon, Chives</i>	
KING CRAB SALAD	65
<i>Butter Lettuce, Avocado, Red Wine Vinaigrette, Lemon, Chives</i>	
ROASTED CHICKEN SALAD	36
<i>Butter Lettuce, Lemon, Drawn Butter, Chives</i>	
GREEN BEAN SALAD	24
<i>Butter Lettuce, Avocado, Red Wine Vinaigrette, Lemon, Chives</i>	
CLASSIC CAESAR*	19
<i>Romaine, Parmigiano Reggiano, Croutons</i>	
GEM LETTUCE	21
<i>Radish, Feta, Avocado, Buttermilk Herb Dressing</i>	

ADDITIONS

Roasted Chicken 14 Salmon 21 Grilled Shrimp 18 Buttered Lobster 28*
Filet Mignon 32 Half Avocado 5*

SIGNATURE SANDWICHES

RH BURGER*	24
<i>American Cheese, Pickles, Onions, Dijonnaise Add Bacon 6, Add Avocado 5</i>	
LOBSTER ROLL	36
<i>Drawn Butter, Old Bay, Brioche with a Dash of Mayo Add 15g Caviar 40</i>	
KING CRAB ROLL	58
<i>Drawn Butter, Old Bay, Brioche with a Dash of Mayo Add 15g Caviar 40</i>	
STEAK SANDWICH*	Wagyu Ribeye 68 Bavette 48
<i>Caramelized Onions, Aioli, Charred Baguette</i>	
SHAVED RIBEYE DIP*	38
<i>Emmentaler Swiss, Au Jus, Charred Buttered Baguette</i>	
ROASTED CHICKEN SANDWICH	29
<i>Butter, Aioli, Arugula, Charred Baguette</i>	

PETITE BAKED POTATOES

THE PARISIAN	26
<i>Petrossian Imperial Kaluga Caviar, Chives, Crème Fraîche</i>	
THE AMERICAN	14
<i>Bacon, Cheddar, Chives, Crème Fraîche</i>	
THE SWEET POTATO	13
<i>Honey Brown Butter, Chives, Crème Fraîche</i>	
THE CLASSIC	12
<i>Sea Salt, Chive Butter, Crème Fraîche</i>	

FROM THE LAND

CHARRED WAGYU RIBEYE*	125
<i>14oz Wagyu, Thinly Sliced</i>	
PETITE FILET*	66
<i>7oz Center Cut, Grilled Asparagus, Béarnaise or Peppercorn Sauce</i>	
STEAK FRITES*	54
<i>7oz Bavette, Fries, Béarnaise or Peppercorn Sauce</i>	
PETITE LAMB CHOPS*	54
<i>Roasted Potatoes, Garlic, Oregano</i>	
FRENCH ROASTED CHICKEN	Half 34 Whole 58
<i>Free Range Chicken, Roasted Potatoes, Natural Jus, Rosemary, Garlic</i>	

FROM THE SEA

WHOLE GRILLED BRANZINO	44
<i>Olive Oil, Chives, Grilled Lemon</i>	
HONEY GLAZED SALMON	42
<i>Potato Purée, Brown Butter, Grilled Lemon</i>	
CHILEAN SEA BASS	52
<i>Potato Purée, Grilled Lemon</i>	
GRILLED KING CRAB LEGS	95
<i>1/2 lb, Drawn Butter, Grilled Lemon</i>	
WHOLE GRILLED LOBSTER	75
<i>Drawn Butter, Grilled Lemon</i>	

FRIES & SIDES

TRUFFLE FRIES	20	GRILLED ASPARAGUS	14
FRENCH FRIES	11	GRILLED BROCCOLINI	14
SWEET POTATO FRIES	12	GREEN BEANS	12
ROASTED POTATOES	12	POTATO PURÉE	12

SPECIALTY

RH BELLINI <i>Prosecco, Peach Purée</i>	18	RH MIMOSA <i>Prosecco, Orange</i>	18
CAPPELLETTI SPRITZ <i>Prosecco, Soda, Orange</i>	19	ROSÉ SPRITZ <i>Lillet Rosé, Pierre Sparr, Lime</i>	20

WINES

SPARKLING	5.5 oz /Bottle	ROSÉ	6 oz /9 oz /Bottle
BISOL <i>Prosecco, 'Jeio,' Valdobbiadene, Italy</i>	16/64	RUMOR <i>Côtes de Provence, France</i>	20/30/80
PIERRE SPARR <i>Brut Rosé, Crémant, d'Alsace, France</i>	18/72	LA SPINETTA <i>Il Rosé di Casanova, Tuscany, Italy</i>	16/24/64
MÖET & CHANDON <i>Brut 'Impérial,' Champagne, France</i>	30/120	BLACKBIRD <i>'Arriviste,' Napa Valley, California</i>	18/27/72
SAUVIGNON BLANC	6 oz /9 oz /Bottle	PINOT NOIR	6 oz /9 oz /Bottle
LA CHAPELLE DU BERRY <i>Sancerre, France</i>	28/42/112	LOUIS LATOUR <i>Marsannay, Burgundy, France</i>	30/45/120
ALLAN SCOTT <i>Sauvignon Blanc, Marlborough, New Zealand</i>	17/25/68	GROS VENTRE <i>Pinot Noir, North Coast, California</i>	20/30/80
HONIG <i>Sauvignon Blanc, Napa Valley, California</i>	18/27/72	MIGRATION <i>Pinot Noir, Sonoma Coast, California</i>	25/37/100
CHARDONNAY	6 oz /9 oz /Bottle	CABERNET SAUVIGNON	6 oz /9 oz /Bottle
DOMAINE LES CHENEVIÈRES <i>Mâcon-Villages, France</i>	24/36/96	LES CADRANS DE LASSÈGUE <i>St-Émilion, Bordeaux, France</i>	30/45/120
PATZ & HALL <i>Chardonnay, Sonoma Coast, California</i>	19/28/76	ROBERT HALL <i>Artisan Collection, Paso Robles, California</i>	17/25/68
HARTFORD COURT <i>Chardonnay, Russian River Valley, California</i>	22/33/88	HOURLASS <i>Proprietary Blend, 'HG III', Napa Valley, California</i>	25/37/100
FAR NIENTE <i>Chardonnay, Napa Valley, California</i>	32/48/128	SILVER OAK <i>Alexander Valley, California</i>	45/67/180
OTHER WHITES	6 oz /9 oz /Bottle	OTHER REDS	6 oz /9 oz /Bottle
SCARPETTA <i>Pinot Grigio, Friuli, Italy</i>	16/24/64	SIERRA CANTABRIA <i>Rioja, Gran Reserva, Spain</i>	30/45/120
LA CAÑA <i>Albariño, Rías Baixas, Spain</i>	17/25/68	CATENA <i>Malbec, Vista Flores, Mendoza, Argentina</i>	16/24/64
SCHLOSS GOBELSBURG <i>Grüner Veltliner, Kamptal, Austria</i>	18/27/72	ORNELLAIA <i>Le Volte, Tuscany, Italy</i>	23/34/92
SCHLOSS LIESER <i>Riesling, Thomas Haag, Mosel, Germany</i>	19/28/76	RIDGE <i>Zinfandel, 'Three Valleys', Sonoma, California</i>	20/30/80
CHÂTEAU DE MONTFORT <i>Vouvray, Loire, France</i>	20/30/80	CAYMUS <i>Petite Sirah, 'Grand Durif', Suisun Valley, California</i>	25/37/100

NON-ALCOHOLIC

BLACKBERRY MULE <i>Blackberry, Tilden Lacewing, Ginger Beer, Honey, Lime</i>	15
CUCUMBER MOJITO <i>Cucumber, Mint, Lemonade, Vanilla, Everleaf Marine, Club Soda</i>	15
POMME ROYAL <i>Seadlip Spice 94, Lemon, Apple Juice, Chai, Rosemary</i>	15
MIONETTO <i>Non-Alcoholic Prosecco, Italy</i>	14 / 56

BEER Stella Artois Belgian Pilsner 7, Red Oak Amber Lager 7, Appalachian Mountain 'Boone Creek' Blonde Ale 7, Wicked Weed 'Pernicious' IPA 8, Sierra Nevada Non-Alcoholic IPA 8

BEVERAGES Coke 6, Diet Coke 6, Orange Juice 7, Lemonade 7, Arnold Palmer 7, Unsweetened Iced Tea 6, Acqua Panna Natural Spring Water 10, San Pellegrino Sparkling Natural Mineral Water 10

COFFEE & TEA Espresso 5, Americano 5, Cortado 6, Cappuccino 7, Latte 8, Drip Coffee 5, Cold Brew 7, Hot Chocolate 6, Matcha Latte 8, Chai Latte 8, Tea 7

*ALTHOUGH OUR MOCKTAILS AND SPECIALTY DRINKS ARE CRAFTED TO BE NON-ALCOHOLIC, SOME INGREDIENTS MAY CONTAIN TRACE AMOUNTS OF ALCOHOL. PLEASE INFORM YOUR SERVER IF YOU PREFER A COMPLETELY ALCOHOL-FREE OPTION.