

CAVIAR CARPACCIOS

BLUEFIN TORO*	38
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
SALMON*	28
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
HAMACHI*	34
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
AVOCADO*	24
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	
BEEF FILET*	32
<i>Petrossian Imperial Kaluga Caviar, Chives, Smoked Sea Salt</i>	

STARTERS

BURRATA	32
<i>Heirloom & Cherry Tomatoes, Balsamic, Basil</i>	
CRISPY ARTICHOKE	26
<i>Potatoes, Rosemary Aioli</i>	
GRILLED SHRIMP	32
<i>6 pcs, Lemon, Butter, Garlic, Calabrian Chili</i>	
PROSCIUTTO & DÉLICE BOARD*	52
<i>Strawberry Preserves, Grapes, Warm Baguette</i>	
PROSCIUTTO BOARD*	28
<i>San Daniele, Parmigiano Reggiano, Grapes, Warm Baguette</i>	
DÉLICE DE BOURGOGNE BOARD*	28
<i>Strawberry Preserves, Grapes, Warm Baguette</i>	

CHILLED SEAFOOD

THE TOWER*	Half 150	Whole 250
<i>King Crab Legs, Lobster, Oysters, Shrimp</i>		
OYSTERS*	1/2 Dozen 30	Dozen 55
<i>Mignonette, Lemon</i>		
SHRIMP COCKTAIL		6 pcs 32
<i>Cocktail Sauce, Dijonnaise, Horseradish, Lemon</i>		
KING CRAB LEGS*		115
<i>1/2 lb, Cocktail Sauce, Dijonnaise, Drawn Butter</i>		
WHOLE LOBSTER		85
<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 SPECIALTIES

GRILLED AVOCADO WITH CAVIAR	60
<i>10g Petrossian Imperial Kaluga Caviar, Crème Fraîche, Chives</i>	
CLASSIC BLINIS WITH CAVIAR	4 Blinis 10g 40 8 Blinis 20g 74
<i>Petrossian Imperial Kaluga Caviar, Crème Fraîche, Chives</i>	
MINI LOBSTER ROLLS	2 Rolls 46 4 Rolls 84
<i>Petrossian Imperial Kaluga Caviar, Crème Fraîche, Warm Brioche</i>	

SIGNATURE SALADS

CHINESE CHICKEN SALAD	35
<i>Napa Cabbage, Carrots Fried Wontons, Cilantro, Sesame Soy Vinaigrette</i>	
GRILLED SHRIMP & VEGETABLE SALAD	40
<i>Zucchini, Asparagus, Tomatoes, Avocado, Corn, Scallions</i> <i>*Available with Other Additions</i>	
LOBSTER SALAD	48
<i>Butter Lettuce, Avocado, Red Wine Vinaigrette, Lemon, Chives</i>	
KING CRAB SALAD	68
<i>Butter Lettuce, Avocado, Red Wine Vinaigrette, Lemon, Chives</i>	
ROASTED CHICKEN SALAD	39
<i>Butter Lettuce, Lemon, Drawn Butter, Chives</i>	
GREEN BEAN SALAD	22
<i>Butter Lettuce, Avocado, Red Wine Vinaigrette, Chives</i>	
CLASSIC CAESAR*	22
<i>Romaine, Parmigiano Reggiano, Croutons</i>	
GEM LETTUCE	22
<i>Radish, Feta, Avocado, Buttermilk Herb Dressing</i>	

ADDITIONS

Roasted Chicken 19 Salmon 24 Grilled Shrimp 16 Buttered Lobster 32*
Filet Mignon 32 Half Avocado 6*

SIGNATURE SANDWICHES

RH BURGER*	29
<i>American Cheese, Pickles, Onions, Dijonnaise Add Bacon 6, Add Avocado 6</i>	
LOBSTER ROLL	44
<i>Drawn Butter, Old Bay, Brioche with a Dash of Mayo Add 15g Caviar 40</i>	
KING CRAB ROLL	65
<i>Drawn Butter, Old Bay, Brioche with a Dash of Mayo Add 15g Caviar 40</i>	
STEAK SANDWICH*	Wagyu Ribeye 76 Bavette 46
<i>Caramelized Onions, Aioli, Charred Baguette</i>	
SHAVED RIBEYE DIP*	42
<i>Emmentaler Swiss, Au Jus, Charred Buttered Baguette</i>	
ROASTED CHICKEN SANDWICH	34
<i>Butter, Aioli, Arugula, Charred Baguette</i>	

PETITE BAKED POTATOES

THE PARISIAN	29
<i>Petrossian Imperial Kaluga Caviar, Chives, Crème Fraîche</i>	
THE AMERICAN	15
<i>Bacon, Cheddar, Chives, Crème Fraîche</i>	
THE SWEET POTATO	14
<i>Honey Brown Butter, Chives, Crème Fraîche</i>	
THE CLASSIC	13
<i>Sea Salt, Chive Butter, Crème Fraîche</i>	

FROM THE LAND

CHARRED WAGYU RIBEYE*	125
<i>14oz Wagyu, Thinly Sliced</i>	
PETITE FILET*	68
<i>7oz Center Cut, Grilled Asparagus, Béarnaise or Peppercorn Sauce</i>	
STEAK FRITES*	56
<i>7oz Bavette, Fries, Béarnaise or Peppercorn Sauce</i>	
PETITE LAMB CHOPS*	56
<i>Roasted Potatoes, Garlic, Oregano</i>	
FRENCH ROASTED CHICKEN	Half 38 Whole 52
<i>Free Range Chicken, Roasted Potatoes, Natural Jus, Rosemary, Garlic</i>	

FROM THE SEA

WHOLE GRILLED BRANZINO	60
<i>Olive Oil, Chives, Grilled Lemon</i>	
HONEY GLAZED SALMON	48
<i>Potato Purée, Brown Butter, Grilled Lemon</i>	
CHILEAN SEA BASS	58
<i>Potato Purée, Grilled Lemon</i>	
GRILLED KING CRAB LEGS	115
<i>1/2 lb, Drawn Butter, Grilled Lemon</i>	
WHOLE GRILLED LOBSTER	85
<i>Drawn Butter, Grilled Lemon</i>	

FRIES & SIDES

TRUFFE FRIES	22	GRILLED ASPARAGUS	12
FRENCH FRIES	12	GRILLED BROCCOLINI	14
SWEET POTATO FRIES	13	GREEN BEANS	12
ROASTED POTATOES	12	POTATO PURÉE	12

SPECIALTY COCKTAILS

CLASSICS

RH OLD FASHIONED	22
<i>Lot 40 Rye, Salted Maple Syrup, Bitters</i>	
MARGARITA	19
<i>Espolon Blanco Tequila, Cointreau, Lime</i>	
RH MANHATTAN	21
<i>Signal Hill, Cocchi Vermouth di Torino,, Angostura Bitters</i>	

SPECIALTIES

PALOMA ROSA	19
<i>Espolon Blanco Tequila, Grapefruit Soda</i>	
GIN BASIL SMASH	19
<i>Plymouth Gin, St-Germain, Apple, Basil</i>	
RH BELLINI	18
<i>Montelliana, Mont Blanc Cuvée Prosecco, Peach Purée</i>	

SPRITZES

APEROL	19
<i>Aperol, Prosecco</i>	
ST-GERMAIN	19
<i>St-Germain, Prosecco</i>	
ROSÉ SPRITZ	19
<i>Lillet Blanc, Castello de Roncade, Lime</i>	

MARTINIS

DIRTY	23
<i>Vodka, Olive</i>	
PEAR	22
<i>Grey Goose La Poire Vodka, Apple, Lime</i>	
ESPRESSO	22
<i>Vodka, Coffee Liqueur, Cold Brew</i>	

NON ALCOHOLIC

NON-ALCOHOLIC ITALIAN SPRITZ	16
<i>Oddbird Blanc de Blanc, NOA Italian Aperitif 0.5% ABV</i>	
NON-ALCOHOLIC BELLINI	16
<i>Oddbird Blanc de Blanc, Peach Puree 0.5% ABV</i>	
NON-ALCOHOLIC MIMOSA	16
<i>Oddbird Blanc de Blanc, Orange Juice 0.5% ABV</i>	

COFFEE & TEA

ESPRESSO	5	AMERICANO	5	CORTADO	6	CAPPUCCINO	7
LATTE	8	COLD BREW	7	DRIP COFFEE	5	HOT CHOCOLATE	6
MATCHA LATTE	8	CHAI LATTE	8	TEA	7		

BEER

Stella Artois Belgian Pilsner	9
Goose Island IPA	9
Creemore Amber Ale	10
Blance de Chambly Whete Ale, Quebec	10
Peroni Non-Alcoholic	8

BEVERAGES

Coke	6	Arnold Palmer	7
Diet Coke	6	Acqua Panna	12
Lemonade	7	San Pellegrino	12
Ginger Beer	8		
Grapefruit Soda	8		