

STARTERS

GRILLED SHRIMP

6 pcs, Lemon, Butter, Garlic,
Calabrian Chili
24

PROSCIUTTO BOARD*

San Daniele, Parmigiano Reggiano,
Grapes, Warm Baguette
24

DI STEFANO BURRATA

Heirloom & Cherry Tomatoes,
Rustic Pesto
25

PROSCIUTTO & DÉLICE BOARD*

Strawberry Preserves,
Grapes, Warm Baguette
42

CRISPY ARTICHOKEs

Potatoes, Rosemary,
Lemon Aioli
18

DÉLICE DE BOURGOGNE BOARD

Strawberry Preserves,
Grapes, Warm Baguette
22

CAVIAR SPECIALTIES

IMPOSSIBLY THIN
HOUSEMADE CHIPS & DIP
WITH CAVIAR*

30g 95 50g 140

GRILLED
AVOCADO
WITH CAVIAR*

15g 50

MINI LOBSTER
ROLLS
WITH CAVIAR*

2 Rolls 10g 40 4 Rolls 20g 80

WITH PETROSSIAN IMPERIAL KALUGA HYBRID CAVIAR, CRÈME FRAÎCHE & CHIVES

SIGNATURE SALADS

GRILLED SHRIMP*
& VEGETABLE SALAD

Grilled Shrimp, Asparagus,
Zucchini, Corn, Avocado,
Tomatoes, Scallions

36

**Available with Other Additions*

CHINESE
CHICKEN SALAD

Grilled Chicken, Napa Cabbage
Carrots, Fried Wontons, Sesame Soy
Mustard Vinaigrette

28

MULHOLLAND
DRIVE SALAD

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

32

ROTISSERIE
CHICKEN SALAD

Organic Chicken, Butter
Lettuce, Olive Oil,
Lemon, Chives

26

CLASSIC SALADS

CLASSIC CAESAR*

Romaine, Parmigiano
Reggiano, Croutons
18

GEM

Radish, Feta, Avocado,
Buttermilk Herb Dressing
18

ARUGULA

Fennel, Grapes, Parmigiano
Reggiano, Citrus Vinaigrette
18

KALE CAESAR*

Tuscan Kale, Parmigiano
Reggiano, Croutons
18

ADDITIONS

GRILLED CHICKEN 12 GRILLED KING SALMON* 18 GRILLED SHRIMP 16 BUTTERED LOBSTER 24 FILET MIGNON* 24 HALF AVOCADO 4

SANDWICHES

FRIED CHICKEN
SANDO

Pickles, Mayo,
Buttered Brioche
24

WAGYU RIBEYE
SANDWICH*

7 oz Westholme Australian Wagyu,
Caramelized Onion, Aioli, Charred Ciabatta
56

HEARTH
BURGER*

Slab of Monterey Jack, Caramelized
Onion, Aioli, Charred Ciabatta
28

ROTISSERIE CHICKEN
SANDWICH

Organic Chicken, Butter,
Arugula, Aioli, Charred Ciabatta
26

ROADSIDE
LOBSTER ROLL

Drawn Butter, Old Bay,
Brioche with a Dash of Mayo
34
Add 15g Caviar 40

MAINS

WAGYU RIBEYE*

14 oz Westholme Australian Wagyu,
Grilled, Thinly Sliced
110

PETITE FILET*

7 oz Center Cut, Herbed Butter,
Béarnaise
52

WHOLE GRILLED BRANZINO

Olive Oil,
Grilled Lemon
42

GRILLED KING SALMON*

8 oz, Honey, Black Pepper,
Brown Butter, Lemon
36

ROTISSERIE CHICKEN

Organic Chicken, Natural Jus,
Rosemary, Garlic
Half 28 Whole 56

CAULIFLOWER STEAK

Grilled, Mediterranean Herbs,
Olive Oil
26

FRIES & SIDES

TRUFFLE FRIES 20
GRILLED ASPARAGUS 10

FRENCH FRIES 10
CHARRED BROCCOLINI 13

SWEET POTATO FRIES 10
ROASTED SWEET POTATOES 14

*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.

COCKTAILS

RH BELLINI

Bisol Prosecco,
Peach Purée
18

APEROL SPRITZ

Aperol, Bisol Prosecco,
Pellegrino
20

RH MIMOSA

Bisol Prosecco, Fresh
Squeezed Orange Juice
18

HEMINGWAY DAIQUIRI

Flor de Caña 4 Year Rum, Luxardo
Maraschino Liqueur, Lime, Grapefruit
20

NEGRONI

Plymouth Gin, Carpano Antica
Sweet Vermouth, Campari
20

MARGARITA

Don Julio Blanco Tequila, Cointreau,
Lime Juice, Agave
20

MANHATTAN

Woodford Reserve Bourbon, Carpano Antica
Sweet Vermouth, Angostura Bitters
22

ESPRESSO MARTINI

Belvedere Vodka, Mr. Black Coffee
Liqueur, Cold Brew
22

CLASSIC MARTINI

Belvedere Vodka or Plymouth Gin,
Foro Dry Vermouth
22

WINE BY THE GLASS

SPARKLING

CHAMPAGNE

Lassalle et Filles, Brut NV

26/100

CHAMPAGNE ROSÉ

Louis de Sacy, 'Rosé de Saignée', Extra Brut 2018

28/110

CHAMPAGNE

Veuve Clicquot 'La Grande Dame', Brut 2015

70/295

ROSÉ

RUMOR

Côtes de Provence, France 2022

18/70

TIBERIO

Cerasuolo d'Abruzzo, Italy 2023

18/70

SCRIBE

'Estate', Sonoma Valley, California 2022

20/80

WHITE

SAUVIGNON BLANC

Routestock, Napa Valley, California 2022

18/70

TREBBIANO

Tiberio, Trebbiano d'Abruzzo, Italy 2022

21/80

RIESLING

Weingut Stefan Muller, Mosel, Germany 2023

18/70

SANCERRE

Daniel Chotard, Sancerre, France 2022

26/100

BURGUNDY

Domaine Gaillard, Mâcon-Villages, Burgundy, France 2022

26/100

CHARDONNAY

Grgich Hills, Napa Valley, California 2020

34/135

RED

SANGIOVESE

Chiara Condello, Emilia Romagna, Italy 2021

19/75

BURGUNDY

Edmond Cornu & Fils 'Les Barrigards', Burgundy, France 2022

28/110

BORDEAUX

Château Les Trois Croix, Fronsac, Bordeaux, France 2017

26/100

NEBBIOLO

La Kiuva, Arnad-Montjovet, Italy 2017

22/85

CABERNET SAUVIGNON

Titus, Napa Valley, California 2020

35/140

BORDEAUX

La Croix Ducru-Beaucaillou, 'Cuvée Colbert',
Saint-Julien, Bordeaux, France 2018

50/200

BEER

TALEA BEER CO. 'AL DENTE' Italian-Style Pilsner 16oz 16, THREES BREWING 'LOGICAL CONCLUSION' IPA 16oz 16

OMMEGANG BREWERY 'WITTE' Wheat Ale 16oz 16, BALADIN BREWERY 'NAZIONALE' Blonde Ale 12oz 14

ATHLETIC BREWING CO. 'RUN WILD' IPA Non-Alcoholic 12oz 12

BEVERAGES Coke 5, Diet Coke 5, Lemonade 6, Arnold Palmer 6, Fentimans Rose Lemonade 7, Fentimans Ginger Beer 7,
Acqua Panna Natural Spring Water 9, San Pellegrino Sparkling Natural Mineral Water 9

COFFEE Americano 5, Espresso 5, Cortado 5, Cappuccino 6, Latte 7, Cold Brew 6, Drip Coffee 5, Hot Chocolate 5

TEA Chai Latte 7, Matcha Latte 7, RH Breakfast 6, Lord Bergamot 6, Jasmine Silver Tip 6, Meadow Chamomile 6
Peppermint Leaves 6, Unsweetened Iced Tea 5