

## Appetizers

Sliced House Cured Salmon & Pâté of Smoked Whitefish  
Brioche Crouton, Shaved Fennel & Caper Salad 16

Sautéed Cape May Oysters  
Warm Red Wine-Herb Vinaigrette 16

Steamed Littleneck Clams  
White Wine and Garlic Broth with Chorizo 14

Warm Mini Foie Gras Club Sandwich  
Brioche, Pesto Aioli, Tomato, Microgreens 16

Oxtail Ragu  
Savory Braised Beef over Homemade Pasta 15

Espresso Rubbed Seared Venison Carpaccio  
Hazelnut Aioli, Roquefort; Sour Cherry Sauce 16

## From Our Raw Bar

Traditional Jumbo Shrimp Cocktail 16

Colossal Crabmeat Cocktail 18

Selection of Freshly Shucked Oysters 16

“The Water Tower” 65  
for Two or More  
Colossal Crabmeat, Shrimp, Oysters, Clams

## Soup & Salad

French Onion 7

Baby Greens  
Tomato, Cucumber, Enoki Mushrooms; Cranberry Vinaigrette 7

Ram’s Head Wedge  
Iceberg Lettuce, Bacon, Shrimp, Apples, Cambozola;  
Honey Mustard-Tarragon Dressing 14

Roasted Beets  
Herbed Goat Cheese, Baby Arugula 11

Traditional Caesar  
*Prepared Tableside For Two*  
Followed by Sorbet 11, per person

## Entrees

Pan Seared Filet of Jail Island Salmon  
Farm Raised; Lemon Scented Olive Oil 28

Baked Jumbo Shrimp  
Stuffed with Lump Crab Meat; Lobster Sauce 29

Five Spice Scallops  
Fall Corn Succotash; Tomato Sherry Vinaigrette 33

Paillard of Chicken Breast  
Wild Mushrooms, Roasted Peppers, Pepper Jack Cheese  
with Arugula and Parmesan Crisp 24

Rack of Lamb  
Mint Pesto; Lamb Jus 36

Veal Osso Bucco  
Creamy Polenta, Gremolata; Natural Jus 32

16 oz. Bone-In Rib Eye Steak  
Tempura Vidalia Rings; Spanish Sherry Vinegar Reduction 38

Sautéed Medallions of Veal  
Jumbo Crabmeat and Saffron Risotto; Lemon-Caper Sauce 30

Filet Mignon  
Cambozola Cheese (optional), Potato Croquette; Port Wine Demi Glace 37

## RHI Classics

Chicken Pot Pie  
Vegetables & Dumplings;  
Creamy Gravy in a Copper Kettle 24

Crispy Roasted Half Duck  
Cranberry Sauce 29

Jumbo Lump Crab Cake  
Artichoke Hearts, Spinach; Whole Grain Mustard Sauce 26

Beef Wellington  
Seared Filet, Mushroom Duxelles  
Encased in Golden Pastry 36

Chateaubriand for Two  
*Carved Tableside*  
Vegetable Medley, German Fried Potatoes 39, per person