

# DINNER MENU

## APPETIZERS

### SMOKED DUCK BREAST 15

Seasonal Salad Blend and Lemon Vinaigrette

### HOUSE SMOKED SALMON 17

Brioche Crouton, Capers, Herbed Goat Cheese

### ESPRESSO RUBBED SEARED BEEF CARPACCIO 18

Seasonal Salad Blend, Horseradish Caper Dressing

### STEAMED LOCAL LITLENECK CLAMS 15

White Wine Garlic Butter Sauce & Diced Chorizo

### CRAB CAKE WITH A DIJON MUSTARD SAUCE 16

Sautéed Spinach & Roasted Red Pepper

### CRAB MEAT BRÛLÉE 18

Lump Crab Meat, Shallots, Scallions, Zucchini & Yellow Squash

### GRILLED FRESH RED DELICIOUS APPLES 8

Baked Brie Cheese & a Honey Balsamic Reduction

### BAKED OYSTERS ESCARGOT 18

Fresh Local Oysters topped with Chopped Escargot Butter

## FROM OUR RAW BAR

### TRADITIONAL JUMBO SHRIMP COCKTAIL 18

### COLOSSAL CRABMEAT COCKTAIL 19

### ONE HALF DOZEN GRAVELING POINT LOCAL OYSTERS 18

### "THE WATER TOWER" (FOR 2 OR MORE) 42

4 Oysters on the Half Shell, 4 Clams on the Half, 4 Jumbo Shrimp,  
Smoked Salmon & Lump Crab Ceviché

## SOUP & SALAD

### FRENCH ONION SOUP 8

Classic, Mozzarella, Provolone & Parmesan Cheese

### CHEF'S SOUP OF THE DAY 8

### RAMS HEAD INN SALAD 12

Cranberries, Walnuts, Apples, Red Relish, Endives, and Balsamic Vinaigrette

### WEDGE SALAD 13

Iceberg Lettuce, Tomatoes, Eggs, Bacon & Bleu Cheese Dressing

### BABY SPINACH SALAD 12

Wild Mushrooms, Strawberries, Sweet Peas,  
Asparagus & Pancetta Dressing

### ROASTED BEETS 12

Herbed Goat Cheese, Arugula & Balsamic Vinaigrette

### Grilled Romaine Salad 12

Feta Cheese, Grilled Corn and Balsamic Glaze

### Watermelon Salad 12

Arugula, Feta Cheese, White Balsamic Lemon Dressing

### TRADITIONAL CAESAR 13 PER PERSON (2 OR MORE)

Prepared Tableside & Followed by Sorbet

## ENTREES

ALL SERVED WITH POTATO AND FRESH SEASONAL VEGETABLES

### PAN SEARED FILET OF SESAME SALMON 29

Baby Bok Choy, Potato & Teriyaki Glaze

### BAKED JUMBO STUFFED SHRIMP 32

Stuffed with Lump Crab Meat, Lemon Beurre Blanc  
Fresh Vegetables and Whipped Potato

### VEGETABLE RISOTTO

Parmesan Cheese & Fresh Vegetable Medley 25  
With Jumbo Shrimp or Crab Meat 32

### RACK OF LAMB 39

Herb and Hazelnut Encrusted, Potato Basket, Fresh Vegetable Medley

### VEAL SCALLOPINI WITH CRAB MEAT 32

Piccata Sauce, Risotto & Sautéed Asparagus

### ORGANIC BAKED HALF CHICKEN 26

Mushroom Risotto and Fresh Vegetable Bundle

### SAUTÉED PORK TENDERLOIN 28

Brussels Sprouts, Apples, Cranberries & Applewood Smoked Bacon  
Sweet & Sour Glaze

### FILET MIGNON 39

Fresh Seasonal Vegetables, Potato & Cabernet Reduction

### Quinoa Salad with Vegan Chicken Breast 25

Quinoa, Garbanzo Beans, Cilantro, Red Onions, Scallions, Olive Oil, Lemon Juice

### Vegan Orzo Pasta 25

Sautéed Fresh Vegetables and Olive Oil

## RHI CLASSICS

### CHICKEN POT PIE 25

Fresh Vegetables, Dumplings in Creamy Gravy, Served in a Copper Kettle

### ROASTED DUCK WITH CRANBERRY GLAZE 29

Served with Wild Rice and Fresh Vegetable Bundle

### CRAB CAKES WITH A DIJON MUSTARD SAUCE 29

Fresh Vegetable Medley and Chef's Potato of the Day

### BEEF WELLINGTON 38

Seared Filet with Mushroom Duxelle, Encased in a Golden Pastry  
Fresh Vegetable Bundle and a Cabernet Reduction

### CHATEAUBRIAND FOR TWO 39 PER PERSON

Fresh Vegetables & Fingerling Potatoes, Carved Tableside

### CENTER CUT FILET STYLE RIB EYE STEAK 34

Fresh Vegetables and Potato

## SIDE ORDERS

BRUSSEL SPROUT APPLE SMOKED BACON & HONEY MUSTARD 8

RISOTTO 9

BABY SPINACH 8

BABY BOK CHOY 8