

SMALL SHARED PLATES

Mini Jumbo Lump Crab Cakes <i>finished with a charred lemon aioli</i>	15
Beef Tenderloin Tamales <i>with a roasted poblano chimichurri and sun-dried tomato cream</i>	10
Chicken Fried Quail <i>four hand battered quail breasts with a rosemary-buttermilk biscuit and a preserved lemon-honey</i>	12
RP's Tomatoes <i>fried green and hot house tomatoes, fresh mozzarella, balsamic redux, basil infused evoo, cracked pepper and grey sea salt</i>	11
Romaine Salad <i>chopped romaine tossed with creamy anchovy dressing, topped with sourdough croutons with an asiago tuille</i>	8
Iceberg Bowl <i>cherry tomato confit, maytag bleu cheese, shoestring fried onions, and our house made bleu cheese dressing</i>	7
Mixed Green Salad <i>toasted almonds, fire-grilled pear, honey-balsamic vinaigrette and brie cheese</i>	7
French Onion Soup <i>with sherry and gruyere</i>	5
Giant Buttermilk Onion Rings <i>with good old Heinz ketchup</i>	8
Beef Carpaccio "Cheeseburger Style" <i>served with sourdough toast, watercress, tomatoes, red onions and longhorn cheddar fondue</i>	12

Temps

Rare: Cold Red Center
 Medium Rare: Cool Red Center
 Medium: Warm Red Center
 Medium Well: Hot Pink Center
 Well: No Red or Pink



RED MEAT

"40 Day" Dry Aged Ribeye 14oz	43
"40 Day" Dry Aged Bone-in Strip 18oz	45
Buffalo Tenderloin 8oz	41
Prime Filet 7oz	29
Prime Filet 10oz	37
Prime Bone-in "Cowboy" Ribeye 18oz	42
Prime New York Strip 16oz	44
Prime Sirloin 10oz	28
American "Wagyu" Kobe Skirt Steak 10oz	39

Crusts & Sauces

All of our steaks come with your choice of one crust and one sauce
 Add \$3 for each additional choice

Fresh Cracked Pepper Crust	Homemade Worcestershire
Toasted Coriander Crust	Brandy Mushroom Sauce
Guajillo Chile Crust	Roasted Poblano Chimichurri
Maytag Bleu Cheese Crust	Jalapeno Béarnaise
Coffee Crust	RED Steak Sauce
Wild Mushroom Crust	Creamy Horseradish
Brown Sugar & Sea Salt	Black Truffle Butter-\$3

LET IT SURF

Great seafood additions to your steak or entrée:

COLD WATER LOBSTER TAIL MKT

BLUE LUMP CRAB MEAT 15

An 18% gratuity may be added to parties of 8 or more.
 Please allow your server extra time for separate checks.
 We do not accept personal checks.

WET

Walnut Crusted Salmon <i>baked Atlantic salmon with a caramelized walnut crust</i>	19
Pan Seared Tilapia <i>with a Creole lump crab sauce</i>	24
Guajillo Rubbed Ahi Tuna <i>with avocado-grapefruit salad</i>	28
Cold Water Lobster Tail <i>served with drawn butter</i>	MKT
Flown in Today <i>chef's choice guaranteed to wow</i>	MKT

CONTEMPORARY AMERICAN CLASSICS

American "Wagyu" Kobe Burger Sliders <i>trio of kobe sliders: American classic, bacon-blue cheese & truffle, and bbq-cheddar. Served with hand cut fries.</i>	18
Prime Double Cut Pork Chops <i>oklahoma raised pork porterhouse served with house made apple marmalade</i>	28
Southern Style Fried Chicken <i>four pieces of our hand breaded all natural chicken served with spicy house made pickles</i>	16

Accessories 9

Smoked Bacon	Sautéed
Creamed Corn	Wild Mushrooms
Horseradish Potato Gratin	Flash Fried Baby Spinach
Green-Chile Mac	Slivered Asparagus
Crispy Idaho Fries	Fresh Seared Green Beans
"Loaded" Mashed Potatoes	Steamed Broccoli with Cheddar Fondue
Creamy Avocado Risotto	Lima Bean Succotash

Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:
 Eggs, Beef, Fish, Lamb and Milk



DESSERT

RED Velvet Cup Cakes

Our signature dessert with butter-cream icing and candied orange. Three to an order 8. Each additional cake 3.

Warm Fudge Spoon Cake

Walnut fudge brownie served with salted caramel, vanilla ice cream, and drunken cherries 8.

Crème Brulee for Two

Classic crème brulee in a modern presentation 10.

Mixed Berry Stack

Crispy phyllo crisps, layered with four berry compote, lemon curd and poppy seed crème fraiche 7.

Chef's Sorbet

Three scoops served with seasonal fruit 6.

Ice Cream Pecan Ball

Vanilla ice cream rolled in spiced pecans and covered in chocolate sauce- This one already has a cult following 7.

LIQUID DESSERT

Brandy Ice

The recipe is a secret, but the fact that it's delicious is not 9.

Apple Flip

A frothy apple concoctions that's crazy delicious 6.

Champagne Float

Sweet and elegant- a glass of Chandon brut with a scoop of the chef's sorbet floating on top 8.

DESSERT WINES

B&G Sauternes 750ml 60

Tokaji Aszu 5 Puttonyos 500ml 61

COGNAC

Courvoisier VSOP 6/oz

Courvoisier XO 13/oz

Hennessey VSOP 6/oz

Hennessey XO 17/oz

Remy Martin XO 17/oz

Remy Martin "Louis XIII" 140/oz

PORT

Taylor, Fladgate & Yeatman 20YR Tawny 15

Sandeman Fine Ruby 5

Warre's King Tawny 4

SHERRY

Sandeman's Don Fino 5

MADEIRA

Sandeman's Rainwater 5

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