

CLASSIC R2L

to share

LOBSTER MACARONI + CHEESE 20

GRILLED TRUFFLE FLATBREAD 20

CRISP RISOTTO

smoked surryano ham + wild mushrooms,
roasted garlic, soy + parmesan 18

CHILLED OYSTERS ON THE HALF SHELL

champagne mousse + celery root 6pc 24 / 12pc 45

SEAFOOD BOIL: SHRIMP, CLAMS + KING CRAB

herbs, garlic + toasted baguette 50

appetizers

LOBSTER BISQUE

vegetarian scrapple, lobster, pepper jelly + louis cream 14

STEAKHOUSE SALAD

romaine, hearts of palm, olives, bacon + bleu cheese 14

ROASTED SHRIMP

crisp skate cheek, horseradish, cocktail preserves 18

STEAK TARTARE

cherry pepper + dijon dressing, marrow + chips 18

meat [poultry, fish] + potatoes

VEGETARIAN POTATO + HERB GNOCCHI

swiss chard, olives + marjoram 30

SALMON FRITES

scottish salmon, fries, leeks + red wine 36

SPICE-CRUSTED ROASTED TUNA LOIN

sweetbreads, potato + shiitake tots + bok choy 38

1 1/2 POUND LOBSTER

saffron glaze, classic baked potatoes, grilled vegetable relish 46

CHICKEN "PICNIC"

poached + grilled chicken breast, warm potato salad,
fried chicken, chicken gravy 32

PORK [PORTERHOUSE OR BONE-IN RIB]

potato pancake, collards, bacon + mustard dressing 48

BRAISED SHORT RIB

yellow-eyed steuben bean chili, potato + vegetable slaw, basil 38

BEEF

steak fries, maitake mushroom, black garlic + béarnaise

sliced butcher's filet 42

28-day dry-aged 20 oz bone-in ribeye 67

WINTER ADDITIONS

appetizers

WHOLE GRAIN RISOTTO

braised pork shank, smoked pork loin + radish salad 18

SWEET POTATO, APPLE + ENDIVE SALAD

braised figs, sweet potato + pepperberry purée 14

main courses

VEAL TORTELLINI + TENDERLOIN

cipollini onions, braised greens + ricotta 36

GRILLED RABBIT LOIN

pumpkin cavatelli, leg ragout + pumpkin marinara 38

VEGETARIAN POT AU FEU WITH LENTILS

squash, romanesco + mushroom broth 30

sides

fries 6

stuffed potato skins 10

macaroni + cheese 12

lobster macaroni + cheese 20

sautéed spinach, wild mushrooms + crispy onions 14

roasted brussels sprouts, wild rice + chestnut granola 14

