



FROM THE MIXOLOGIST

Cucumber-Elderflower Smash

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint 13

APPETIZERS

Oven Roasted Crab and Artichoke Dip

Sweet onion, Parmesan, warm house bread 18

Crispy Calamari

Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 16

Warm Brie with Macadamia Nut Crust

Sliced apple, honey, fruit compote, balsamic reduction 16

Seared Teriyaki Beef Tidbits

Sushi rice, daikon sprouts, pickled ginger sesame seeds 17

HOUSEMADE SOUPS

New England Clam Chowder

House-made bacon bread crumbs, Italian parsley 11

Lobster Bisque

Butter-poached lobster, crème fraîche, fresh herbs 10

French Onion Soup

House-made bone broth, caramelized onions, toasted baguette, Swiss and Parmesan cheese 11

STARTER SALADS

Maytag Blue Cheese Salad

Romaine, slivered almonds, chopped egg, blue cheese crumbles 10 **gf**

Classic Caesar Salad

Crisp romaine, house-made olive oil croutons, Asiago cheese 10

Broadway Pea Salad

Water chestnuts, bacon, creamy white pepper dressing 8 **gf**

Iceberg Lettuce Wedge

Blue cheese crumbles, tomatoes, bacon, blue cheese dressing 11

Make any starter salad an entree with one of the following:

Grilled Shrimp Scampi 8 **gf** | Citrus-Herb Chicken Breast 6 **gf**
Herb-Rubbed Salmon* 7 **gf**

LUNCH COMBOS

Soup & Salad Combo 14

1/2 Sandwich with Soup or Salad 16

Salads

Iceberg Lettuce Wedge | Classic Caesar Salad | Maytag Blue Cheese | Broadway Pea Salad

Soups

New England Clam Chowder | French Onion Soup (+1) | Lobster Bisque (+2)

Sandwiches

1/2 Open-Faced Crab Sandwich | 1/2 Turkey Club | 1/2 French Dip

ENTRÉE SALADS

Grilled Chicken Cobb

Hearts of romaine, blue cheese, artichoke hearts, bacon, egg, avocado, ranch dressing 21 **gf**

Seafood Louie*

Grilled salmon, Dungeness crab, poached prawns, asparagus, cucumber, hard-cooked egg, house-made 1000 Island dressing 28 **gf**

SANDWICHES

All sandwiches come with choice of housemade potato chips or French fries.

Grilled Salmon BLTA

Applewood smoked bacon, mixed greens, beefsteak tomato, avocado, garlic aioli, toasted brioche bun, French fries 16

Grilled Chicken Club

Applewood smoked bacon, sliced tomato, butter lettuce, garlic aioli, brioche bun 15 | add avocado +2 | add Brie +2

Chophouse Burger*

All-natural hormone free hand-formed patty, grilled onions, 1000 Island dressing, choice of Swiss, Brie, blue or Cheddar cheese on a brioche bun 17 | Add thick-cut bacon +2
Gluten-free bun available for an additional 1

Open-Faced Crab Sandwich

Artichokes, tomatoes, Parmesan, Cheddar on toasted sourdough 18

French Dip Sandwich*

Garlic butter, horseradish, house-made jus on French bread 19

ENTRÉES

Shrimp and Grits

New Orleans BBQ sauce, white Cheddar grits, bacon, green onion 16

Fish & Chips

Beer batter, French fries, house-made tartar, lemon 19

Oven-Roasted Chicken Dijon

Asiago and panko crust, Yukon Gold mashed potatoes, wilted spinach, bacon bread crumbs 18

Fettucine Alfredo

Bacon, asparagus, garlic cream sauce, Parmesan 18 | add grilled chicken +5 | add roasted garlic prawns +7

Salmon with Watermelon Salsa*

Grilled, roasted rainbow cauliflower, blackberry gastrique 24

Soft Corn Tacos

Avocado Salsa, chipotle-lime sour cream
Crispy Baja Style Fish 12
Shaved Prime Rib 18

gf – Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items
veg – vegetarian. May contain eggs and/or dairy. Please ask your server for details.

A Suggested Gratuity of 18% is customary. The amount of gratuity is always discretionary. *NOTICE: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. We include a living wage charge in your bill to offset the local minimum wage. This is not a charge for services provided.

RKBL_LUN 9/20/2021

MIXOLOGY COCKTAILS

LAVENDER COSMO 13

Absolut Mandrin vodka, Giffard Crème de Violette, Cointreau, fresh lime sour, lavender sugar

ULTIMATE LEMON DROP 13

Absolut Citron vodka, Caravella Limoncello, fresh lemon sour

CUCUMBER-ELDERFLOWER SMASH 13

Botanist gin, St. Germain Elderflower liqueur, cucumber, mint

THE ORIGINAL MOJITO 11

Bacardi Superior rum, mint, lime

MOSCOW MULE 11

Smirnoff vodka, ginger beer, lime, served in a traditional copper cup

SCRATCH MARGARITA 11

El Jimador 100% agave tequila, house-made margarita mix, lime

APEROL SPRITZ 12

Prosecco, Aperol, soda

OLD FASHIONED 13

Maker's Mark bourbon, Solerno Blood Orange liqueur, cherry bitters

**All foams contain egg whites*

SIMPLY BOTANICAL

Ketel One Botanical vodkas distilled with natural fruit essences. Real ingredients with no sugar, no artificial sweeteners and no artificial flavors; light in calories and no carbs

WINE BY THE GLASS

SPARKLING

Prosecco Valdo DOC IT	11
Roederer Estate Brut Anderson Valley CA	14
Schramsberg Mirabelle Brut Rosé Rosé CA	16

ROSE/WHITE

Rosé VillaViva Côtes de Thau FR	10
Rosé Edna Valley Vineyard CA	12
Moscato Ménage à Trois CA	8
Dry Riesling Chateau Ste Michelle Columbia Valley WA	8
Picpoul de Pinet Jadix Languedoc Roussillon FR	9
Pinot Gris Peter Yealands Marlborough NZ	11
Pinot Grigio Alta Luna Dolomite Alps IT	9
Sauvignon Blanc Villa Maria Marlborough NZ	10
Sauvignon Blanc Matanzas Creek Winery Sonoma CA	12
Chardonnay Kincaid's House White Santa Ema CH	9
Chardonnay Chateau Ste Michelle Columbia Valley WA	10
Chardonnay La Crema Sonoma Coast CA	12
Chardonnay Sonoma-Cutrer Russian River Ranches CA	15

RED

Red Restaurants Unlimited by Tamarack Cellars Columbia Valley WA	14
Pinot Noir Nielson Santa Barbara County CA	12
Pinot Noir Erath Resplendent OR	14
Pinot Noir Acacia Vineyards Carneros CA	16
Merlot Drumheller Columbia Valley WA	9
Merlot Rodney Strong Sonoma CA	11
Malbec Bodegas CARO Aruma Mendoza ARG	10
Zinfandel Edmeades Mendocino CA	10
Red Blend Fonseca Periquita Reserva POR	11
Red Seven Falls Cellars "Rapids Red" Wahluke Slope WA	9
Cabernet Sauvignon Kincaid's House Red Avalon CA	9
Cabernet Sauvignon Los Vascos Colchagua CH	10
Cabernet Sauvignon Joel Gott 815 CA	12
Cabernet Sauvignon Penfolds Max's S AUS	14
Cabernet Sauvignon Arrowood Sonoma CA	16

DRAFT BEER

Lagunitas IPA (ABV 6.2%), Petaluma, CA	7
Deschutes Rotating Handle Bend, OR	7
Blue Moon Belgian White (ABV 5.4%), Golden, CO	6.5
Coors Light Lager (ABV 4.2%), Golden, CO	5.5
Guinness Stout (ABV 4.2%), Ireland	7
Stella Artois Lager (ABV 5.0%), Belgium	7
Surly Furious IPA (ABV 6.7%), Minneapolis, MN	7.25
Elysian Space Dust IPA (ABV 8.2%), Seattle, WA	7.5
Michelob Golden Light Lager (ABV 4.1%), St. Louis, MO	6
Sam Adams Boston Lager (ABV 5%), Boston, MA	6.5
Sam Adams New England IPA (ABV 6.8%), Boston, MA	7
Kona Big Wave Golden Ale (ABV 4.4%), Kona, HI	6.5
Excelsior Rotating Handle Excelsior, MN	7
Surly Rotating Handle Minneapolis, MN	7.25
Fulton Lonely Blond Ale (ABV 4.8%), Minneapolis, MN	7
Summit EPA (ABV 5.2%), St Paul, MN	6.5

BOTTLE BEER

Bud Light Lager, St. Louis, MO	5.5
Michelob ULTRA, St. Louis, MO	5.75
Marathon Brewing Co. 26.2 Brew, Boston, MA	6.25
Corona Extra Lager, Mexico	6.25
Modelo Especial, Mexico	6.25
Heineken Lager, Holland	6.25
Beck's Lager Non-Alcoholic, Germany	6.25
Angry Orchard Hard Cider, Cincinnati, OH	6.25
Miller Lite Lager, Milwaukee, WI	5.5
Bon & Viv Black Cherry Spiked Seltzer (gf), Norwalk, CT	6
Grain Belt Premium Lager, New Ulm, MN	5.75
Newcastle Brown Ale, England	6.5