

LUNCH MENU

(Available all day)

STARTERS, SOUPS & SALADS

Crispy Calamari

Lightly dusted and fried golden brown with diced peppers and served traditionally with house made marinara. \$9.95

Baked Hungarian Peppers

Stuffed with sweet Italian sausage and cream cheese over house made marinara and parmesan cheese. \$9.95

RH Provolone Marinara

Fresh sliced Provolone cheese hand breaded and fried golden brown, served with house made marinara. \$7.95

Lump Crab Cakes

Pan seared golden brown and topped with roasted corn relish and served with our cilantro-lime aioli. \$9.95

Spicy Mussels

Tossed with spicy Italian sausage and roma tomatoes in a garlic-chardonnay butter sauce served with toast points. \$9.95

Soup Du Jour

\$3.95/\$4.95

French Onion Soup

\$4.95/\$5.95

RH RHCC Salad

Mixed greens, diced bacon, blue cheese, and diced cauliflower topped with house made white French dressing. \$5.95/\$7.95

Chopped Salad

Iceberg, diced tomato, cucumber, bacon, cheddar cheese, egg and grilled chicken with choice of dressing. \$8.95/\$10.95

Caesar Salad

Traditionally prepared with romaine lettuce, parmesan cheese, garlic croutons, and Caesar dressing. \$6.95/\$7.95

Greek Salad

Mixed greens with marinated red onion, tomatoes, and cucumbers, with pepperoncinis, feta cheese, and green olives. \$6.95/\$7.95

Add: Chicken \$2.95, Shrimp \$5.95, Salmon \$7.95, Lobster \$7.95

GOURMET BURGERS & SANDWICHES

Served with French fries and our signature Fireside Slaw

Angus Burger*

Served traditionally with lettuce, tomato and red onion. \$9.95
*add your choice of cheese for \$.50

RH Rustic Burger*

Black Angus burger stuffed with boursin cheese and topped with apple wood smoked bacon. \$10.95

Italian Burger*

Black Angus burger topped with Italian Sausage and Capicola ham with melted provolone cheese. \$10.95

Southwest Black Bean Burger

A meatless blend of black beans, brown rice, corn, bell peppers, tomatoes, and herbs with cilantro-lime aioli. \$9.95

Fireside Dip

Shaved prime rib, caramelized onions, melted provolone cheese and horseradish cream sauce with au jus for dipping. \$9.95

Tuscan Chicken

Grilled chicken with sautéed red peppers, mushrooms, and melted provolone with a basil-pesto sauce. \$9.95

BLT&E*

Bacon, lettuce, tomato and a fried egg topped with American cheese and mayo. \$8.95

RH Yuengling Fish Po' boy

Yuengling battered cod topped with coleslaw, tomato and red onion on a hoagie bun. \$8.95

FIRE GRILLED PIZZA

Brushed with extra virgin olive oil and topped with fresh chiffonade basil...they're big enough to share!

RH Margarita

Tomato ragout topped with minced garlic, oregano, diced tomatoes and melted mozzarella cheese. \$11.95

Sweet Barbeque Chicken

Sweet barbeque sauce topped with grilled chicken, caramelized onions, and melted mozzarella cheese. \$13.95

Italian Sausage

Tomato ragout with Italian sausage, caramelized onions, banana peppers and melted mozzarella cheese. \$13.95

Garden Veggie

Caramelized onions, green peppers, and sautéed mushrooms with fresh melted mozzarella. \$12.95

We are happy to accommodate any special requests for food preparation. Please notify our staff if you have allergies.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

2/1/12

DINNER MENU

(Available after three o'clock)

PRIME RIB, STEAKS & CHOPS

Includes a dinner salad, red skin mashed potatoes, seasonal vegetables, and fresh baked breads

Roasted Garlic and Herb Prime Rib* (Available Friday-Sunday)

Stuffed with whole garlic cloves, encrusted in fresh Italian herbs and slow-oven roasted to perfection

Served with thyme au jus and creamy horseradish sauce

8oz \$19.95

12oz \$25.95

16oz \$32.95

24oz \$45.95

8 oz Bistro Filet*

Pan seared or grilled to perfection and topped with our mustard-steak sauce. \$19.95

10 oz New York Strip*

Grilled or pan seared to your liking and topped with a rich red wine demi glace. \$22.95

R Pork Rib Eye*

Marinated in a blend of spices, grilled to order, and served with our apple-ginger glaze. \$17.95

Grilled Lamb Chops*

Two double cut chops grilled to your liking, seasoned with a five spice blend. \$23.95

Add \$2.95 for Blue Cheese, Grilled Onions, Sautéed Mushrooms, Peppercorns, Béarnaise, Lobster (add \$7.95)

SEAFOOD & POULTRY

Includes a dinner salad, red skin mashed potatoes, seasonal vegetables, and fresh baked breads

Pan Seared Snapper

Dusted with an Asian five spice blend and pan seared tender and flakey. \$21.95

Atlantic Salmon*

Pan seared to your specifications and brushed with our ginger infused butter or sweet chili barbeque. \$23.95

Seafood Cioppino

Shrimp, mussels and calamari sautéed in our house made tomato ragout and served with toast points. \$18.95

Chicken Costoletta

Parmesan encrusted chicken breast pan fried golden brown with a lemon-butter cream sauce. \$17.95

Port Glazed Duck*

Pan seared duck breast topped with a sweet port wine demi glace, chef recommends Medium Rare. \$18.95

R Madeira Chicken

Sautéed chicken breast with wild mushrooms in a sweet Madeira wine sauce. \$16.95

PASTA & VEGETARIAN

Includes a dinner salad and fresh baked breads

Add: Chicken \$2.95, Shrimp \$5.95, Salmon \$7.95, Lobster \$7.95

Five Cheese Penne

Fresh penne pasta tossed in a creamy blend of five Italian cheeses and herbs. \$12.95

Whole Wheat Fettuccini Provencal

Fresh whole wheat fettuccini tossed in extra virgin olive oil, fresh tomatoes and sautéed garlic. \$13.95

Wild Mushroom Risotto

Sautéed wild mushrooms, red peppers, spinach, and asparagus tips, tossed with creamy risotto. \$13.95

R Baked Eggplant Rollette

Eggplant stuffed with ricotta and romano cheese, breaded, baked and topped with fresh mozzarella cheese. \$14.95

Additional Side Dishes \$2.95

Sweet Potato Fries, Onion Rings, Steamed Broccoli, Sautéed Spinach, Risotto

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DESSERTS & SPECIALTY DRINKS

Add premium Breyer's Ice Cream to any dessert for just \$1.95

Irish Cream Mousse Cake

Three layer chocolate cake, soaked with Irish cream syrup then layered with rich cream mousse. \$5.95

Peanut Butter Blast

Peanut butter mousse over chocolate cake with Reese's peanut butter cups, fudge chunks and chocolate truffles. \$5.95

Rito's Ultimate Chocolate Cannoli

Tube-shaped pastry dough drenched in chocolate, filled with sweet ricotta cream and dusted with powdered sugar. \$5.95

Caramel Apple Pie

Shortbread cookie crust with creamy custard and Northern Spy apples, topped with short bread and caramel. \$5.95

SMALL BATCH BOURBON

Knob Creek
Makers Mark
Woodford Reserve
Bulleit
Bookers

*"If you drink, don't drive.
Don't even putt."
- Dean Martin*

SINGLE MALT SCOTCH

Glenmorangie – 10 year
Glenmorangie Quinta Ruba – 12 year
Singleton – 12 year
Glenlivet – 12 year
Oban – 14 year

SPECIALTY DRINKS

Rustic Hills Coffee

Brandy, Tia Maria, Amaretto, Baileys \$7.00

B-52 Café

Baileys, Kahlua, Grand Marnier \$6.00

Irish Coffee

Jamesons Irish Whiskey and brown sugar \$7.00

Espresso Martini

Ours is the best! \$8.00

Tiramisu Martini

The perfect after dinner "dessert" \$8.00

Stoned Cherry Manhattan

Seagram's Stone Cherry Whiskey, sweet vermouth and bitters \$8.00

Fruitbasket Martini

A blend of fruit flavored vodkas with a splash of cranberry juice \$7.00

BREAKFAST

Every Sunday served from eleven in the morning until two o'clock

BREAKFAST BUFFET* \$8.95

Scrambled Eggs
Pancakes with Assorted Toppings
Sausage
Bacon

Assorted Danishes
Hash Brown Potatoes
Toast with Whipped Butter and Jelly
Fresh Fruit

SPECIALTY BREAKFASTS

Eggs Benedict*

Two poached eggs with warm ham and hollandaise on English muffin served with hash brown potatoes. \$6.95

Rustic Breakfast*

8oz cut Prime Rib and two eggs to order served with hash brown potatoes and choice of toast. \$13.95

Two Egg Breakfast*

Two eggs to order, two strips of bacon, and two sausage links, with hash brown potatoes and two pancakes. \$8.95

Pigs and Blankets

Two strips of bacon or sausage links with pancakes. \$5.95

Pigs and Toast

*Two strips of bacon or sausage links with French toast. \$5.95
Make it whole wheat French toast for no additional charge!*

Your Three Egg Omelet*

*Choose any three ingredients to create your own signature omelet!
Includes hash brown potatoes and choice of toast.*

*Green Peppers, Spinach, Onions, Tomatoes, Mushrooms,
Ham, Bacon, Sausage, American Cheese, Swiss Cheese,
Provolone Cheese, Salsa \$6.95*

Make it an all egg white omelet for an additional \$1.95!

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BEER LIST

DOMESTICS

Budweiser
 Bud Light
 Bud 55
 Bud Light Lime
 Coors Light
 MGD 64
 MGD
 Michelob Ultra
 O'Douls N/A

SPECIALTY BREWS

Harpoon "UFO Hefeweizen"
 Red Stripe "Jamaican Lager"
 Rogue "Dead Guy Ale"
 Sam Smith "Oatmeal Stout"
 Sierra Nevada "Torpedo IPA"

ALWAYS ON DRAFT

Miller Lite
 Great Lakes Dortmund

**Ask about our seasonal Drafts!*

IMPORTS

Amstel Light
 Corona
 Corona Light
 Dos Equis Amber
 Guinness Stout
 Heineken
 Labatt Blue
 Smithwicks Irish Ale
 Stella Artois

WINE LIST

CHAMPAGNE & SPARKLING

DOMESTIC

	SPLIT	BOTTLE
10 Domaine Chandon, California	\$9.5	\$38
11 Gloria Ferrer, Sonoma		\$46

IMPORTED

12 Moet & Chandon "Imperial", France		\$85
13 Veuve Clicquot, Brut, France		\$112

WHITES

CHARDONNAY

	GLASS	BOTTLE
15 Franciscan, Napa	\$7.5	\$29
16 Estancia, Monterey	\$7	\$24
17 Mer Soleil Silver, Santa Lucia		\$34
18 Saintsbury, Carneros		\$32

SAUVIGNON BLANC

21 Beyond. South Africa	\$6	\$22
22 Bogle, California	\$7	\$24
23 Kim Crawford, Marlborough		\$27
25 Giesen, Marlborough		\$23

RIESLING

30 St Urbans HOF, Mosel Valley	\$7	\$23
31 Cupcake, Columbia Valley	\$6	\$22

OTHER WHITES

35 Meritage, Civello,	\$6	\$22
36 Meritage, Conundrum		\$27
37 Pinot Grigio, Gabbiano	\$5	\$18
38 Pinot Gris, Substance		\$25

"The discovery of a wine is of greater moment than the discovery of a constellation. The universe is too full of stars."

- Benjamin Franklin

REDS

PINOT NOIR

	GLASS	BOTTLE
45 Firesteed, Willamette Valley	\$7	\$23
46 Route Stock, Willamette Valley		\$35
47 Benton Lane, Willamette Valley		\$34
48 Saintsbury, Carneros		\$38
49 Row Eleven, Santa Maria		\$45

MERLOT

50 Clos Du Bois, Sonoma		\$22
51 Meeker "Handprint", Sonoma		\$52

CABERNET

55 337, Lodi	\$7	\$25
56 Beringer, Knights Valley, Napa		\$32
57 Smith & Hook, Central Coast		\$35
58 Stratton Loomis, Napa		\$35
59 Earthquake, Lodi		\$39
60 Merryvale, "Starmont", Napa		\$42

SYRAH, SHIRAZ & MALBEC

65 Genesis, Columbia Valley	\$7	\$24
66 Kaiken, Argentina	\$7	\$24

ZINFANDEL

70 InZINerator, California	\$7	\$25
71 Klinker Brick, Old Vine, Lodi		\$28
71 Orin Swift Cellars "Prisoner", Napa		\$49

OTHER REDS

75 Foli a Deux "Menage a Trois"	\$6	\$22
76 Stratton Lummis, "The Riddler"		\$32
77 Bernardus "Marinus"		\$39
78 Murrieta's Well		\$46
79 Clos Du Bois "Marlstone"		\$54