

DINNER MENU

APPETIZERS

RICOTTA TOAST

truffle honey, pomegranate, spiced pistachio

SWEDISH MEATBALLS

beef & pork, brown gravy, toasted sourdough

DEVILED EGGS

bbq pork rind crumb

ROASTED BEET HUMMUS

herbed feta, crispy sumac chickpeas, pita & crudite

BEETS & FRIED BRIE

blood orange, pistachio, frisee, aged balsamic vin

SOUPS & SALADS

CAULIFLOWER BISQUE

bacon, herb oil

CLASSIC WEDGE

tomato, bacon, red onion, bleu cheese, *chopped upon request*

GEM & KALE CAESAR

crouton, shaved & crispy parm

— add: grilled chicken 8, steak 12, shrimp 12, salmon 11 —

ASIAN CHICKEN

orange, cucumber, pickled onion, cashew, sesame, chili flake, wonton, honey-soy vin

SANDWICHES

SERVED WITH HOUSE FRIES

RR WAGYU BURGER

8oz rosewood patty, white cheddar sauce, sherry onion, mushroom, house potato stix, brioche, horseradish pickles

LOBSTER ROLL

meyer lemon aioli, celery, buttered la spiga brioche

HOUSE SMOKED REUBEN

pastrami, swiss, sauerkraut, russian dressing, mustard, rye

FRESH SEAFOOD

JUMBO LUMP CRAB DIP

cheese, spinach, breadcrumb, tortilla chips

AHI TUNA TARTARE*

avocado, snow pea, chile, orange, ponzu, wonton

JUMBO SHRIMP COCKTAIL

fresh grated horseradish

OYSTERS ON THE HALF SHELL* 42dz / 23half

blood orange mignonette, cocktail sauce

CACIO E PEPE OYSTERS

charbroiled, parmesan, cracked black pepper

HOUSEMADE PASTA

GARLIC CHILI LOBSTER POMODORO

5oz fresh maine lobster, san marzano tomato, parmigiana, basil, chili butter, garlic bread

ITALIAN SAUSAGE RIGATONI

bourbon cream, kale, sage, parmigiana

PAPPARDELLE BOLOGNESE

beef, pork, ricotta, herbed breadcrumb

ENTREES

ALL SEAFOOD CURATED BY TJ'S

BRICK CHICKEN

broccolini, truffled marble potatoes, fresno pepper, "hen jus"

MISO CHILEAN SEA BASS

cauliflower fried rice, sesame

SEASONAL GRILLED SALMON

celeriac puree, roasted root vegetables, apple cider glaze

FRESH CATCH

today's preparation

STEAK FRITES (8oz)

parm fries, truffle aioli, dressed greens, chimichurri butter

SHARES & SIDES

PARMESAN FRIES W/ TRUFFLE AIOLI 11

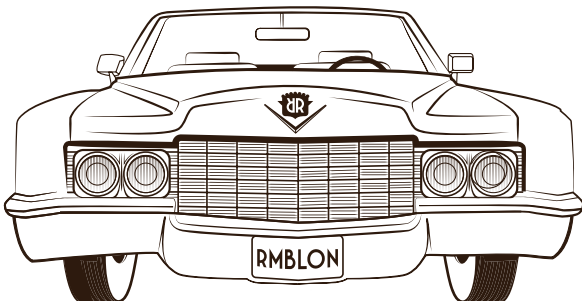
SAUTEED ASPARAGUS 12

CHILI BROCCOLINI 10

LOBSTER MAC & CHEESE 36



SCAN FOR ALLERGEN / DIET INFO



TIME FOR A LITTLE R&R

*Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions
Automatic gratuity of 20% is added to parties of 8 or more

RAMBLE

R O O M

D R I N K M E N U

COCKTAILS

L'IMPERATRICE <i>empress gin, lemon, simple</i>	16
WINTER PEAR SPRITZ <i>prosecco, pear liquor, lemon, cinnamon, rosemary</i>	14
MARGARITAS <i>choice of: blood orange, rancharita, fortaleza top shelf +8</i>	15
BLACKBERRY BRAMBLE <i>bombay, lemon, blackberry jam, basil syrup</i>	15
IRISH REDHEAD <i>kinahan's irish, mr black, orange & hellfire bitters, fresno chile, chili powder</i>	16
CALL ME OLD FASHIONED <i>buffalo trace bourbon, simple, bitters</i>	17
MEXICAN NAVY <i>socorro blanco, ginger, orgeat, topo chico, lime</i>	15

MARTINI BAR

FILTHY <i>tito's on tap or bombay, olive brine, bacon & bleu olives</i>	16
CAPRI <i>hendrick's, lillet blanc, orange bitters, caper brine, caper oil</i>	18
CUCUMBER <i>cucumber infused tito's, simple, lemon</i>	17
TEXAS SUN <i>ilegal mezcal or socorro blanco, st germain, lime, jalapeno, spicy bitters, tajin</i>	16
COSMOPOLITAN <i>tito's on tap, cranberry, cointreau, lime</i>	16
NITRO ESPRESSO <i>tito's, cold brew espresso, mr. black coffee liqueur</i>	17
PASSIONATE ACTRESS <i>stoli vanilla, passion fruit liqueur, lime, prosecco</i>	19

WHITE WINE

SPARKLING

BENVOLIO PROSECCO <i>veneto</i>	13 45
RIVAROSE <i>provence</i>	15 58
MUMM CUVÉE <i>napa</i>	65
TAITTINGER BRUT <i>champagne</i>	26 100
DELAMOTTE BRUT "LE MESNIL" <i>champagne</i>	140

CHARDONNAY

LABOURE-ROI <i>macon-villages</i>	16 64
WALT <i>sonoma coast</i>	17 68
STAGS' LEAP <i>napa</i>	18 72
CAKEBREAD <i>napa</i>	75
FRANK FAMILY <i>carneros</i>	20 80
DUMOL RESERVE <i>russian river</i>	90
CHATEAU MONTELENA <i>napa</i>	135
FONTAINE-GAGNARD <i>chassagne-montrachet</i>	175

SAUVIGNON BLANC

GERARD MILLET <i>sancerre</i>	18 72
CRAGGY RANGE <i>marlborough</i>	15 60
QUATTRO THEORY <i>napa</i>	68

ROSE & OTHER WHITES

ROSE GOLD <i>provence</i>	16 64
SANTA MARGHERITA <i>pinot grigio</i>	17 68
AUGUST KESSLER REISLING <i>rheingau</i>	46
SAN SIMEON VIOGNIER <i>paso robles</i>	52

RED WINE

CABERNET

DAOU <i>paso robles</i>	14 56
CHATEAU CARONNE SAINT GEMME <i>bordeaux</i>	18 72
BACA BY KATHRYN HALL <i>napa</i>	21 84
CHATEAU GAZIN-ROCQUENCOURT <i>bordeaux</i>	90
HALL <i>napa</i>	105
CARAVAN BY DARIOUSH <i>napa</i>	110
TREFETHEN <i>oak knoll</i>	115
KRUPP BROS <i>napa</i>	165
STAGS' LEAP "THE LEAP" <i>stags' leap district</i>	190

PINOT

SIDURI <i>willamette</i>	15 60
WALT "LA BRISA" <i>sonoma coast</i>	18 72
FRANCOIS MARTENOT <i>bourgogne</i>	80
ETUDE <i>carneros</i>	90

BLENDS & OTHER REDS

WALKING FOOL BY CAYMUS ZIN BLEND <i>suisun valley</i>	16 64
CHAPPELLET MOUNTAIN CUVÉE <i>napa</i>	75
ORNELLAIA "LE VOLTE" <i>super tuscan</i>	22 88
CYRUS <i>alexander valley</i>	145
COLOMBINI <i>brunello</i>	170

BEER

LAKESWOOD PONY PILSNER DRAFT	8
SHINER DRAFT	8
MODELO DRAFT	8
KINGSVILLE CZECH LAGER	10
MILLER LITE	7.5
MICHELOB ULTRA	7.5
COMMUNITY MOSAIC IPA	9
MANHATTAN HALFLIFE HAZY IPA	10

MOCKTAILS

BLACKBERRY LEMONADE	10
GINGER FIZZ	10
BLOOD ORANGE LIMEADE	10
HEINEKEN 0.0	7