

APPETIZERS

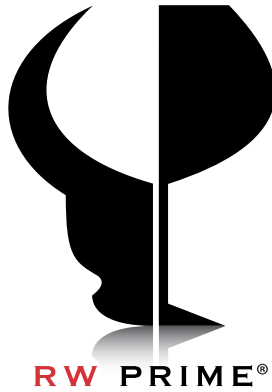
Chilled Shrimp Cocktail	\$26
Cocktail Sauce, Lemon	
Fried Calamari	\$22
Lemon, Herbs, Marinara Sauce	
Crab Bites	\$26
Apple Coleslaw, Mustard Grains, Tarragon Sauce	
Burrata Cheese	\$24
Pine Nuts, Currants, Mache Lettuce, Sage Gremolata Crumb	
Thick-Cut Smoked Bacon	\$25
Cherry Tomatoes, Arugula, Sherry Vinaigrette	
Soup of the Day	\$10

SALADS

RW Prime Salad	\$16
Romaine, Radicchio, Endive, Radish, Tomatoes, Onion, Sherry Vinaigrette	
Caesar Salad	\$17
Croutons, Parmesan Cheese, Caesar Dressing	
Wedge Salad	\$18
Bacon, Tomato, Egg, Red Onion, Bleu Cheese, Bleu Cheese Dressing	
Greek Salad	\$16
Arugula, Tomatoes, Cucumbers, Red Onions, Feta Cheese, Lemon Vinaigrette	
Add To Salad:	
Chicken	\$8
Shrimp	\$12

ENTRÉES

Steak Frite	\$40
Marinated Skirt Steak, Spicy Glaze, French Fries	
Blackjack Burger	\$28
Onion Ring, Lettuce, Tomato, Onion, Special Sauce, Tomato Jam, Cheddar Cheese, French Fries	
Roasted Chicken	\$32
Parsnip Puree, Pearl Onions, Mushroom Vinaigrette and Pancetta	
Seafood Diavolo	\$34
Linguini Pasta, Clams, Shrimp, Calamari, White Wine, Garlic, Diavolo Sauce	
Kobe Meatball	\$38
1.6 oz. Kobe Meatball, Sausage Ragu, Sheep's Milk Ricotta, Pecorino Cheese, Grill Crusty Bread	
Catch Of The Day	MP



STEAKS & CHOPS

Bone-In Rib Eye 22 oz.				\$55
Filet Mignon 10 oz.				\$50
NY Sirloin 16 oz.				\$54
Porterhouse 42 oz. (2-person)				\$160
Bone-In Strip 28 oz.				\$70
Skirt Steak 12 oz.				\$32
Add to Steak:	Lobster Tail 8 oz.	\$30	Shrimp	\$20
			Crab Meat	\$18

STEAK TEMPS

Blue Very Rare, Cold Center

Medium Rare Red, Warm Center

Medium Well Slightly Pink Center

Rare Red, Cool Center

Medium Pink, Warm Center

Well Done Cooked Through, No Pink

SIDE DISHES

Loaded Potato

Sour Cream, Chives, Bacon

Creamy Spinach

Fontina Cheese, Cream

Mac and Cheese

Taleggio Cheese, Truffle Cheese Sauce

Roasted Wild Mushrooms

Steamed Asparagus

Truffle Fries

Pecorino Cheese, Parsley, Truffle Oil

Side of Pasta

\$14

DESSERT

Thin Apple Tart

Vanilla Ice Cream, Caramel Sauce

Pineapple Charlotte

Coconut Lady Finger Cake, Mango Sorbet

Chocolate Praline Mousse Cake

Pistachio Ice Cream, Chocolate Sauce

Cheese Bavarian Cake

Strawberry Sorbet, Macarons

Ice Cream, Three Scoops

Vanilla, Chocolate, Strawberry, Pistachio or Mango Sorbet



\$12

IMPORTANT WARNING:

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Before placing your order, please inform your server if a person in your party has a food allergy.

*20% gratuity included for parties of 6 or more. There is a \$10 additional charge for sharing an entrée.