

DRINKS

SPARKLING BY THE GLASS

Prosecco 12.

WHITE WINES BY THE GLASS

Chardonnay 14. Moscato 12.
Pinot Grigio 14. White Zinfandel 12.

RED WINES BY THE GLASS

Cabernet Sauvignon ... 16. Pinot Noir 12.
Merlot 14. Malbec 12.

SANGRIA

White Sangria 12.
Apricot & Brandy, Peach Schnapps, Apple Sour, Moscato

Red Sangria 12.
Apricot & Brandy, Peach Schnapps, Apple Sour, Pinot Noir

1L Carafe of Sangria 40.

MARTINI

Absolut Sunrise Martini 14.
Absolut Mango Vodka, Orange Juice, Grenadine

White Chocolate Martini 14.
Vanilla Vodka, Kahlua, Godiva Liqueur

Malibu Melon Martini 14.
Malibu Rum, Midori, Pineapple Juice

Margarita Blue Martini 16.
Classic Patron Margarita, Blue Curacao

RW Prime Floating Martini 16.
Absolut Elyx, Simple Syrup, Lime Juice, Red Wine

MOJITO

Classic Mojito 14.
Malibu Rum, Simple Syrup, Fresh Lime Juice, Soda, Mint

Pineapple Mojito 14.
Malibu Pineapple, Simple Syrup, Fresh Lime Juice, Soda, Mint

Mango Mojito 14.
Malibu Mango, Simple Syrup, Fresh Lime Juice, Soda, Mint

Strawberry Mojito 14.
Cruzan Strawberry, Simple Syrup, Fresh Lime Juice, Soda, Mint

FROZEN

Margarita Blue Martini 16.
Classic Patron Margarita, Blue Curacao

Margarita 16.
Classic Patron Margarita

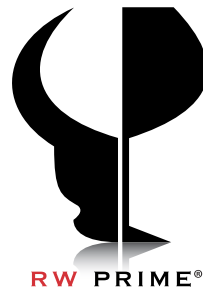
Pina Colada 16.
Malibu Coconut, Bacardi, Pineapple Juice, Piña Colada Mix

DRAFT BEER LIST

Blue Moon Lagunitas IPA 8.75
Angry Orchard Samuel Adams Boston Lager
Stella Artois Samuel Adams Seasonal

BEER BOTTLES

Heineken 9. Red Stripe 9.
Corona 9. O'Doul's 8.
Coors Light 8. Michelob Ultra 8.
Stella Artois 9. Amstel Light 9.
Budweiser 8. Guinness 9.
Bud Light 8.



BAR BITES

New England Clam Chowder 10.
Oyster Crackers and Chives

Shrimp Cocktail 26.
Lemon, Bloody Mary Cocktail Sauce, Micro Celery

Steamed Mussels 24.
Garlic, White Wine, Parsley, French Fries

Fried Oyster Sliders 18.
Fried Oysters, Shredded Lettuce, Tartar Sauce, Sesame Seed Bun

Fried Calamari 20.
San Marzano Tomato Sauce, Lemon

Chicken Wings 18.
Buffalo or BBQ, Celery, Carrots, Blue Cheese Dressing

Caesar Salad 16.
Croutons, Pecorino Cheese, Caesar Dressing

RW Prime Salad 16.
Iceberg Lettuce, Romaine, Radicchio, Endive, Radish, Tomatoes, Red Onion, Sherry Vinaigrette

Wedge Salad 16.
Cherry Tomatoes, Red Onion, Eggs, Applewood Bacon, Blue Cheese Dressing

Add to Salad
Grilled Chicken 8. 6 oz. Hanger Steak 15.
Sautéed Shrimp 18. Lobster Tail 38.

Filet Mignon 12 oz. 52.

NY Sirloin Strip 16 oz. 58.

Rib Eye Steak 22 oz. 66.

T-Bone Steak 24 oz. 69.

Hanger Steak 16 oz. 32.

Add to Steak
8 oz. Lobster Tail 38. Sautéed Shrimp 30. Crab Meat 32.

Sides 12.
Creamy Mashed Potatoes, Grilled Asparagus, Sautéed Spinach, Sautéed Wild Forest Mushrooms, Truffle Parmesan Crispy Potatoes, Loaded Baked Potato

Seafood Diavolo 45.
Linguini Pasta, Lobster Tail, Clams, Shrimp, Calamari, Spicy Diavolo Sauce

Braised Lamb Shank Pasta 28.
Oakwood Shitake Mushrooms, Roasted Tomatoes, Caramelized Squash, Ricotta Salata, Mint, Pappardelle Pasta

Black Angus Beef Bolognese 25.
Rigatoni Pasta, Ricotta Cheese, Black Winter Truffles

Half Roasted Amish Chicken 26.
Oyster Mushrooms, Bacon, Onions, Mashed Potatoes, Brown Chicken Sauce

Roasted Halibut 30.
White Beans, Fresh Chorizo, Roasted Tomatoes, Herbs,

Canadian Salmon 28.
Creamy Pumpkin Risotto, Pea Shoots, Lemon Confit, Pumpkin Seeds

Black Jack Burger 38.
10 oz. Beef Patty, Lettuce, Onion, Special Sauce, Tomato Jam, Cheddar Cheese, Bacon, Pickles, Onion Rings, French Fries

RW Prime Burger 22.
10 oz. Beef Patty, Lettuce, Tomato, Onion, Pickles

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.