

Menu

Proudly serving Certified Angus Beef®

To Start

Barbecue Ribs FF Ribs, barbecue glaze	20
Jumbo Breaded Shrimp Breaded shrimp, cocktail sauce	34
Sautéed Jumbo Shrimp Jumbo sautéed shrimp, garlic butter, lemon	36
Calamari Fritti Calamari, tzatziki, jalapeño, lemon	25
Jumbo Shrimp Cocktail FF GF Jumbo shrimp, lemon, cocktail sauce	27
Caramelized Steak Bites GF Beef tenderloin, sesame seeds, chimichurri	27
Chicken Tenders Breaded chicken, honey dill or BBQ sauce	24
Rustic Bruschetta Flatbread V Tomato, red onion, garlic, feta, basil, flatbread, balsamic glaze	25
Beef Tartare ★ GF Beef tenderloin, capers, shallot, dijon mustard, egg yolk, kettle chips	35
Barbecue Beef Bone FF 9oz Certified Angus Beef back rib, barbecue glaze	18
Crispy Onion Rings V Battered onion rings, sriracha mayonnaise	14
Dry Ribs ★ Pork dry ribs, roasted kale chips	24
Potato Beignet ★ Garlic mashed potato, panko, lemon, whipped ricotta, hot honey	19
Petit Beef Wellington ★ 3.5oz beef tenderloin, prosciutto, mushroom duxelles, dijon, horseradish crema, pastry	27
Smoked Salmon Smoked salmon, whipped ricotta, red onion, capers, crostini, dill	26
Seared Scallops GF Scallops, beet purée, basil oil	25
Jumbo Lump Crab Cakes ★ GF Crab cakes, jalapeño, corn, red pepper, panko, lemon remoulade	27
Garlic Cheese Toast V French bread, garlic spread, melted cheddar cheese mix	15
Yam Fries GF Yam, sea salt, sriracha mayonnaise	14

Soups & Salads

French Onion Soup Caramelized onion, baguette, swiss cheese	16
Soup du Jour Ask your server!	9
Onion Salad FF V GF House greens mix, yellow onion, tomato, carrot, red cabbage	14 22
Greek Salad V GF House greens mix, cucumber, tomato, olive, feta, red onion, house made Greek dressing	12 20
Caesar Salad V Romaine lettuce, parmesan, croutons, house made Caesar dressing	12 20
House Salad V GF Green leaf lettuce, cucumber, tomato, red onion, walnut, carrot, maple balsamic vinaigrette	12 20
Pecan Chicken Rocket Salad GF Pecan chicken breast, arugula, dried cranberry, beets, pecans, feta, balsamic vinaigrette	36
Rocket Salad GF Arugula, dried cranberry, beets, pecans, feta, balsamic vinaigrette	25
The Wedge GF Iceberg lettuce, tomato, bacon, blue cheese crumble, blue cheese dressing	17

Enhancements

Half Chicken Breast 13	Grilled Salmon 15	Half Cajun Breast 13	Jumbo Shrimp 16
Soy Salmon 15	4oz Filet Mignon 34	Pecan Crusted Chicken Breast 16	

Sandwiches

All sandwiches served with French Fries and Coleslaw, or your choice of French Onion Soup (9), Yam Fries (5), Onion Rings (5), Caesar Salad (4), Greek Salad (4), or House Salad (3)

Hot Roast Prime Rib of Beef Sandwich FF Prime rib, gravy	36
RJ's Classic Clubhouse FF Triple stacked turkey, back bacon, tomato, lettuce, pickle, mayo	33
Hot Prime Rib Beef Dip ★ Slow roasted prime rib, mushroom, onion, swiss cheese, beef jus, ciabatta	37
Top Blade Steak Sandwich ★ Certified Angus Beef steak, horseradish crema, onion jam, arugula, balsamic, French bread	41
Reuben Sandwich Corned beef, swiss cheese, sauerkraut, marble rye	31
Applewood Clubhouse Grilled chicken, brie, applewood smoked bacon, onion jam, ciabatta	28
Wild Mushroom & Swiss V Roasted wild mushroom, swiss cheese, garlic aioli, ciabatta	28
Deluxe Hamburger 7oz Certified Angus Beef patty, lettuce, tomato, onion, mustard, relish, onion rings	31
Beyond Burger V Plant-based burger patty, lettuce, tomato, onion, mustard, relish	29
Grilled Chicken Sandwich Grilled chicken breast, lettuce, tomato, mayo, brioche bun	31

Enhancements

Avocado 5	Cheddar Cheese 3	Sautéed Mushrooms + Onions 7	
Bacon 5	Blue Cheese 6	7oz Burger Patty 14	Gluten Free Bun 4



FF Famous For | **★** New | **V** Vegetarian | **GF** Gluten Free

Prices are subject to applicable taxes



Certified Angus Beef® & Entrées

All Entrées and Certified Angus Beef® selections, unless otherwise noted (*), enjoyed with your choice of chilled tomato juice or homemade soup, and your choice of two sides:
Baked Potato Garlic Mashed Potato French Fries Rice
House Salad Coleslaw Sliced Tomatoes Feature Vegetable French Onion Soup (9)
Yam Fries (5) Onion Rings (5) Caesar Salad (4) Greek Salad (4)

Prime Rib

Natural Cut | 61
English Cut | 61

NY Striploin | GF

8oz | 61
10oz | 65
12oz | 69

Ribsteak | GF

16oz | 78

Filet Mignon | GF

6oz | 64
8oz | 69

Grenadine of Beef | FF | GF

Petit tender medallions, sautéed onions
and mushrooms, demi glaze | 54

T-Bone Steak | GF

20oz | 88

Slow-Roasted Beef Short Rib* ★ GF	Slow roasted beef short rib, red wine reduction, parsnip purée, feature vegetable	61
Seafood Trio Platter ★ GF	Lobster, jumbo shrimp, scallops	79
Grilled Salmon Fillet* GF	Salmon fillet, beluga lentils, fennel salad, feature vegetable, Cajun seasoning or dill aioli	53
Pan-Seared Black Cod* ★ GF	Black cod, lemon velouté, beluga lentils, fennel salad, feature vegetable	57
Herb-Brined Bone-In Chicken Breast* ★ GF	Brined chicken breast, parsnip purée, feature vegetable, butter, oil, salt	51
Chicken Kiev Supreme FF	Breaded chicken breast, butter	45
Breast of Chicken GF	Double chicken breast, herbs, butter	47
Barbecue Pork Ribs GF	Barbecue back ribs, barbecue sauce	47
Liver & Onions FF	Breaded beef liver, sautéed onions, bacon	44
Veal Cutlet FF	Grain fed veal cutlets, breading, Spanish sauce	46
Bone-In Veal Chop ★ GF	Grain fed veal chop, parsnip purée, feature vegetable	65
Wild Mushroom Gnocchi* ★ V	Gnocchi, wild mushroom, spinach, white wine cream	37

Enhancements

Sautéed Shrimp 19	Half Lobster Tail 38	Sautéed Mushrooms 9
Peppercorn Sauce 4	Béarnaise Sauce 6	Scallops 17
Blue Cheese Butter 7	Garlic Butter 4	Au Jus 4
		Garlic Toast 5
		Cajun Spice 4



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