

*GF = Gluten Free
MP = Market Price



APPETIZERS

CHARCUTERIE BOARD (MAKE IT GLUTEN FREE WITH NO CROSTINIS)	24
CHEF'S SELECTION OF CHEESE, CURED MEATS, FRUITS, NUTS, PICKLED VEGETABLES, & CROSTINIS	
CRAB CAKES	20
TWO 4OZ SPICY JUMBO LUMP CRAB CAKES BREADED AND FRIED, SERVED WITH REMOULADE, & FRESH PICO DE GALLO	
ADD ADDITIONAL CRAB CAKE	10
CALAMARI *GF	15
LIGHTLY BREADED IN CORN STARCH & FRIED, SERVED WITH CHIPOTLE MANGO AIOLI	
PULLED PORK QUESADILLA	14
HOUSE SMOKED PULLED PORK WITH SMOKED GOUDA AND CHEDDAR CHEESES, MELTED IN A CRISPY GRILLED FLOUR TORTILLA TOPPED WITH PICO AND SERVED WITH SALSA ROJA	
CHIPS & SALSA *GF	10
CANTINA STYLE CORN TORTILLA CHIPS AND SALSA ROJA	ADD QUESO 6

SALADS

RC COBB *GF	14
ROMAINE LETTUCE, BACON, AVOCADO, EGG, BLUE CHEESE, ROASTED CORN, SPICY PECANS, & BUTTERMILK RANCH DRESSING	
SANTA FE COBB SALAD *GF	14
ROMAINE LETTUCE, ROASTED CORN, BLACK BEANS, QUESO FRESCO, DICED TOMATO, DICED AVOCADO, CHILI LIME PEPTIAS, & CILANTRO LIME RANCH DRESSING	
CLASSIC CAESAR (MAKE IT GLUTEN FREE WITH NO CROUTONS)	12
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS, & CAESAR DRESSING	
HOUSE SALAD (MAKE IT GLUTEN FREE WITH NO CROUTONS)	10
ROMAINE LETTUCE, CROUTONS, SHREDDED CARROTS, CUCUMBERS, & TOMATO WEDGES	

SALAD ADDITIONS			
ADD GRILLED CHICKEN *GF	7	ADD GRILLED SALMON *GF	10
ADD GRILLED SHRIMP *GF	10	ADD GRILLED STEAK *GF	10
ADD CRAB CAKE	10		

ENTREES

RIBEYE *GF	29
12 OZ. PRIME RIBEYE SERVED WITH CHOICE OF ONE SIDE	
TENDERLOIN & VEGETABLE KABOB	24
ONE 6 OZ. PRIME TENDERLOIN STEAK KABOB, MARINATED IN SOY SAUCE, AND ONE VEGETABLE KABOB	
TENDERLOIN STEAK FINGERS	22
THREE 3 OZ. HAND BREADED AND FRIED PRIME TENDERLOIN STRIPS SERVED WITH BROWN GRAVY AND FRENCH FRIES	
SOUTHWEST CHICKEN & RICE	14
MARINATED THEN GRILLED 6 OZ. CHICKEN BREAST, SERVED OVER A BED OF BLACK BEANS AND RICE AND TOPPED WITH PICO DE GALLO AND QUESO FRESCO, DRIZZLED WITH CILANTRO AVOCADO AIOLI	
AHI POKE BOWL – ASK YOUR SERVER ABOUT AVAILABILITY (MAKE IT GLUTEN FREE WITHOUT THE SOY SAUCE)	MP
FRESH DICED AHI TUNA WITH CUCUMBERS & AVOCADO WITH A SOY RED PEPPER SESAME VINAIGRETTE	
SEAFOOD COCKTAIL BOWL – ASK YOUR SERVER ABOUT AVAILABILITY	MP
DICED JUMBO SHRIMP & LUMP CRAB WITH AVOCADO, PEPPERS, ONIONS, & GREEN OLIVES IN A SOUTHWEST COCKTAIL SAUCE, SERVED WITH WONTON CRISPS	

BURGERS / SANDWICHES

INCLUDES YOUR CHOICE OF ONE SIDE	
ALL BURGERS AND SANDWICHES ARE SERVED ON OUR HOUSE MADE EVERYTHING BUNS	
CLASSIC AMERICAN BURGER (MAKE IT GLUTEN FREE WITHOUT THE BUN)	14
1/3 POUND HOUSE GROUND PRIME STEAK BURGER, WITH AMERICAN CHEESE, LETTUCE, TOMATO, PICKLE, & RED ONION	
STATE ROOM SMASH BURGER (MAKE IT GLUTEN FREE WITHOUT THE BUN)	14
1/3 POUND HOUSE GROUND PRIME STEAK SMASH BURGER WITH AMERICAN CHEESE, MUSTARD, GRILLED ONION, & PICKLE	
GRILLED CHICKEN CLUB SANDWICH (MAKE IT GLUTEN FREE WITHOUT THE BUN)	14
6 OZ. MARINATED AND GRILLED CHICKEN BREAST, CRIPY BACON, CHEDDAR CHEESE, LETTUCE, TOMATO, PICKLE, & RED ONION, SERVED WITH HATCH GREEN CHILE AIOLI	
SALMON BLT (MAKE IT GLUTEN FREE WITHOUT THE BUN)	14
6 OZ. GRILLED SALMON, CRISPY BACON, LETTUCE, AND SLICED TOMOATOES, SERVED WITH HATCH GREEN CHILE AIOLI	

STEAKS & BURGERS ARE PREPARED TO THE FOLLOWING TEMPERATURES:	
RARE	— RED COOL CENTER
MEDIUM RARE	— RED WARM CENTER
MEDIUM	— PINK WARM CENTER
MEDIUM WELL	— SLIGHTLY PINK CENTER
WELL	— COOKED THROUGHOUT

STEAK, BURGER & SANDWICH SIDES			ADDITIONAL SIDES
HAND CUT FRENCH FRIES *GF	-		5
SWEET POTATO WAFFLE FRIES *GF	-		5
RED SKIN WHIPPED POTATOES *GF	-		5
SAUTÉED ASPARAGUS *GF	-		5
SAUTÉED BROCCOLINI *GF	-		5
SIDE HOUSE SALAD	2		6
SIDE CAESAR SALAD	3		7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.