



APPETIZERS

CHARCUTERIE BOARD	16
Chef's selection of cheese and cured meats	
CRAB CAKES	
Bibb lettuce, pickled red onion and chive aioli	
NEW SMOKED DUCK FLATBREAD	12
Greek-style pita, spiced apricot jam and shaved scallion	
CALAMARI	9
Lightly breaded and fried with chipotle aioli	
CRAB FONDUTA	12
Warm spinach artichoke dip, jumbo lump crab and crostini	
BAKED OYSTERS	12
Spinach and gorgonzola cheese	

SOUP OF THE DAY CUP or BOWL 4 | 6

SALADS

VEGAS STEAK® WEDGE	9
Crisp iceberg lettuce, signature Vegas Steak®, buttermilk ranch dressing, gorgonzola and crispy straw onions	
RC CAESAR	8.5
Caesar salad with parmesan cheese, rustic croutons and homemade Caesar dressing	
HOUSE	5
Mixed greens, homemade croutons, carrots, tomatoes and homemade buttermilk dressing	
NEW MANDARIN COUSCOUS	9
Spinach, red quinoa, spiced pecans and orange nutmeg vinaigrette	
FALL COBB	10
Crisp romaine, smoked bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans and buttermilk dressing	

BEEF

PRIME STRIP LOIN 14 oz.	42	PORTER HOUSE 22 oz.	56
FILET MIGNON 8 oz.	44	SMOKED PRIME RIB 14 oz.	42
PRIME RIB EYE 16 oz.	48		

ALL BEEF ENTREES COME WITH YOUR CHOICE OF ONE HOUSE SIDE AND ONE SAUCE
 GARLIC BUTTER, CHIMICHURRI OR RC STEAK SAUCE
 ADDITIONAL SAUCE | 2.00 BLACKENED STEAK | 4.00 OSCAR STEAK | 12.00

** CHEF PREPARES STEAKS TO THE FOLLOWING TEMPERATURES:*

RARE — RED COOL CENTER, **MEDIUM RARE** — RED WARM CENTER, **MEDIUM** — PINK WARM CENTER,
MEDIUM WELL — SLIGHTLY PINK WARM CENTER, **WELL** — COOKED THROUGHOUT



ENTRÉES

ROASTED CHICKEN	22
Sweet potato-onion gratin, sautéed asparagus and garlic jus	
HALIBUT	38
Sweet corn, asparagus risotto and lemon herb butter	
SMOKED DUCK CARBONARA	32
Pecorino cream, shitake mushrooms, bacon lardons, green peas and fettuccini pasta	
NEW SPICED LAMB CHOPS	44
Mint chimichurri, mandarin couscous salad and chevre	
CHICKEN FRIED STEAK	26
Garlic whipped potatoes, sautéed broccolini and peppered cream gravy	
SEARED SCALLOPS	34
Creamed corn, crisp prosciutto, red pepper chutney and fresh basil	
SALMON	32
Sweet chili glaze, lemon saffron wild mushroom rice, pistachio and cooked on cedar plank	

ADDITIONS TO ANY STEAKS OR ENTRÉE

FULL LOBSTER TAIL	30
SCALLOPS	12
CRAB CAKES	12

HOUSE SIDES

WHIPPED POTATOES	3
BAKED POTATO SERVED WITH BUTTER	3
HAND CUT FRENCH FRIES	3
SAUTÉED BROCCOLINI	3
ASPARAGUS	3

PREMIUM SIDES

LOADED BAKED POTATO SERVED TABLE SIDE WITH BUTTER, CHEESE, SOUR CREAM, CHIVES AND BACON BITS	5
RC MAC 'N' CHEESE	4
SAUTÉED MUSHROOMS with parsley butter	4
SWEET POTATO-ONION GRATIN	4
SWEET CORN PUREE	4

Seasonal herbs and vegetables served on this menu are harvested from the Price Family Garden located across the Mom's Memorial in the North Patio of the Ranchers Club.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.