

DINNER

COCKTAILS / APERITIF WINES

Margarita RDG 'Handmade' \$13
BLVD Martini MDG \$12
The 'Dr Wu' Smoky Martini \$12
Mojito Fresca w/ Fresh Mint \$11
Tequila Collins 'Long & Tall' \$12
Country Western Manhattan \$12
Sangria [[Paco's España Deluxe]] \$13
Domaine Carneros 2006 by Tattinger \$12
Perrier Jouet Champagne NV \$19
Brundlmeyer 2008 Gruner Veltliner \$14
Tomero 2008 Torrontes \$10
Chapoutier 2008 Rhone Rosé \$9
Shimmer 2006 Syrah Merlot *[chilled]* \$9
Laetitia 2008 Pinot Noir 'Limite' \$10

HORS D' OEUVRES

RDG 'Fresh Canned Smoked Gulf Oysters Deluxe' \$15
Asian Nachos: Yellow Tail Sashimi w/ Avocado & Ginger \$16
Bacon Wrapped Gulf Shrimp w/ Habanero Sauce \$16
Casserole of Mussels w/ Saffron & Fennel \$12
Lobster Meat Balls w/ Remoulade Sauce \$16
Baked Potato Fritters w/ Bacon Cheddar & Chive Dip \$10
Gulf Crab Beignets w/ Crab Spice Sauce \$15
Chicken Liver Mousse w/ Fig Toasts \$10
Escargot w/ Caramelized Garlic & Parsley Butter \$10
Bacon Wrapped TX Quail w/ Jalapeno & Buttermilk Dressing \$15

FIRST COURSES

House Smoked Salmon w/ Salmon Caviar & Quartered Egg Salad \$16
Gulf Crab & Haas Avocado w/ Watercress & Apple Slaw \$18
Tortilla Chips
Sashimi of Yellow Tail w/ Napa Cabbage Salad & Ginger Sesame Dressing \$16
Pan Roasted Sea Scallop w/ Tortilla & Beef Rib Hash \$14
'Steak & Egg Salad': Shaved American Kobe Beef *[[seared rare]]* w/ Poached Egg \$16
w/ Greens & Ginger Mustard Dressing
Seared Foie Gras w/ Salted Aromatic Honey & Celery Almond Salad \$22
Smoked TX Quail w/ Apple Cider Potato Salad \$16
Seared Avocado Salad w/ Queso Fresco & Radishes \$10
Ahi Tuna *[seared rare]* Salad w/ Frisee & Roasted Beets / Truffle Vinaigrette \$16
~~Hand~~ Tortilla Soup w/ Avocado Relish & Queso Fresco \$10
Wild Mushroom Soup w/ Smoked Duck & Croutons \$10
Chopped Ice Berg Salad w/ Great Hill Blue Cheese & Applewood Bacon \$10
Heart of Romaine w/ Shaved Truffle Cheese & Parmesan Dressing \$12
Grill Room Salad \$10
{ Bacon | Chopped Egg | Tomatoes | Croutons | Cheese }

MAIN COURSES

PRIME SEAFOOD

Ahi Tuna *[seared rare]* w/ Ginger Shrimp Slaw \$36
Salted Red Chile Sauce

Wood Grilled Red Fish w/ Texas Oyster Corn Bread Dressing \$34

Mediterranean Sea Bass w/ Crumbled Lobster Sausage \$36
Creamy Polenta

Wood Grilled King Salmon w/ Fresno Chile Glaze & Basil Lemon Oil \$28

Roasted Sea Scallops w/ Shrimp Chowder Sauce \$34

Maine Lobster *[2 lbs]* w/ Lobster Bread Stuffing \$68
Lobster Butter Sauce

PRIME MEATS

Maple Cured TX Quail w/ Wild Mushroom Chili \$28
Venison Sausage Corn Bread Dressing

Roasted Chicken w/ Garlic Almond Crust \$24
Fennel Seed Crema & Dark Roasted Tomato Salsa

Roasted Guinea Hen w/ Wood Grilled Mushrooms & Truffle Sauce \$36

Wood Grilled Squab w/ Sweet Potatoes in Banana Leaf \$38
Foie Gras Butter

Wood Roasted Rabbit w/ Rabbit Enchiladas & Red Mole Sauce \$34

Grill Room Surf & Turf: NY Steak *[7oz USDA Prime]* & Maine Lobster *[skewered]* \$58
w/ RDG Mashed Potatoes Deluxe: Bacon, Cheese, Chives & Crispy Potato Skins

Wood Grilled Filet Mignon w/ Tarragon Bearnaise \$48
Potato & Asparagus Cake

Wood Grilled Ribeye *[USDA Prime]* w/ Smoked Cheddar Steak Sauce \$40
Slow Cooked Onions

Wood Grilled New York Steak *[USDA Prime]* w/ 'RDG Salt & Pepper' \$42
w/ Grilled Bacon Wrapped Fingerling Potatoes

Wood Grilled Colorado Lamb Chops w/ Fresh Thyme \$48
Black Pepper Tomato Jelly & Giant Corona Beans

SERVICE TEAM
Mimi Del Grande
Paco Calza
Jose Perez
Denisse Osorio

18% Gratuity for Parties of 6 or More
City Ordinance – No Smoking / Please Notify Manager of Any Food Allergies

KITCHEN TEAM
Robert Del Grande
Clint Davis
Elliott Kelly
Ben Baze