

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 \$13
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 \$10

HORS D' OEUVRES

RDG 'Fresh Canned Smoked Gulf Oysters Deluxe' \$16
Asian Nachos: Yellow Tail Sashimi w/ Avocado & Ginger \$16
Bacon Wrapped Gulf Shrimp w/ Habanero Sauce \$18
Lobster Meat Balls w/ Remoulade Sauce \$18
Gulf Crab Beignets w/ Crab Spice Sauce \$15
Chicken Liver Mousse w/ Fig Toasts \$12
Pan Roasted Escargot w/ Caramelized Garlic & Parsley Butter \$14
Bacon Wrapped TX Quail w/ Jalapeno & Buttermilk Dressing \$16

FIRST COURSES

House Smoked Salmon w/ Salmon Caviar & Quartered Egg Salad \$16
Gulf Crab Cocktail w/ Jicama Lime & Avocado Sauce \$18
Tortilla Chips
Sashimi of Yellow Tail w/ Napa Cabbage Salad & Ginger Sesame Dressing \$16
Pan Roasted Sea Scallop w/ Tortilla & Beef Rib Hash \$15
'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 \$24
Seared Avocado Salad w/ Queso Fresco & Radishes \$12
Ahi Tuna *[seared rare]* Salad w/ Frisee & Roasted Beets / Truffle Vinaigrette \$18
Cafe Annie 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 \$14
Grill Room Salad \$10
{ Bacon | Chopped Egg | Tomatoes | Croutons | Cheese }

MAIN COURSES

Prime Seafood

Ahi Tuna *[seared rare]* w/ Ginger Shrimp Slaw \$38
Salted Red Chile Sauce

Wood Grilled Red Fish w/ Texas Oyster Corn Bread Dressing \$35

Mediterranean Sea Bass w/ Crumbled Lobster Sausage \$38
Creamy Polenta

Wood Grilled King Salmon w/ Fresno Chile Glaze & Basil Lemon Oil \$29

Roasted Sea Scallops w/ Shrimp Chowder Sauce \$35

Maine Lobster *[2 lbs]* w/ Lobster Bread Stuffing \$72
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 \$26
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 \$35

Grill Room Surf & Turf: NY Steak *[7oz USDA Prime]* & Maine Lobster *[skewered]* \$59
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 \$42
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 \$49
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