

STARTERS

- ROASTED BUTTERNUT SQUASH SOUP** Wild Mushrooms, Maple Syrup & Sage **18** (V)
BURRATA & BLACK TRUFFLE Warm Leek Salad **29** (V)
SEARED SCALLOPS Sautéed Trumpet Mushrooms & Mushroom Broth **28**
MARYLAND-STYLE CRAB CAKE King Crab, Citrus-Cress Salad & Sweet Yellow Pepper Sauce **28**
SHRIMP COCKTAIL Montauk Red Sauce **34**

SALADS

- RALPH'S WINTER HOUSE SALAD** Baby Spinach, Portobello Mushroom, Red Onion, Coddled Egg, Aged Blue Cheese & Croutons with Honey Dijon Dressing **19** (V)
ROASTED BEET SALAD Endive, Caramelized Walnuts & Goat Cheese Croutons with Sherry Vinaigrette **20** (V)
LOBSTER SALAD Endive, Avocado & Citrus Dressing **38**
CHICKEN CAESAR SALAD Sucrine Lettuce, Freshly Grated Parmesan & Oregano Croutons **28**
GRILLED TENDERLOIN STEAK SALAD Mixed Greens, Poached Eggs, Blue Cheese, Red Onion, Oregano Croutons & Honey Mustard Vinaigrette **39**
WARM VEGETABLE & GRAIN SALAD Sautéed Broccoli, Salsify, & Spinach with Mixed Grains & Sherry Vinaigrette **25** (V)

BURGERS & STEAKS

- RALPH'S BURGER** Lettuce, Heirloom Tomatoes, Onions, Pickles, Cheddar Cheese & Crispy Bacon **31**
ST. GERMAIN BURGER Aged Blue Cheese with Port Caramelized Onions & Crispy Bacon **35**
MONTAIGNE BURGER Shaved Black Truffles & Truffled Brie Cheese **49**
TUNA BURGER Fried Green Tomatoes & Avocado **37**
VEGGIE BURGER Heirloom Tomatoes, Avocado & Cheddar Cheese **28** (V)
RRL COWBOY STEAK 550g **69**
SEARED NY STRIP STEAK 220g **43** - 450g **63**
SEARED FILET MIGNON 220g **54**

All Steaks served with Sautéed Spinach & Homestyle Mashed Potatoes or Ranch-Style Fries & Choice of Ralph's Steak Sauce, Black Pepper Sauce or Horseradish Sauce

CLASSICS

- ROASTED LOBSTER** Cauliflower & Mushrooms in Thyme-Curry Butter **66**
GRILLED ATLANTIC SALMON Roasted Heirloom Vegetables **39**
NEW ENGLAND-STYLE CRUSTED COD Served over Hearty Clam Chowder **42**
BONELESS HALF CHICKEN COOKED UNDER A BRICK Sautéed Wild Mushrooms & Roasted Baby Potatoes **39**
VEAL MILANESE Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes **45**
SLOW BRAISED BEEF Roasted Mushrooms, Root Vegetables, Romanesco & Potatoes **41**
SOUTHWESTERN CHILI Beef & Pork Chili with Jalapeño Corn Bread **34**
MUSHROOM & BUCKWHEAT RISOTTO Roasted Trumpet Royale, Parsnip, Apple & Parmesan Cream **29** (V)

Sides 10

- | | |
|-------------------------|------------------------|
| Ranch-Style Fries | Sautéed Green Beans |
| Roasted Root Vegetables | Sautéed Garlic Spinach |
| Mashed Potatoes | Sautéed Wild Mushroom |
| Mixed Green Salad | |

All prices include VAT.

Burger beef product of France & Angus steaks products USA

Please inform your server of any food allergies prior to ordering

(V) Vegetarian