



APPETIZERS	Daily
ARTICHOKE DIP	7
Spinach and artichoke cheese dip served with toast points	
HUMMUS	6
Topped with spicy roasted red pepper garlic sauce served with grilled naan	
CALAMARI	9
Lightly breaded and fried calamari served with spicy chipotle aioli	
QUESO	6
Our famous green chile pepper and chipotle queso with fresh cooked tortilla chips	
SALADS	Daily
GRILLED GREEN GODDESS	9
Sweet gem salad, avocado, pickled onions, toasted almonds and pancetta with green goddess salad dressing	
COBB	10
Peppered bacon, avocado, egg, gorgonzola, roasted sweet corn, spicy pecans, romaine and homemade buttermilk dressing	
VEGAS STEAK® SALAD	10
Mixed greens, large croutons, tomatoes, cucumbers, bleu cheese, champagne dressing and sliced Vegas Steak®	
HOUSE SALAD	5
Mixed greens, homemade croutons, carrots, tomatoes and homemade buttermilk dressing	
FRESH PASTAS (INCLUDES CUP OF SOUP OR HOUSE SALAD WHOLE WHEAT PASTA AVAILABLE)	Daily
FETTUCCHINE ALFREDO	9.5
Hand cut fettuccine with aged parmesan and olives tossed in creamy alfredo	
RIGATONI PUTTANESCA	9.5
Fresh rigatoni pasta served in a spicy, zesty sauce of tomato, capers, olives, garlic and anchovies	
SPAGHETTI	9
Tossed with pancetta, avocado and tomato cream sauce	
SLIDERS (3 PER ORDER & YOUR CHOICE OF A CUP OF SOUP OR HAND-CUT HOMEMADE FRIES)	Daily
SMOKED PORK	8.5
House-smoked pork with Korean BBQ sauce and home-made pickles	
DUCK PASTRAMI	9
Cured and smoked whole duck with fresh sauerkraut and Russian dressing	
SMOKED SALMON	8.5
House-smoked salmon with red onion marmalade and arugula	
SANDWICHES (YOUR CHOICE OF CUP OF SOUP OR HAND-CUT HOMEMADE FRIES)	Daily
RC BURGER	9.5
Half pound beef burger served on our homemade white bun with crisp romaine, smoked cheddar cheese, sliced tomato and horseradish sauce	
BASIL CHICKEN half or full	7.5 9.5
Herbed roasted chicken with basil aioli, tomato, provolone, arugula and red onion on homemade whole wheat bread	
FRENCH DIP	7.5
Sliced prime rib served on toasted French baguette, caramelized onions, provolone cheese and au jus	
GRILLED CHICKEN	8.5
Marinated chicken, sliced ham, provolone, lettuce, tomato, mayo on homemade white bun	
SHORT RIB MELT	9
NoName Ranch short ribs braised and served open faced on warm sourdough, aged Gruyere, red onion jam, roasted tomatoes and arugula	
CUBAN	9.5
Roasted pork, sliced ham, and provolone pressed and grilled on Cuban bread with pickles and RC horseradish sauce	
ENTRÉES (YOUR CHOICE OF SOUP, WHIPPED POTATOES OR HAND-CUT HOMEMADE FRIES)	Daily
CHICKEN FRIED STEAK	11.5
Locally farmed NoName Ranch beef served with vegetable of the day, pepper cream gravy and your choice of a side	
SANTA FE CHICKEN BREAST	8.5
Grilled chicken breast served with southern cilantro rice and green chile chipotle queso	
VEGAS STEAK®	9.5
OSU's own signature cut Vegas Steak® served with vegetable of the day and your choice of a side	
RIBEYE	19.5
Ten ounce premium ribeye with vegetable of the day and choice of side	
BEVERAGES	2.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. • 18% gratuity will be added to parties of eight or more.