



## APPETIZERS

APPLE WOOD SMOKED DUCK	12
Smoked duck served with spiced apricot jam and wedges of grilled naan bread	
CALAMARI	9
Lightly breaded and fried calamari served with spicy chipotle aioli	
CRAB FONDUTA	12
Warm lump crab and spinach spread topped with smoked cheese and served with crostini	

## SOUP OF THE DAY

CUP or BOWL	4   6
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## SALADS

VEGAS STEAK® WEDGE	9
Crisp iceberg lettuce served with OSU's own signature Vegas Steak® with buttermilk ranch dressing and gorgonzola topped with crispy straw onions	
RC CAESAR	8.5
Caesar salad with parmesan cheese, crispy anchovy, rustic croutons and homemade Caesar dressing	
GRILLED GREEN GODDESS	9
Sweet gem salad, avocado, pickled onions, toasted almonds and pancetta with green goddess salad dressing	
FALL COBB	8.5
Crispy romaine topped with peppered bacon, avocado, egg, gorgonzola roasted sweet corn, spicy pecans and served with homemade buttermilk dressing	

## STEAKS COMES WITH YOUR CHOICE OF ONE HOUSE SIDE AND GARLIC BUTTER OR CHIMICHURRI SAUCE

BEEF		FISH	
BONE IN FILET 10 oz.	36	SWORDFISH STEAK 8oz.	27
PRIME STRIP LOIN 14 oz.	36	PORK	
FILET MIGNON 8 oz.	34	PORK CHOP 14oz.	24
PRIME RIB EYE 16 oz.	42	LAMB	
SMOKED PRIME RIB* 16 oz.	39	RACK OF LAMB 8oz.	29

RC BONE-IN RIB EYE STEAK\*\* 45 oz.

*Served tableside for two guests*

RC Mac 'N' Cheese , Sautéed Broccoli with Shaved Almond and Lemon, Sautéed Mushroom and Your Choice of Garlic Butter Sauce or Chimichurri Sauce

65 per guest

*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

\*\*Minimum cook time is 50 minutes



## ENTRÉES

ROASTED CHICKEN	18
Citrus and herb brined roasted half chicken served with roasted squash and wild mushroom panzanella	
GRILLED BEEF TENDERLOIN Tournedos	29
Roasted garlic and thyme marinated tournedos served on a bed of roasted potatoes, red peppers and served with pesto balsamic reduction	
SMOKED DUCK CARBONARA	22
Spaghetti carbonara with apple wood smoked duck, roasted butternut squash and oyster mushrooms	
TENDERLOIN BURGER	19
Home-made 10 oz. tenderloin burger topped with chipotle mayo, avocado, pepper jack cheese, lettuce and served with homemade fries	
CHICKEN FRIED STEAK AND WAFFLES	21
Locally raised NoName Ranch beef with crispy waffles, wilted greens and cherry gastrique	
SCALLOPS	26
Pan seared scallops served on top of a lump crab sweet corn succotash and lobster velouté	

## ADDITIONS TO ANY STEAKS OR ENTRÉE

LOBSTER TAIL FULL or HALF	25   15
SCALLOPS	8

## HOUSE SIDES

WHIPPED POTATOES	3
BAKED POTATO   SERVED WITH BUTTER	3
HAND CUT FRENCH FRIES	3
SAUTÉED BROCCOLINI	3
SWEET CORN SUCCOTASH	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
POTATO AU GRATIN	4
CREAMED SWISS CHARD with lemon breadcrumb	4

We proudly serve Oklahoma grown produce and meats. Our notable local suppliers are: Clear Creek Monastery, Harvest Home Produce, Honey Hill Farm, NoName Ranch and Peach Crest Farm.