

SPECIALTY COCKTAILS

Ralph's Club: Bacardi 8 Rum, Lime, Honey, Angostura, Champagne	17
RL Bellini: White Peach Purée, Prosecco	13
Round Hill: El Dorado Rum, Aperol, Passion Fruit, Lime, Ginger Beer	16
Psychic Bid: Del Maguey Mezcal, Fortaleza Tequila, Chile Liqueur, Apologue Liqueur	18
1938 Bugatti: Ketel One, St. George NOLA Coffee Liqueur, RL Cold Brew, Nocino	17
The Ridgway Margarita: Don Julio Silver, Agave Nectar, Fresh Citrus	17
1974 Gatsby: Whistle Pig Rye 10, Crème de Banane, White Port, Chocolate Bitters	20
Old Fashioned: Breckenridge Bourbon, Demerara, Aromatic Bitters	17.75

REGIONAL & IMPORTED BEER

Solemn Oath Lü, Kölsch Style Ale, Naperville, IL 4.7%	8
Off Color Brewing, Dry-Hopped Lager, Tooth And Claw, Chicago, IL 5.0%	9
Miller Lite, Light American Lager, Milwaukee, WI 4.2%	6
Whiner Le Tub, Barrel-Aged Saison, Chicago, IL, 12 oz. Can - 6.4%	8
Moody Tongue Chocolate Churro, Baltic Porter, Chicago, IL 7.0%	10
Pipeworks Lizard King, Mosaic Pale Ale, Chicago, IL. 16 oz. Can - 6.0%	9
Duvel, Belgian Golden Ale, Breendonk, Belgium, 330 ml Bottle - 8.5%	11
Stella Artois, Pilsner, Belgium, 330 ml Bottle - 4.8%	7

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Prosecco di Treviso, Santomè Extra Dry, Italy NV	13	/ 60
Champagne, Canard-duchéne Cuvée Léonie, France NV	27	/ 130
Crémant d'Alsace Rosé, Pierre Sparr, France NV*	15	/ 70

WHITE

Garganega, Suavia "Monte Carbonare," Soave Classico 2018	17	/ 82
Pinot Grigio, Enzo, Friuli-Venezia, Italy 2020	11	/ 50
Sancerre, Lucien Crochet, Loire 2018	18	/ 85
Sauvignon Blanc-Vermentino, Cosimo M. Masini Annick, Tuscany 2019	14	/ 65
White Burgundy, Joseph Drouhin, Mâcon-villages, 2019	15	/ 70
Chardonnay, Sonoma-Cutrer, Russian River Ranches, Sonoma Coast 2018	16	/ 75
Riesling Spätlese, G.A. Schneider, Niersteiner Hipping Rheinhessen 2018	13	/ 60

ROSÉ

Côtes de Provence, Peyrassol, "Commandeurs," France 2020	16	/ 75
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RED

Pinot Noir, RouteStock, Sonoma Coast 2019	16	/ 75
Langhe Nebbiolo, De Forville, Piedmont 2019	15	/ 70
Old Vine Zinfandel, Bedrock, California 2019	16	/ 75
Malbec, La Linda, Luján De Cuyo--Mendoza 2020	13	/ 60
Côtes du Rhône, J.L. Chave, France 2019	15	/ 70
Cabernet Sauvignon, Barra, Mendocino 2018	18	/ 85
Cabernet Sauvignon, Jordan, Alexander Valley 2016	26	/ 120

RL

DINNER MENU

115 E. CHICAGO AVE.
CHICAGO, ILLINOIS 60611
312.475.1100

STARTERS

LOBSTER BISQUE Maine Lobster	13
BUTTERNUT SQUASH SOUP Fried Sage	12
CLASSIC SHRIMP COCKTAIL Bombay Gin Cocktail Sauce	25
OYSTERS* Minced Shallots & Vinegar, 1/2 Dozen	24
CRISPY CALAMARI & ROCK SHRIMP Bombay Gin Cocktail Sauce & Pickled Jalapeño Tartar Sauce	19
ESCARGOTS* Garlic Butter & Brioche Toast Points	18
HOT MINI LOBSTER ROLLS Butter-Poached Claw & Knuckle Maine Lobster on Buttered New England Rolls	36
PIGS IN A BLANKET Mini Wagyu Beef Hot Dogs Baked in Puff Pastry with Spicy Brown Mustard	15

SALADS

CHOPPED VEGETABLE Avocado, Asparagus, Green Beans, Green Onion, Hearts of Palm, Corn, Cucumbers, Tomatoes, Radishes, Olives & Vermont Creamery Feta with Dijon Mustard Vinaigrette	18
KALE CAESAR Romaine, Kale, Pecorino & Croutons	14
AVOCADO & CRAB Petite Mesclun, Heirloom Tomatoes & Cucumbers with Sherry Vinaigrette	30
RIFFRAFF SALAD Romaine, Tomatoes, Red Onion, Artichokes, Piquillo Peppers, Olives, Provolone, Salami, Chicken & Shrimp with Red Wine Vinaigrette	26

ADDITIONS AVAILABLE: Chicken 7 Salmon* 13 Steak* 15 Shrimp 15 Lobster 20

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of foodborne illness, especially if you have medical conditions.

RL CLASSICS

FISH OF THE DAY* Choice of Spicy Parsley Sauce, Lemon-Herb Vinaigrette, or Roasted Tomato-Ginger	MP
DOVER SOLE* Pan-Seared with Meyer Lemon Butter Sauce	53
LAKE PERCH Coleslaw & Tartar Sauce	30
ORGANIC FARMHOUSE CHICKEN Spit-Roasted with Herb-Citrus Marinade & Oregano-Olive Oil Jus	29
CALF'S LIVER* Sautéed with Bacon, Onion & Coffee-Veal Reduction	32
USDA PRIME ANGUS STEAKS Prime Filet Mignon* 10 oz. New York Strip Steak* 13 oz. Bone-In Ribeye* 20 oz. Served with choice of Shallot-Herb Butter, Horseradish Cream, or Peppercorn Sauce	63 59 72

RL GRILL

BERKSHIRE PORK PORTERHOUSE* Apple Butter & Sour Mash Whiskey Sauce	41
BRAISED SHORT RIB* Horseradish Potato Purée & Roasted Root Vegetables	43
GRILLED VEAL CHOP* Shallot-Herb Butter & Sautéed Mixed Mushrooms	52
RL BURGER* Tomato, Lettuce, Onions, Pickles, Burger Sauce, Crispy Bacon & Cheddar Cheese on a Toasted Sesame Bun	26
VEGGIE BURGER Avocado, Tomato, Pea Tendrils, Pepper Jack Cheese & Barbecue Sauce on a Toasted Wheat Bun	22

SIDES

HAND-CUT FRENCH FRIES	11
MASHED POTATOES WITH VERMONT BUTTER	11
ROASTED CAULIFLOWER	12
SAUTÉED MIXED MUSHROOMS	14
BRUSSELS SPROUTS WITH BACON	13
SAUTÉED GARLIC SPINACH	11