

**LUNCH**

**SMALL BITES**

**SMOKED SALMON PÂTÉ 18**

lemon, capers, crostini, petite arugula salad

**FRIED GREEN TOMATOES 17**

pimento brie cheese, bacon & sweet tomato jam

**AGED GOUDA BEIGNETS 18**

prima donna gouda, parmesan, pepper jelly

**½ DOZEN RAW OYSTERS\* 24**

wasabi apple sorbet, flying fish roe

**SOUPS & FRESH FROM THE GARDEN**

**SEAFOOD GUMBO 14**

**TURTLE AU SHERRY 14**

**FRENCH ONION 14**

**RIB ROOM SALAD 12** 

assorted greens, croutons, green onions, house made blue cheese dressing

**TUNA POKE SALAD 19**

avocado, edamame, sesame, tobiko roe, cucumber, ponzu sauce, chili aioli

**MOSS SALAD 22**

rotisserie chicken, mixed greens, capers, baby arugula, cherry tomatoes, hardboiled eggs, olives, and toasted almonds

**ROYAL O WEDGE SALAD 16**

pickled cherry tomatoes, smoked blue cheese, bacon lardons, scallions, cured red onions, fresno peppers, house made blue cheese dressing

**CAESAR SALAD 12**

little gem lettuce, croutons, parmesan cheese, white anchovies, house made caesar dressing  
**add** rotisserie chicken **9**, **add** grilled gulf shrimp **12**,  
**add** grilled atlantic salmon **14**

**HANDHELDS**

**PRIME RIB DEBRIS PO' BOY 20**

rib room prime rib debris, leidenheimer french bread, horseradish aioli, sea salt fries

**ROYAL BURGER\* 20**

sirloin beef patty, cheddar cheese, smoked pepper aioli, bibb lettuce, beefsteak tomato, dill pickle, brioche bun, sea salt fries, **add** bacon or egg your way **3**

**THE ROYAL CLUB SANDWICH 17**

smoked turkey, cured ham, swiss cheese, bacon, bibb lettuce, beefsteak tomato, herb aioli, dill pickle, sea salt fries

**FROM THE SEA**

**CRAB STUFFED REDFISH**  **38**

gulf crab stuffed redfish, house made crab butter, fennel onion salad

**TEMPURA SOFTSHELL CRAB 36**

avocado, corn, tomato, jumbo lump crab, chipotle Gastrique

**PAN SEARED SALMON\***  **38**

wild caught atlantic salmon, herb rice pilaf, crispy red onion and fennel, cane vinegar beurre blanc

**FROM THE RANGE**

**A HALF ROTISSERIE CHICKEN 45**

mashed potatoes, broccolini, poulet

**SMOKED DUCK BREAST 32**

crispy duck wonton, creamy brussels sprouts, blackberry jus

**OFF THE RIB**

All beef is Certified Angus prime Beef (CAB ®), served with mashed potatoes, broccolini and red wine demi.

**Our Prime Rib is prepared Medium Rare**

**SLOW ROASTED PRIME RIB\***  

Queen Cut 12oz **54**, King Cut 16oz **64**

**12 HOUR BRAISED SHORT RIB\* 50**



Dairy Free, Vegetarian, Vegan, Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.