

LUNCH
SMALL BITES

SMOKED SALMON PÂTÉ 18
 lemon, capers, crostini, petite arugula salad


AGED GOUDA BEIGNETS 18
 prima donna gouda, parmesan, pepper jelly

FRIED GREEN TOMATOES 17
 pimento brie cheese, bacon & sweet tomato jam

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
 poulet jus

SMOKED DUCK BREAST 32
 crispy duck wonton, creamy brussels sprouts,
 blackberry jus

OFF THE RIB

All beef is Certified Angus prime Beef (CAB ®)
Our Prime Rib is prepared Medium Rare

SLOW ROASTED PRIME RIB*  
 Queen Cut 12oz **54**, King Cut 16oz **64**

SLOW BRAISED SHORT RIB 60
 demi-glace, gremolata

SIDES

ROASTED MUSHROOMS 12
CRISPY BRUSSELS SPROUTS
W/SHERRY AIOLI 9
GRILLED JUMBO ASPARAGUS
W/CHARRED LEMON 13

ROASTED BROCCOLINI W/SPICY
GARLIC BUTTER 11
CORN MAQUE CHOUX 10
CREAMED SPINACH 12
TRUFFLE FRIES 8

POTATO-BRIE AU GRATIN 11
LOADED BAKED POTATO 12
BLACK TRUFFLE MAC AND
CHEESE 14
MASHED POTATOES 9



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.