



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 *gf*

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 *gf*

**ROYAL O WEDGE SALAD 16**  
pickled cherry tomatoes, smoked blue cheese, bacon lardons,  
scallions, cured red onions, fresno peppers, house made blue  
cheese dressing *gf*
- MOSS SALAD 22**  
rotisserie chicken, mixed greens, capers, baby arugula, cherry  
tomatoes, hardboiled eggs, olives, and toasted almonds *gf n*

**CAESAR SALAD 12**  
little gem lettuce, croutons, parmesan cheese, white anchovies,  
house made caesar dressing
- ADD TO ANY SALAD**  
rotisserie chicken **9**, grilled gulf shrimp **12**, 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

- 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 *gf*

FROM THE RANGE

- A HALF ROTISSERIE CHICKEN 45**  
poulet jus *gf*

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

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 *gf* **54**, King Cut 16oz *gf* **64**

**SLOW BRAISED SHORT RIB 60**  
demi-glace, gremolata *gf*

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**

*gf* – Gluten Friendly (not Gluten Free), *vg* – Vegan, *n* – Contains Nuts/Peanuts (nut listed)  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.  
rev 4/21/2025