

~RCC Wine Selection~

~Reds~ House Wines

CK Mondavi Cabernet
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

CK Mondavi Merlot
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

Mirassou Pinot Noir
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

~Cabernet, Pinot Noir, Malbec~

Imagery Cabernet
\$9.50/6oz—\$12.50/9oz Bottle Price \$35

19 Crimes Cali Red
\$9.50/6oz - \$12.50/9oz Bottle Price \$32

Gnarly Head Pinot Noir
\$7.50/6oz—\$10.50/9oz Bottle Price \$30

Meiomi Pinot Noir
\$9.50/6oz—\$12.50/9oz Bottle Price \$35

Josh Cellars Merlot
\$7.50/6oz—\$10.50/9oz Bottle Price \$30

Los Cardos Malbec
\$7.50/6oz—\$10.50/9oz Bottle Price \$25

Dark Red
\$9.50/6oz—\$12.50/9oz Bottle Price \$32

MacMurray Estate Pinot Noir
\$11.00/6oz—\$14.00/9oz Bottle Price \$35

Shiraz
\$9.50/6oz—\$11.50/9oz Bottle Price \$32

~By the Bottle Only~

Happy Hour Pricing Built In

Stags' leap Petite Sirah
Bottle Price \$60

Juggernaut Cabernet
Bottle Price \$40

Duckhorn Cabernet
\$61/split—\$125/750ml

Belle Glos Pino Noir
Bottle Price \$80

Caymus
Bottle Price \$175—1 Ltr.

~Whites~ House Wines

CK Mondavi Chardonnay
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

CK Mondavi Sauvignon Blanc
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

CK Mondavi Pino Grigio
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

~Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose, Moscato~

Kendall Jackson Chardonnay
\$7.50/6oz—\$10.50/9oz Bottle Price \$25

La Crème Chardonnay
\$7.50/6oz—\$10.50/9oz Bottle Price \$25

Hard Chardonnay
\$9.50/6oz—\$12.50/9oz Bottle Price \$32

Sonoma Cutrer Chardonnay
\$12.50/6oz—\$18.50/9oz Bottle Price \$48

Santa Pinot Grigio
\$9.50/6oz—\$12.50/9oz Bottle Price \$35

Vavasour Sauvignon Blanc
\$10.50/6oz—\$16.50/9oz Bottle Price \$40

Bieler Pere Rose
\$6.50/6oz—\$9.50/9oz Bottle Price \$19

Moscato
\$7.50/6oz—\$9.50/9oz Bottle Price \$19

Beringer White Zin
\$7.50/6oz—\$10.50/9oz Bottle Price \$19

Relax Riesling
\$7.50/6oz—\$10.50/9oz Bottle Price \$19

~Bubbles~

GH Mum Champagne
\$90 Bottle Only

Paul Chevalier Sparkling Wine
\$5/9oz—Bottle Price \$19

LaMarca Prosecco
\$14 Split

Starters and Salads

~Appetizers~

~Oysters Rockefeller~

Blue Band oysters topped with sautéed spinach, mornay sauce and bacon. Broiled to perfection
\$17.95

~Escargot~

Texas farm raised snails sautéed in roasted garlic, shallots and butter. Tossed in demi glaze and served over pistolette
\$10.95

~Shrimp Fritta~

Fried Shrimp Tossed in a Spicy Asian Sauce
\$13.95

~Boudin Balls~

Five panko battered balls, fried and served with spicy remoulade
\$10.95

~Spicy Sautéed Tender Bites~

Sautéed tenderloin marinated in Crawford Bock topped with Sriracha
\$16.95

~Cajun Nachos~

Served on wontons topped with Cajun black beans, Cajun sour cream, andouille sausage, shredded pepper jack, cheddar cheese, green onions, jalapenos and diced tomatoes
\$10.95

~Potato Skins~

Baked Potato Skins, Loaded with Bacon, Cheese, Sour Cream and Chives
\$7.95

~Tex-Mex Colossal Nachos~

Crispy Tortilla Chips, Topped with seasoned Ground Beef, Creamy Nacho Cheese, Sour Cream, Green Onions, Tomatoes, Jalapenos and Black Olives
\$10.95

~Southwest Eggrolls~

Crispy Flour Tortilla, Black Beans, Corn, Jalapenos, Jack Cheese, Red Peppers, Spinach served with Avocado Ranch
\$9.95

~Soups~

~Chicken and Sausage Gumbo~

Cup \$5.95 / Bowl \$9.95

~Crab Meat and Corn Chowder~

Cup \$7.95 / Bowl \$11.95

~Vegetable Minestrone with Gnocchi~

Cup \$5.95 / Bowl \$9.95

~Salads~

~RCC House Salad~

Spring mix with carrots, red onions, grape tomatoes, shredded cheddar and boiled egg. Topped with homemade croutons and your choice of dressing.
\$5.95

~Caesar Salad~

Romaine lettuce topped with freshly grated parmigiana Reggiano, homemade croutons and a classic cream Caesar dressing. Garnished with a parmesan cracker
\$8.95

~Wedge Salad~

Two iceberg wedges topped with grape tomatoes, bacon, red onion, Danish blue cheese crumbles. Finished with our homemade blue cheese dressing.
\$9.95

~Make it a 1/2 wedge for \$4.95~

~Chef's Salad~

Spring mix with diced turkey, diced ham, grape tomatoes, red onions, boiled egg, cucumbers, bacon and Danish blue cheese crumbles. Served with our homemade Green Goddess dressing
\$13.95

~Caprese Salad~

Buffalo mozzarella, fresh basil and fresh tomatoes topped with balsamic glaze
\$11.95

Seafood, Chicken and Pasta

~Fresh Catch of the Day~

Blackened, Fried or Sautéed

Market Price

Add a sauce of your choice for \$4.95

Vera Cruz, Pontchartrain,

Buerre Blanc, Scampi

~Seafood Pie~

*A creamy seafood sauce with carrots,
celery, shrimp and scallops with puff
pastry*

\$25.95

~Shrimp Platter~

Served Blackened, Fried or Grilled

*Seven jumbo shrimp served with your
choice of starch and vegetable*

\$18.95

~Seafood Platter~

Served Blackened, Fried or Grilled

*Fresh catch, shrimp and oysters served
with hushpuppies, coleslaw and our
homemade remoulade sauce*

\$29.95

~Bring Your Own Catch~

Served Blackened, Fried or Grilled.

*Served with your choice of starch and
vegetable*

\$14.95 per serving

~Seared Ahi Tuna Steak~

8oz Ahi tuna steak with soy glaze

topped with seaweed salad

\$19.95

~Desserts~

Ask your server for today's selections

~Build Your Own Pasta~

\$11.95

Pasta Choices:

Penne, Fettuccini or Gnocchi

Vegetables:

*Black Olives, Spinach, Squash, Zucchini,
Dices Tomatoes, Mushrooms, Red Bell*

Peppers

Sauces

*Alfredo, Marinara, Bolognese, Diablo or
Marsala*

Protein Adds:

Chicken \$5, Steak \$5, Shrimp \$6

~Healthy Choices~

Chicken

Spanish Boursin Stuffed Chicken Breast.

Served with your choice of two sides.

\$18.95

Portobello Napoleon

*Basil Pesto roasted Red Peppers with
fresh Mozzarella*

\$15.95

~Some Extras Favorites~

~Quesadilla~

*Flour tortilla filled with melted cheese
and your choice of Seasoned Chicken,
Beef. Served with sour cream and salsa.*

Add Shrimp \$4.00

\$10.95

~Fish Tacos~

*Three fish tacos with Chipotle Aioli
Sauce, Coleslaw and tortilla chips—*

Blackened or Fried

\$12.95

Fine Steaks

How our steaks are prepared

Rare— Cool deep RED center

Mid Rare—Cool RED center

Medium—Warm PINK center

Mid-Well—Warm lite PINK center

Well— Warm dark center

(allow additional cooking time for well done steaks)

~Filet Mignon~

Dress with Merlot Demi glaze

6 oz / \$24.95

10 oz / \$34.95

~Ribeye~

12 oz / \$31.95

~NY Strip~

10 oz / \$29.95

~Cote De Boeuf~

Serving for two. 18oz Ribeye table side cutting by Chef Chris

\$69.95

~Side Selections~

Garlic Mash Potatoes, Baked Potato, Au Grain Potato, French Fries, Rice Pilaf, Fresh Fruit, Sautéed Spinach, Seasonal Mix Vegetable, Brussel Sprouts or Asparagus

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions**

~Lunch Specialties~

Served 11—3 Tuesday thru Saturday

~Soups~

~Chicken and Sausage Gumbo~

Cup \$5.95 / Bowl \$9.95

~Crab Meat and Corn Chowder~

Cup \$7.95 / Bowl \$11.95

~Vegetable Minestrone with Gnocchi~

Cup \$5.95 / Bowl \$9.95

~Appetizers~

~Shrimp Fritta~

Fried Shrimp Tossed in a Spicy Asian Sauce

\$13.95

~Boudin Balls~

Five panko battered balls, fried and served with
spicy remoulade

\$10.95

~Spicy Sautéed Tender Bites~

Sautéed tenderloin marinated in Crawford Bock
topped with Sriracha

\$16.95

~Cajun Nachos~

Served on wontons topped with Cajun black
beans, Cajun sour cream, andouille sausage,
shredded pepper jack, cheddar cheese, green
onions, jalapenos and diced tomatoes

\$10.95

~Potato Skins~

Baked Potato Skins, Loaded with Bacon,
Cheese, Sour Cream and Chives

\$7.95

~Tex-Mex Colossal Nachos~

Crispy Tortilla Chips, Topped with seasoned
Ground Beef, Creamy Nacho Cheese, Sour
Cream, Green Onions, Tomatoes, Jalapenos and
Black Olives

\$10.95

~Southwest Eggrolls~

Crispy Flour Tortilla, Black Beans, Corn, Jala-
penos, Jack Cheese, Red Peppers, Spinach served
with Avocado Ranch

\$9.95

~Salads~

~RCC House Salad~

Spring mix with carrots, red onions, grape to-
matoes, shredded cheddar and boiled egg.

Topped with homemade croutons and your
choice of dressing.

\$5.95

~Caesar Salad~

Romaine lettuce topped with freshly grated par-
migiana Reggiano, homemade croutons and a
classic cream Caesar dressing. Garnished with a
parmesan cracker

\$8.95

~Wedge Salad~

Two iceberg wedges topped with grape toma-
toes, bacon, red onion, Danish blue cheese
crumbles. Finished with our homemade blue
cheese dressing.

\$9.95

~Make it a 1/2 wedge for \$4.95~

~Chef's Salad~

Spring mix with diced turkey, diced ham, grape
tomatoes, red onions, boiled egg, cucumbers,
bacon and Danish blue cheese crumbles. Served
with our homemade Green Goddess dressing

\$13.95

~Caprese Salad~

Buffalo mozzarella, fresh basil and fresh toma-
toes topped with balsamic glaze

\$11.95

~RCC Salad Bar~

\$12.95

A help yourself salad bar with
all your favorites

Add a Protein:

Steak \$5.00

Chicken \$5.00

Shrimp \$6.00

Fish \$6.00

~Lunch Specialties~

Served 11—3 Tuesday thru Saturday

~Sandwiches~

~Southwest Chicken Sandwich~

Fried, Grilled or Blackened Chicken breast topped with charred jalapeno mayo, chipotle BBQ, corn, slaw, avocado and tomatoes

\$11.95

~Reuben~

Shaved corn beef, Swiss, sauerkraut, thousand island dressing on rye bread

\$11.95

~Turkey Stack Sandwich~

Wheat bread with turkey, lettuce, tomatoes, Swiss cheese, and alfalfa sprouts topped with a home-made mustard.

\$12.95

~Po' Boy~

Served on Gallagher's New Orleans original po' boy bread. Your choice of Shrimp, Fish or Oyster or select two. Comes with lettuce, tomatoes and our homemade remoulade sauce.

\$14.95 / Half and Half \$15.95

~RCC Club Sandwich~

Roasted turkey and ham with avocado, lettuce, tomato, bacon, Swiss cheese, topped with mayo

\$14.95

All Sandwiches and Wraps served with fresh fruit, fries, chips or onion rings

~Burgers & Wraps~

All Burgers and Wraps served with fresh fruit, fries, chips or onion rings

Akaushi Burger

\$14.95

Served with lettuce, pickle, tomato and red onion

Akaushi Sliders

Four sliders topped with caramelized onions and home-made mustard

\$13.95

~Southwest Steak Wrap~

Grilled steak with black beans, corn, lettuce, shredded cheddar and tomatoes topped with a southwest sauce

\$12.95

~Chicken Caesar Wrap~

Wrapped in flour tortilla with Romaine lettuce freshly grated parmigiana Reggiano, and a creamy classic Caesar dressing.

\$11.95

~Texas Turkey Wrap~

Roasted turkey with avocado, lettuce, diced tomatoes, red onion, jalapeno with ranch dressing

\$11.95

~Other Club Favorites~

~Quesadilla~

Flour tortilla filled with melted cheese and your choice of Seasoned Chicken, Beef. Served with sour cream and salsa.

Add Shrimp \$4.00

\$10.95

~Fish Tacos~

Three fish tacos with Chipotle Aioli Sauce, Coleslaw and tortilla chips—Blackened or Fried

\$12.95

~Shrimp Basket~

Served blackened, fried or grilled, with coleslaw, choice of fries or chips

\$17.95

RCC Sunday Brunch

EGGS BENEDICT

Two Poached Eggs, Canadian Bacon on a Toasted English Muffin

Topped with Chefs' Signature Hollandaise Sauce

Served with Hash Browns and your choice of Bacon, Sausage or Fruit \$11.95

Huevos Rancheros

Two Eggs Sunny Side Up with Fresh Ranchero Sauce, Refried Beans, Hash browns, Avocado, & Tortilla.

Served with your choice of Bacon, Sausage or Fruit \$10.95

(Include a Breakfast Steak for an additional \$6.00)

French Toast

Two Slices of French Bread in a Sweet Egg Batter. Topped with your choice of Maple, Pecan Maple, or Raspberry Syrup. Served with Hash browns and your choice of Bacon, Sausage or Fruit \$7.95

Pancakes

Stack of Three Pancakes. Topped with your choice of Maple, Pecan Maple or Raspberry Syrup

Served with your choice of Bacon, Sausage or Fruit \$7.95

Waffle

Topped with your choice of Maple, Pecan Maple or Raspberry Syrup.

Served with your choice of Bacon, Sausage or Fruit \$7.95

BISCUITS & GRAVY

Two Buttermilk Biscuits. Topped with Sausage Gravy

Served with your choice of Bacon, Sausage or Fruit \$6.95

Eggs & Omelets Made Your Way

~2 Eggs Cooked your way. Hash browns, Toast

Served with your choice of Bacon, Sausage or Ham \$7.95

~3 Egg Omelet. Hash browns, Toast

Served with your choice of Bacon, Sausage or Ham

Cheddar, Swiss or Pepper jack

\$10.95

Breakfast Sides

Eggs	\$1.25 ea.
Pancake	\$2.00
Biscuit	\$1.50
Toast	\$0.75
Hash browns	\$2.00
Gravy	\$2.00
Bacon	\$2.00

RCC Sunday Brunch

~Salads~

~RCC House Salad~

Spring mix with carrots, red onions, grape tomatoes, shredded cheddar and boiled egg. Topped with homemade croutons and your choice of dressing.

\$5.95

~Caesar Salad~

Romaine lettuce topped with freshly grated parmigiana Reggiano, homemade croutons and a classic cream Caesar dressing. Garnished with a parmesan cracker

\$8.95

~Wedge Salad~

Two iceberg wedges topped with grape tomatoes, bacon, red onion, Danish blue cheese crumbles. Finished with our homemade blue cheese dressing.

\$9.95

~Make it a smaller side salad for \$4.95~

~Chef's Salad~

Spring mix with diced turkey, diced ham, grape tomatoes, red onions, boiled egg, cucumbers, bacon and Danish blue cheese crumbles. Served with our homemade Green Goddess dressing

\$13.95

~Caprese Salad~

Buffalo mozzarella, fresh micro basil and fresh tomatoes topped with balsamic glaze

\$11.95

~Burgers & Wraps~

All Burgers and Wraps served with fresh fruit, fries or chips or onion rings

Akaushi Burger

\$14.95

Served with lettuce, pickle, tomato and red onion

Akaushi Sliders

Four sliders topped with caramelized onions and homemade mustard

\$13.95

~Southwest Steak Wrap~

Grilled steak with black beans, corn, lettuce, shredded cheddar and tomatoes topped with a southwest sauce

\$12.95

~Chicken Caesar Wrap~

Wrapped in flour tortilla with Romaine lettuce freshly grated parmigiana Reggiano, a creamy classic Caesar dressing.

\$11.95

~Texas Turkey Wrap~

Roasted turkey with avocado, lettuce, diced tomatoes red onion, jalapeno with ranch dressing

\$11.95