

~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~

~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 Eggrolls~

Pork boudin wrapped seasoned rice and served with spicy remoulade

\$10.95

~Beef Tenderloin Skewers~

Beef tenderloin skewered and topped with Chimichurri sauce

\$18.95

~Coconut Shrimp~

Coconut milk marinade shrimp, breaded with panko and shredded coconut served with Sweet Thai chili sauce

\$11.95

~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

~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

~Soups~

~Soup of the Day~

Cup \$5.95 / Bowl \$9.95

~Crab Meat and Corn Chowder~

Cup \$7.95 / Bowl \$11.95

~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~

~Shrimp Cobb~

Spring Mix topped with Poached shrimp, hard-boiled eggs, sliced avocados, grape tomatoes and house made bacon bits.

\$15.95

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*

~Shrimp Platter~

*Served Blackened, Fried or Grilled
Seven jumbo shrimp served with your choice of
starch and vegetable*

\$18.95

~Grilled Salmon~

*Salmon grilled to perfection and topped with-
Bearnaise and served with rice pilaf.*

\$19.95

~Poke Nachos~

*High grade Ahi tuna marinated in soy sauce,
sesame oil, mirin, shallots and jalapenos. Served
on won tons and garnished with Nori.*

\$19.95

~Desserts~

Ask your server for todays selections

~Fettuccine Alfredo~

*Fettuccine pasta tossed in a creamy parmesan
sauce*

\$11.95

Add chicken \$4.95

Add shrimp \$10.95

~Spaghetti with Veal Meatballs~

Tender veal meatballs served with Bolognese

\$18.95

~Chicken Marsala~

*Penne pasta tossed in a marsala wine sauce,
topped with grilled chicken breast.*

\$18.95

~Mediterranean Pasta~

*Penne pasta tossed with chicken breast, sun-dried
tomatoes, artichoke, garlic, basil, kalamata olives
and feta cheese.*

\$ 18.95

~Roasted Chicken Roulade~

*Chicken breast stuffed and rolled with baby aru-
gula, prosciutto and Boursin cream cheese topped
with a mustard sauce.*

\$17.95

~Healthy Choices~

Portobello Napoleon

*Basil Pesto roasted Red Peppers with fresh Mozza-
rella*

\$15.95

~Fish Tacos~

*Three fish tacos served on corn tortillas and
topped with a purple cabbage corn slaw.*

\$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

~Bone in Ribeye~

24 oz/ \$69.95

~Steak Adds~

Sauteed mushrooms \$4.95 Sauteed onions \$3.95 Blue Cheese Crumbles \$5.95

~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~

~Soup of the Day~

Cup \$5.95 / Bowl \$9.95

~Crab Meat and Corn Chowder~

Cup \$7.95 / Bowl \$11.95

~Appetizers~

~Shrimp Fritta~

Fried Shrimp Tossed in a Spicy Asian Sauce

\$13.95

~Chips and Salsa ~

\$6.95

Make it Queso \$10.95

~Beef Tenderloin Skewers~

Beef tenderloin skewered and topped with
Chimichurri sauce

\$18.95

~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

~Boudin Eggrolls~

Pork boudin wrapped seasoned rice and served
with spicy remoulade

\$10.95

~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~

~Spinach Salad~

Baby spinach tossed in a hot bacon dressing and
topped with candied pecans, strawberries and
sliced red onion.

\$13.95

~Shrimp Cobb~

Spring Mix topped with Poached shrimp, hard-
boiled eggs, sliced avocados, grape tomatoes
and house made bacon bits.

\$15.95

~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
\$13.95

~Rachel~

Just like our classic Reuben but with sliced turkey and creamy cole slaw instead of sauerkraut.
\$12.95

~Homemade B.L.T~

Pork belly bacon brazed in Newcastle Ale then cut thick with fresh cut tomatoes and iceberg lettuce.
\$14.95

~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

~B.L.T Wrap~

Newcastle Ale brazed pork belly with fresh tomatoes and iceberg lettuce wrapped in a flour tortilla.

\$13.95

~Chicken Caesar Wrap~

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

\$11.95

~Monte Christo~

Ham and Swiss cheese sandwich dipped in a egg batter and pan fried golden brown, topped with powdered Sugar and served with Raspberry jam.

\$14.95

~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 served on corn tortillas and topped with a purple cabbage corn slaw.

\$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

Make it Florentine \$1.95

Smoked Salmon and Avocado Benedict

Two poached eggs, sliced avocado and smoked salmon on a toasted English muffin

Topped with Chefs' Signature Hollandaise Sauce

Served with Hash Browns and your choice of Bacon, Sausage or Fruit \$15.95

Huevos Rancheros

Two Eggs Sunny Side Up with Fresh Ranchero Sauce, Black 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

Have it stuffed with Cream Cheese and topped with Strawberry Bourbon Syrup for \$3.95

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

Choose Extra Omelet Fillings for .50 Each

Sausage, Bacon, Ham, Mushrooms, Olives, Bell Peppers, Onion, Tomato,
Spinach, Green Onion, Salsa. Add Shrimp or Crab for an additional
\$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~

~Shrimp Cobb~

Spring Mix topped with Poached shrimp, hard-boiled eggs, sliced avocados, grape tomatoes and house made bacon bits.

\$15.95

~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

~B.L.T Wrap~

Newcastle Ale brazed pork belly with fresh tomatoes and iceberg lettuce wrapped in a flour tortilla.

\$13.95

~Chicken Caesar Wrap~

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

\$11.95

~Monte Christo~

Ham and Swiss cheese sandwich dipped in a egg batter and pan fried golden brown, topped with powdered

Sugar and served with Raspberry jam.

\$14.95