

# WINE

## Reds

### House Wines

*CK Mondavi Cabernet*  
\$6-6oz/\$9-9oz Bottle Price \$19  
*CK Mondavi Merlot*  
\$6-6oz/\$9-9oz Bottle Price \$19  
*Mirassou Pinot Noir*  
\$6-6oz/\$9-9oz Bottle Price \$19

*Imagery Cabernet*  
\$9-6oz/\$12-9oz Bottle Price \$35  
*Gnarly Head Pinot Noir*  
\$7-6oz/\$10-9oz Bottle Price \$30  
*Meiomi Pinot Noir*  
\$9-6oz/\$12-9oz Bottle Price \$35  
*Josh Cellars Merlot*  
\$7-6oz/\$10-9oz Bottle Price \$30  
*Los Cardos Malbec*  
\$7-6oz/\$10-9oz Bottle Price \$25

### By The Bottle

*Stags' Leap Petite Sirah*  
Bottle Price \$74  
*Juggernaut Cabernet*  
Bottle Price \$40  
*Fat Bastard Cabernet*  
Bottle Price \$25  
*Bell'Agio Chianti*  
Bottle Price \$36

## White

### House Wines

*CK Mondavi Chardonnay*  
\$6-6oz/\$9-9oz Bottle Price \$19  
*CK Mondavi Sauvignon Blanc*  
\$6-6oz/\$9-9oz Bottle Price \$19  
*CK Mondavi Pinot Grigio*  
\$6-6oz/\$10-9oz Bottle Price \$19

*Kendall Jackson Chardonnay*  
\$7-6oz/\$10-9oz Bottle Price \$25  
*La Crème Chardonnay*  
\$7-6oz/\$10-9oz Bottle Price \$25  
*Santa Margharita Pinot Grigio*  
\$9-6oz/\$12-9oz Bottle Price \$35  
*Bieler Père Rose*  
\$6-6oz/\$9-9oz Bottle Price \$19  
*Linderman Moscato*  
\$7-6oz/\$9-9oz Bottle Price \$19  
*Beringer White Zinfandel*  
\$7-6oz/\$10-9oz Bottle Price \$19

### Bubbles

*Perrier Jouet*  
Champagne \$90

*J Roget*  
Sparkling Wine  
Glass \$5-9oz Bottle Price \$19

*LaMarca*  
Prosecco \$14 Split

*Ruffino*  
Prosecco \$9 Split

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## *Appetizers*

*Updated November 2020*

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### *~Shrimp Cocktail~*

Four Jumbo Shrimp Poached in a Seasoned Brine, Chilled and Served with Cocktail Sauce  
\$9.95

### *~Bacon Wrapped Chicken Bites~*

Bite Sized Chicken, Stuffed with Jalapenos, Wrapped in Bacon, Fried to a Crispy Golden Brown  
Tossed in a Creamy Avocado Ranch Sauce  
1/2lb \$10.95

### *~Fried Cheese Sticks~*

Breaded and Deep Fried to Perfection, Served with Marinara Sauce  
\$8.95

### *~Potato Skins~*

Baked Potato Skins, Loaded with Bacon, Cheese, Sour Cream and Chives  
\$6.95

### *~Colossal Nachos~*

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

### *~Shrimp Fritti~*

Fried Shrimp Tossed in a Spicy Asian Chili Sauce  
\$11.95

### *~Calamari~*

Lightly Breaded and Gently Fried. Served with Warm Marinara Sauce  
\$10.95

### *~Crab Cakes~*

Lump Crab Cake, Pan Fried, Served with a Mango Relish  
1/\$8.95. 2/\$14.95

### *~Stuffed Mushrooms~*

Fresh Mushroom Caps Stuffed with Sweet Sausage Dressing, Baked till Golden Brown in a Pomodoro Sauce  
Topped with Provolone  
\$9.95

### *~Mussels Mariniere~*

Steamed in your choice of White or Red wine with garlic, tomato and onions. Served with toasted crostini.  
\$11.95

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# *Soup/Salad/Sandwich*

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## *Classic French Onion Soup*

Sweet Caramelized Onions in a Rich Beefy Broth  
Topped with a Crusty Bread & Gruyere Cheese  
Broiled to a Golden Brown  
CUP \$4.95 BOWL \$6.95

## *RCC House Salad*

Savory Spring and Iceberg Mix, Onion, Tomato, Carrot  
Cucumber & Croutons \$4.95

## *Caesar Salad*

Classically Prepared with a Creamy Caesar Dressing, Lemon  
Parmesan & Seasoned Croutons \$6.95

## *Wedge Salad*

Chilled Iceberg Lettuce Wedge with Tomato, Bacon  
Danish Bleu Cheese Crumbles, Toasted Pumpkin Seeds  
Topped with Maytag Bleu Cheese Dressing \$8.95

## *Cobb Salad*

Lettuce, Turkey, Tomato, Egg, Red Onion, Cucumber, Bacon  
Danish Bleu Cheese Crumbles \$11.95

## *Roasted Beet Salad*

Field Greens, Candied Pecans, Pickled Shallots, Chevre  
Cheese, Topped with Roasted Beets and a Tangy Apple Cider  
Honey Vinaigrette \$8.95

## *Shrimp Avocado Salad*

Shrimp Salad, Sliced Avocado, Grape Tomatoes  
Served over a Bed of Lettuce \$11.95

## *Trio Salad*

Scoop of Tuna Salad, Chicken Salad and Pimento Cheese  
Fresh Fruit & Crackers \$9.95

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Add the Following to any of our Salads

Grilled Chicken \$5.00

Shrimp \$8.25

Fish of the Day \$9.00

Beef \$10.00

## *Soup Du Jour*

Chefs Choice: Hot and Delicious ask Your Server  
What the Soup of the Day is  
CUP \$4.95 BOWL \$5.95

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## *RCC Black Angus Burger*

A Club Favorite. Build it Your Way.  
Choice of Cheese: American, Cheddar  
Swiss, Bleu, Pepper Jack.

Served Open Faced with Shredded Iceberg Lettuce  
Tomato, Pickles & Onion \$9.95

Double Meat add \$3.00

Additional Toppings add \$1.00

Grilled Onions, Sautéed Mushrooms, Bacon, Avocado,  
Fried Egg, Candles Jalapenos

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## *Turkey Club*

Slow Roasted Turkey Breast, Bacon, Lettuce, Tomato, Cheese  
on Texas Toast \$10.95

## *Philly Cheese Steak*

Slow Roasted Prime Beef, Thinly Sliced, Queso, Onion, Bell  
Peppers, Served on a Hoagie Roll \$11.95

## *RCC Sandwich*

Tuna Salad \$7.95

Chicken Salad \$7.95

Pimento Salad \$6.95

Served on your choice of Bread  
White, Wheat, Marble Rye or Croissant

RCC Sandwiches are served with your choice of Fries  
House Chips, House Onion Rings or Fresh Fruit

## *Quesadilla*

Flour Tortilla filled with Melted Cheese and your choice of  
Seasoned Chicken, Beef or Shrimp. Served with Sour Cream  
and Salsa \$10.95

## *Fish Tacos*

Three Fish Tacos with Chipotle Aioli Sauce  
Coleslaw & Tortilla Chips  
Blackened or Fried \$12.95

## *Shrimp Basket*

Four Colossal Shrimp, Hand Battered & Fried  
Served with your choice of Fries, House Chips  
House Onion Rings or Fresh Fruit \$14.95

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

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## Seafood/Beef/Chicken/Pasta

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### Fresh Catch Du Jour

Blackened, Fried or Sauteed  
Served with Potato & Vegetable Du Jour  
Market Price \$

#### \*\*\*Bring Your Own Catch\*\*\*

Blackened, Fried or Sauteed  
With a House Lemon Butter Sauce  
Served with Potato & Vegetable Du Jour  
**\$14.95 per serving**

Add Crab or Shrimp to the Lemon Butter Sauce  
for an additional \$8.00

### Chicken Marsala

Chicken Breast in a Sweet Marsala Sauce  
Served over a bed of Pasta with a side of Vegetable Du Jour  
**\$16.95**

### Chicken Piccata

Sauteed Chicken Breast  
Topped with a Buttery Lemon Caper Sauce  
Served over a bed of Pasta with a side of Vegetable Du Jour  
**\$16.95**

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## Served After 5:00 pm

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### Filet Mignon 10oz

Merlot Demi Glace  
Baked Potato & Vegetable Du Jour  
**\$30.95**

### Petite Filet Mignon 6oz

Merlot Demi Glace  
Baked Potato & Vegetable Du Jour  
**\$19.95**

### 1855 Ribeye

Maitre D' Butter  
Baked Potato & Vegetable Du Jour  
**\$29.95**

### Hand Battered Filet

A Texas Classic  
Breaded/Pan Fried Tenderloin  
Whipped Potatoes & Gravy  
Vegetable Du Jour **\$18.95**

### DUCK

Seared Duck Breast 6oz  
With an Apricot Demi  
Served Atop Parmesan Risotto **\$24.95**  
(CHEF RECOMMENDED TEMP; MEDIUM RARE)

### Smoked Black Angus Short Rib

In a Cabernet Demi Glace  
Served Atop Risotto Milanese  
**\$27.95**

### Shrimp Diablo

Shrimp Sauteed with Red Pepper  
Flakes, Jalapenos, Garlic & Onion  
Simmered in a Rustic Tomato Sauce  
Served over a bed of Pasta **\$18.95**

### Pasta Alfredo

Chefs House Made Alfredo Sauce  
over a Bed of Pasta with House  
Made Roll **\$14.95**  
Add the Following  
Grilled Chicken **\$6.00**  
Fried Colossal Shrimp (3) **\$10.00**

### Tortellini

Cheese Stuffed Tortellini with  
Peas & Prosciutto  
Choice of Red, White or  
Garlic Butter Sauce **\$15.95**

### Shrimp Platter

4 Hand Breaded Fried Colossal Shrimp  
Served With Remoulade Duet  
Potato & Vegetable Du Jour  
**\$18.95**

### Chefs House Made Delectable Desserts

Chocolate Ganache Cake  
Margarita Key Lime Pie  
Crème Brûlée  
Bread Pudding

Cheesecake  
Carrot Cake  
Strawberry Red Velvet Cake

**\$5.95 each**