

DINNER

WARM BACON-WRAPPED DATES

Bleu cheese-stuffed dates, applewood smoked bacon, balsamic glaze, lemon zest / **15**

CHARRED BRUSSELS SPROUTS

Candied bacon, onion, butter & herb breadcrumbs, grated parmesan / 12

BUTTERMILK-FRIED CALAMARI

Roasted garlic tomato sauce, balsamic glaze, charred lemon / **14**

APPETIZERS

CLASSIC SHRIMP COCKTAIL

Horseradish cocktail sauce, charred lemon / 18

SPINACH & ARTICHOKE DIP

Four cheese Italian bread / 14

ROPP CHEESE CURDS

Roasted garlic tomato sauce / 14

CRISPY BUTTERMILK ONION RINGS

Horseradish cream, chives / 10

CRAB CAKES

Mustard aioli, micro greens, lemon zest / 16

BAVARIAN PRETZEL

Cheese sauce / 11

ITALIAN SAUSAGE MUSHROOMS

White wine, mozzarella & provolone cheese / 14

SALADS

STARTER SALADS

RD'S HOUSE SALAD

Mixed greens, grape tomatoes, cucumbers, red onion, croutons / 8

CLASSIC CAESAR SALAD

Romaine, croutons, parmesan, Caesar dressing / 9

SPINACH SALAD

Spinach, bacon, egg, roasted peppers, red onion, bleu cheese crumbles, caramelized-onion maple & bacon vinaigrette / 9

WEDGE

Iceburg, bleu cheese crumbles, marinated grape tomatoes, pickled red onion, candied bacon, bleu cheese dressing / 9

ENTRÉE SALADS

PARMESAN CHICKEN SALAD

Arugula, parmesan-crusted chicken, grape tomatoes, pickled red onion, marinated mozzarella, parmesan peppercorn ranch / 16

SEAFOOD COBB SALAD

Mixed greens, shrimp, crab, bacon, egg, avocado, tomato, roasted corn, louie dressing / 24

GRILLED CHICKEN COBB SALAD

Mixed greens, grilled chicken, egg, bacon, bleu cheese crumbles, avocado, tomato, carrot,crispy onions, parmesan peppercorn ranch / 19

SALAD ADDITIONS

Chicken - **9** | Prime Top Sirloin - **15** | Sautéed Shrimp - **11** | Grilled Salmon - **12** | Crispy Calamari - **10** | Lump Crab Meat - **15**

FLATBREADS

ITALIAN SAUSAGE FLATBREAD

Mozzarella, provolone, white cheddar, and smoked gouda cheese, Italian sausage, chili flake, oregano / **16**

PEPPERONI & BACON FLATBREAD

Mozzarella, provolone, white cheddar, and smoked gouda cheese, pepperoni, bacon, giardiniera / 16

MARGHERITA FLATBREAD

Mozzarella, provolone, white cheddar, and smoked gouda cheese, roasted garlic cream, to mato, basil oil / 16
With grilled chicken / +3

-SOUPS-

CRAB & CORN CHOWDER

Andouille sausage, potatoes, onion, parsley / 9

RD FRENCH ONION SOUP

Caramelized leek, brandy, swiss & asiago cheese toast / 9

PASTA

MEDITERRANEAN SPAGHETTI

Roasted peppers, spinach, oven-roasted tomatoes, artichokes, mushrooms, kalamata olives, feta cheese, roasted garlic & tomato sauce, spaghetti / 18

GRILLED CHICKEN & BACON RIGATONI

Grilled chicken, applewood smoked bacon, roasted garlic cream, garlic spinach, rigatoni pasta,parmesan cheese / 22

BLACKENED CHICKEN PASTA

Blackened chicken, spaghetti, roasted garlic cream, broccoli, parmesan cheese / 23

ITALIAN SAUSAGE PENNE

Italian sausage, spinach, tomatoes, garlic butter, creamy tomato sauce, parmesan cheese / 17

SWEET CHILI SALMON & LINGUINE*

Garlic & parsley linguine, carrots, scallions, roasted garlic cream, sweet chili glaze, lemon zest, micro greens / 19

SIDES-

PARSLEY POTATO

STUFFED SWEET POTATO

Whipped butter, brown sugar, marshmallow

STUFFED BAKED POTATO

Whipped butter, sour cream, bacon, chives, aged white cheddar

MASHED POTATOES

LOADED MASHED POTATOES

Bacon, chives, white cheddar

BRUSSELS SPROUTS

WILD RICE

BROCCOLI

RD CLASSICS

LIVER & ONIONS*

Applewood smoked bacon, caramelized onions, butter & parsley potatoes / 16

COUNTRY-FRIED STEAK

Roasted garlic mashed potatoes, green beans, peppercorn gravy / 18

CHOPPED STEAK

Caramelized mushrooms, onion, roasted garlic mashed potatoes, & red wine demi / 21

SOUTHERN-FRIED CHICKEN BREAST

Roasted garlic mashed potatoes, garlic spinach, peppercorn gravy / 20

FISH & CHIPS

Garlic parmesan potato wedges, tartar sauce, charred lemon / 23

CHICKEN & BACON MAC & CHEESE

Grilled chicken, four cheese sauce, crispy bacon, cavatappi pasta / 18

MEATLOAF

Roasted garlic mashed potatoes, green beans, RD steak sauce / 21

CLASSIC LASAGNA

Meat sauce, mozzarella and provolone cheese, garlic cream, roasted tomato sauce / **18**

CRISPY FRIED SHRIMP DINNER

Served with coleslaw, fries, and RD cocktail sauce / 21

BURGERS & SANDWICHES

Served with hand-cut fries or garlic-parmesan potato wedges

BACON & EGG BURGER*

Custom-blend patty, crispy onions, fried egg, cheddar cheese, applewood smoked bacon, parker house bun / 17

CLASSIC BURGER*

Custom-blend patty, tomato, red onion, American cheese, parker house bun / **15**

CRISPY BUFFALO CHICKEN SANDWICH

Buttermilk-brined chicken breast, buffalo sauce, roasted garlic aioli, parker house bun / **18**

BLACKENED NEW YORK STRIP STEAK SANDWICH*

Arugula, tomatoes, red onion, havarti cheese, crispy onions, roasted garlic aioli, French bread / 22

ENTREES

HERB-ROASTED HALF CHICKEN

Brined half chicken, asparagus, butter & mushroom stuffing, chicken jus / 21

PRIME STEAK "FRITES"*

8 oz prime top sirloin, herbed hand-cut fries, green beans, RD steak sauce / **35**

CHICKEN MARSALA

Pan-seared chicken breast, mushroom, garlic spinach, Marsala wine cream, roasted garlic mashed potatoes / 24

BBQ GLAZED CHICKEN BREAST

Roasted garlic mashed potatoes, green beans, roasted red peppers, RD BBQ sauce / 21

PARMESAN-CRUSTED LAMB CHOPS*

Butter & parsley potatoes, braised carrots, shallots, demi-glaze / 39

BONELESS PORK CHOPS*

Two 5 oz boneless pork chops, roasted garlic mashed potatoes, sautéed green beans / 26

CAJUN MARINATED RIBEYE*

16 oz rib eye, parmesan potato wedges, broccolit, crispy onions / **45**

PETIT FILET MIGNON & GRILLED LOBSTER TAIL*

4 oz filet, half lobster tail, grilled asparagus, roasted garlic mashed potatoes, demi-glaze / **59**

BABY BACK RIBS

Served with fries & coleslaw Full Rack / 28 Half Rack / 23

RD COMBOS

Served with choice of one side

TOP SIRLOIN & SHRIMP SKEWER / 39
1/2 RACK OF RIBS & BARBEQUE CHICKEN BREAST / 33

RIBEYE WITH SHRIMP SKEWER / 45
1/2 RACK RIBS WITH FRIED SHRIMP (3) / 35

STEAKS

Proudly Serving Premium Corn-Fed Black Angus Beef. Raised by Farm Families in Illinois & Iowa, these cuts are seasoned with RD Steak seasoning and broiled to your desired temperature.

Served with choice of potato & RD House, Caesar or Spinach Salad

IOWA PREMIUM FILET MIGNON

6 07 / 44

8 07 / 49

IOWA PREMIUM NEW YORK STRIP

14 OZ / **46**

IOWA PREMIUM RIBEYE

12 OZ / **40** 16 OZ / **46**

PRIME RIB

Friday, Saturday, & Sunday Evening Only Rubbed with fresh garlic, herbs, sea salt, cracked black pepper & slow-roasted. Served with roasted garlic mashed potatoes, grilled asparagus, red wine au jus

JD CUT / 44

RD CUT / 48

STEAK ADDITIONS

RD BUTTER & HERB BREADCRUMB CRUSTS

SEAFOOD

Bleu Cheese / 3 | Horseradish / 3 | Parmesan / 3

Sautéed Shrimp / 10 | Crispy Calamari / 10 | Lump Crab Meat / 14

SEAFOOD

BAKED LOBSTER TAIL*

8 oz split tail, herb oil, broccoli, butter & parsley potatoes / **Market Price**

TILAPIA

White rice, roasted corn, black beans, onions, red & green peppers, citrus aioli / 21

2 CATFISH FILETS

Served with fries & coleslaw / 24

PAN-SEARED CHILEAN SEA BASS

Caramelized brussels sprouts, roasted carrots, mushrooms, scallions, lobster cream, basil oil / **39**

PAN-SEARED SALMON*

Sun-dried tomato cream, garlic spinach, wild rice, micro greens / 28

PARMESAN BUTTER-CRUSTED BAKED HALIBUT*

Grilled asparagus, butter & parsley potatoes / 39

BLACKENED CATFISH WITH SHRIMP & CRAB SAUCE*

Mushroom, scallions, bell peppers, & ouille & white rice / 29

SEARED SCALLOPS*

Butternut squash puree, roasted brussels sprouts, bacon & onion jam, lobster and citrus cream, basil oil / 42

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.