



DINNER

APPETIZERS

WARM BACON-WRAPPED DATES
Bleu cheese-stuffed dates, applewood smoked bacon, balsamic glaze, lemon zest / **16**

CHARRED BRUSSELS SPROUTS
Candied bacon, onion, butter & herb breadcrumbs, grated parmesan / **13**

BUTTERMILK-FRIED CALAMARI
Roasted garlic tomato sauce, balsamic glaze, charred lemon / **15**

CLASSIC SHRIMP COCKTAIL
Horseradish cocktail sauce, charred lemon / **19**

SPINACH & ARTICHOKE DIP
Four cheese Italian bread / **15**

BUFFALO CHICKEN DIP
Four cheese Italian bread / **16**

ROPP CHEESE CURDS
Roasted garlic tomato sauce / **15**

CRISPY BUTTERMILK ONION RINGS
Horseradish cream, chives / **11**

CRAB CAKES
Mustard aioli, micro greens, lemon zest / **17**

BAVARIAN PRETZEL
Cheese sauce / **12**

ITALIAN SAUSAGE MUSHROOMS
White wine, mozzarella & provolone cheese / **14**

LOADED POTATO SKINS
With bacon bits, cheese, & sour cream / **12**

SALADS

STARTER SALADS

RD'S HOUSE SALAD
Mixed greens, grape tomatoes, cucumbers, red onion, croutons / **9**

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
Iceberg, bleu cheese crumbles, marinated grape tomatoes, pickled red onion, candied bacon, bleu cheese dressing / **10**

ENTRÉE SALADS

PARMESAN CHICKEN SALAD
Arugula, parmesan-crust chicken, grape tomatoes, pickled red onion, marinated mozzarella, parmesan peppercorn ranch / **17**

SEAFOOD COBB SALAD
Mixed greens, shrimp, crab, bacon, egg, avocado, tomato, roasted corn, louie dressing / **25**

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 - **10** | Prime Top Sirloin - **16** | Sautéed Shrimp - **12** | Grilled Salmon - **13** | Crispy Calamari - **11** | Lump Crab Meat - **16**

FLATBREADS

ITALIAN SAUSAGE FLATBREAD
Mozzarella, provolone, white cheddar, and smoked gouda cheese, Italian sausage, chili flake, oregano / **17**

PEPPERONI & BACON FLATBREAD
Mozzarella, provolone, white cheddar, and smoked gouda cheese, pepperoni, bacon, giardiniera / **17**

MARGHERITA FLATBREAD
Mozzarella, provolone, white cheddar, and smoked gouda cheese, roasted garlic cream, tomato, basil oil / **17**
With grilled chicken / **+3**

SOUPS

CRAB & CORN CHOWDER
Andouille sausage, potatoes, onion, parsley / **10**

RD FRENCH ONION SOUP
Caramelized leek, brandy, swiss & asiago cheese toast / **10**

PASTA

MEDITERRANEAN SPAGHETTI
Roasted peppers, spinach, oven-roasted tomatoes, artichokes, mushrooms, kalamata olives, feta cheese, roasted garlic & tomato sauce, spaghetti / **19**

GRILLED CHICKEN & BACON RIGATONI
Grilled chicken, applewood smoked bacon, roasted garlic cream, garlic spinach, rigatoni pasta, parmesan cheese / **23**

BLACKENED CHICKEN PASTA
Blackened chicken, spaghetti, roasted garlic cream, broccoli, parmesan cheese / **24**

ITALIAN SAUSAGE PENNE
Italian sausage, spinach, tomatoes, garlic butter, creamy tomato sauce, parmesan cheese / **20**

SWEET CHILI SALMON & LINGUINE*
Garlic & parsley linguine, carrots, scallions, roasted garlic cream, sweet chili glaze, lemon zest, micro greens / **21**

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

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 OZ / **45**

8 OZ / **49**

IOWA PREMIUM NEW YORK STRIP

14 OZ / **47**

IOWA PREMIUM RIBEYE

12 OZ / **42**

16 OZ / **47**

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 / **46**

RD CUT / **49**

STEAK ADDITIONS

RD BUTTER & HERB BREADCRUMB CRUSTS

Bleu Cheese / **4** | Horseradish / **4** | Parmesan / **4**

SEAFOOD

Sautéed Shrimp / **11** | Crispy Calamari / **11** | Lump Crab Meat / **15**

ENTREES

HERB-ROASTED HALF CHICKEN

Brined half chicken, asparagus, butter & mushroom stuffing, chicken jus / **22**

PRIME STEAK "FRITES"*

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

BBQ GLAZED CHICKEN BREAST

Roasted garlic mashed potatoes, green beans, roasted red peppers, RD BBQ sauce / **22**

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, broccoli, crispy onions / **47**

PETIT FILET MIGNON & GRILLED LOBSTER TAIL*

4 oz filet, half lobster tail, grilled asparagus, roasted garlic mashed potatoes, demi-glaze / **65**

BABY BACK RIBS

Served with fries & coleslaw

Full Rack / **28**

Half Rack / **23**

SEAFOOD

BAKED LOBSTER TAIL*

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

SOUTHWEST TILAPIA

White rice, roasted corn, black beans, onions, red & green peppers, citrus aioli / **22**

CATFISH FILETS

Two batter-fried catfish filets served with fries & coleslaw / **26**

PAN-SEARED CHILEAN SEA BASS

Caramelized brussels sprouts, roasted carrots, mushrooms, scallions, lobster cream, basil oil / **43**

PAN-SEARED SALMON*

Sun-dried tomato cream, garlic spinach, wild rice, micro greens / **29**

PARMESAN BUTTER-CRUSTED BAKED HALIBUT*

Grilled asparagus, butter & parsley potatoes / **41**

BLACKENED CATFISH

WITH SHRIMP & CRAB SAUCE*

Mushroom, scallions, bell peppers, andouille sausage, white rice / **31**

SEARED SCALLOPS*

Butternut squash puree, roasted brussels sprouts, bacon & onion jam, lobster and citrus cream, basil oil / **43**

RD CLASSICS

LIVER & ONIONS*

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

COUNTRY-FRIED STEAK

Roasted garlic mashed potatoes, green beans, peppercorn gravy / **19**

CHOPPED STEAK

Caramelized mushrooms, onion, roasted garlic mashed potatoes, & red wine demi / **22**

SOUTHERN-FRIED CHICKEN BREAST

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

FISH & CHIPS

Garlic parmesan potato wedges, tartar sauce, charred lemon / **24**

CHICKEN & BACON MAC & CHEESE

Grilled chicken, four cheese sauce, crispy bacon, cavatappi pasta / **19**

MEATLOAF

Roasted garlic mashed potatoes, green beans, RD steak sauce / **22**

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 / **22**

CHICKEN MARSALA

Pan-seared chicken breast, mushroom, garlic spinach, Marsala wine cream, roasted garlic mashed potatoes / **25**

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 / **18**

CLASSIC BURGER*

Custom-blend patty, tomato, red onion, American cheese, parker house bun / **16**

CRISPY BUFFALO CHICKEN SANDWICH

Buttermilk-brined chicken breast, buffalo sauce, roasted garlic aioli, parker house bun / **19**

BLACKENED NEW YORK STRIP STEAK SANDWICH*

Arugula, tomatoes, red onion, havarti cheese, crispy onions, roasted garlic aioli, French bread / **23**

***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.