



BRUNCH

STARTERS

RHCC CHICKEN MATZO BALL SOUP - 5

SOUP DU JOUR - 5

Inquire with your server about our daily house-made soup

SMOKED SALMON PLATTER - 19

Classic smoked salmon served with an Ess-a-Bagel, cream cheese, capers, red onion, and finely chopped egg whites & yolks

SALADS

HILLS COBB SALAD - 17

Grilled chicken, crisp romaine, tomatoes, avocado, crumbled blue cheese, applewood smoked bacon, and hard-boiled egg, served with your choice of dressing

CLASSIC CAESAR SALAD - 8

Fresh romaine tossed with house-made Caesar dressing, herb croutons, and shaved parmesan

ASIAN CHOPPED SALAD - 15

A vibrant mix of Napa and red cabbage, edamame, scallions, shredded carrot, crispy chow mein noodles, ponzu vinaigrette

ROLLING HILLS HOUSE SALAD - 7

A refreshing blend of mesclun greens, cherry tomatoes, carrots, and cucumber, served with your choice of dressing

ENHANCEMENTS

Grilled Chicken - 8

Grilled Shrimp - 14

Grilled Salmon - 12

Grilled Steak - 18

HANDHELDS

Served with French Fries or Side Salad

STEAK SANDWICH - 23

Grilled sirloin topped with caramelized onions, melted provolone, and garlic butter on a toasted Italian baguette

BREAKFAST BURGER - 18

An 8oz beef patty with crispy bacon, sharp cheddar, a fried egg, lettuce, tomato, and onion on a brioche bun

REUBEN - 15

Corned beef, tangy sauerkraut, melted Swiss cheese, and Russian dressing on rye bread

RHCC CRISPY CHICKEN SANDWICH - 17

Buttermilk fried chicken breast, crunchy coleslaw, hot honey and pickles on brioche bun

TURKEY CLUB - 15

House-roasted turkey breast, applewood-smoked bacon, lettuce, tomato, and mayo, served on your choice of bread

BREAKFAST

QUICHE LORRAINE - 14

A rich, savory quiche with crispy bacon, caramelized onions, and Gruyère cheese, served with a RHCC house salad

GREEK YOGURT PARFAIT - 12

Honey-infused Greek yogurt layered with crunchy granola, fresh mixed berries, and toasted coconut

APPLE OATMEAL - 12

Warm, hearty oatmeal topped with spiced apple compote and a touch of brown sugar

STUFFED FRENCH TOAST (TN) - 16

Thick-cut challah filled with Nutella and fresh strawberries, dusted with cinnamon sugar and served with warm maple syrup

BUILD YOUR OWN

BELGIAN WAFFLES - 15

(Choose your topping)
Fresh Strawberries & Cream
Bananas Foster
Blueberry Compote

BUTTERMILK PANCAKES - 14

(Choose your flavor)
Chocolate Chip
Bananas Foster
Fresh Blueberries

EGGS BENEDICT - 15

Two perfectly poached eggs atop a toasted English muffin, topped with rich hollandaise sauce

Choice of: Canadian bacon or spinach & tomato
Served with home fries or fresh fruit

TWO EGGS ANY STYLE - 15

Served with your choice of bacon, sausage, or turkey bacon, plus home fries or fresh fruit and toast

CREATE YOUR OWN OMELETTE - 16

Your choice of whole eggs or egg whites with any combination of onion, peppers, tomato, spinach, mushrooms, broccoli,

Choice of: cheddar, feta, or Swiss cheese
Served with home fries and toast

[GF] GLUTEN-FREE | [N] CONTAINS NUTS | [TN] CONTAINS TREE NUTS | [V] VEGAN.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THOROUGHLY COOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, AND EGGS REDUCE FOOD-BORNE DISEASE RISK.



BRUNCH

BRUNCH EXCLUSIVES

BLOODY MARY

"bottomless" - 18

by the glass - 12

MIMOSA

your choice of pomegranate juice or orange juice

"bottomless" - 18

by the glass - 12

WINE BY THE GLASS

WHITE WINES

Chardonnay, Simi, California - 15

Chardonnay, Chalk Hill, Russian River - 16

Chardonnay, Sonoma-Cutrer, California - 17

Pinot Grigio, Ruffino Lumina, Italy - 12

Pinot Grigio, Santa Margherita, Italy - 16

Sauvignon Blanc, Cloudy Bay, New Zealand - 18

Sauvignon Blanc, Cakebread, California - 20

Sancerre, Domaine Girault - 18

CHAMPAGNE / SPARKLING

Neirano Prosecco Brut, Italy - 12

RED WINES

Cabernet Sauvignon, Hess Select, California - 14

Cabernet Sauvignon, Decoy, California - 16

Cabernet Sauvignon, Honig, California - 25

Cabernet Sauvignon, Caymus, California - 35

Pinot Noir, Meiomi, California - 15

Malbec, Portillo, Argentina - 12

Merlot, Barone Fini, Italy - 12

Rioja, Campo Viejo, Spain - 12

Cabernet Sauvignon, Chateau Montelena, California - 30

ROSE WINES

Miraval, France - 16

Whispering Angel, France - 18

SPECIALTY COCKTAILS

Blackberry Smash - 14

Makers Mark, Ginger Beer, Lemon Juice

The Masters - 14

Titos, Lemonade, Grenadine

Blueberry Bliss - 14

Tanqueray, Tonic, Blueberry Syrup

MOCKTAILS

Citrus Spritz - 10

Cranberry Juice, Orange Juice, Club Soda

Blue Lagoon - 10

Blue Curacao Syrup, Lemonade, Pineapple Juice

Mule Fizz - 10

Ginger Beer, Lime Juice