



LUNCH

STARTERS

CHICKEN WINGS

Eight crispy wings served with celery and bleu cheese dressing

Choice of flavors:

Buffalo, BBQ, Mango Habanero, Spicy Honey Garlic, Old Bay Dry Rub

BAVARIAN PRETZEL

Served warm with zesty spicy mustard and our signature house-made cheese sauce

PAN-SEARED CRAB CAKES

Delicately seared and served over mesclun greens with a flavorful red pepper aioli

SEARED TUNA LYONNAISE

Frisée greens with bacon lardons, shaved shallots, hard-boiled egg, grilled crostini, and red wine vinaigrette

SOUP DU JOUR

Ask your server about today's fresh, chef crafted soup

GREEK FARRO SALAD

Romaine lettuce, cucumber, Taggiasca olives, cherry tomatoes, red onion, and feta cheese

CLASSIC CAESAR SALAD

Crisp romaine, herb croutons, shaved Parmesan, and house-made Caesar dressing

RHCC SIGNATURE HOUSE SALAD (V | GF)

A fresh mix of mesclun greens, sweet cherry tomatoes, carrots, and cucumbers with your choice of house-made dressing

HILLS COBB SALAD (GF)

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

CHICKEN MATZO BALL SOUP

A comforting classic with tender chicken and fluffy matzo balls

ENTREES

STEAK SANDWICH

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

TURKEY CLUB

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

KOBE BURGER

Premium Kobe beef topped with applewood-smoked bacon, sauteed mushrooms, melted Swiss cheese, crisp lettuce, tomato, and onion, served on a toasted brioche bun
Served with French fries

1961 BURGER

8oz masters prime blend burger, short rib, chuck, brisket, lettuce, tomato, onion, pickle
Served with French fries

Add your choice of cheese:

American, cheddar, pepper jack, provolone

Add toppings:

bacon, mushroom, caramelized onion

SWEET POTATO & BLACK BEAN TACO (V)

Roasted sweet potatoes, black beans, tofu, fresh cilantro, and sriracha, served in warm flour tortillas

GRILLED CHICKEN CORDON BLEU

Grilled chicken with ham, Swiss cheese, and grain mustard on a toasted ciabatta roll
Served with French fries

QUESADILLA (CHICKEN / STEAK)

A melty blend of pepper jack and cheddar with onions, tomatoes, and cilantro, served with sour cream, guacamole, and pico de gallo

RHCC CRISPY CHICKEN SANDWICH

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

TURKEY CHILI

House-made turkey chili with jalapeños, sour cream, and crispy tortilla chips

BUILD YOUR OWN SANDWICH

Choice of Protein: Chicken Salad, Egg Salad, Tuna Salad, Ham, or Turkey

Choice of Side: French Fries, Potato Chips, House Salad, Caesar Salad, or Fruit Cup

Choice of Bread: Oversized English Muffin, Pumpernickel, Rye, Wheat, White, or Tortilla (White or Wheat)

Lettuce, tomato, and onion available upon request
Half-sandwich & soup combo available

SPECIALS

BLACKENED SWORDFISH TACOS

Fresh blackened swordfish, crisp red cabbage slaw, mango salsa, and cilantro on warm tortillas

CHICKEN PAILLARD

Lightly pounded and grilled chicken breast served with arugula, bell peppers, shallots, marinated cherry tomatoes, and shaved Parmesan, drizzled with lemon vinaigrette

(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.



LUNCH

WINE BY THE GLASS

WHITE WINES

Chardonnay, Simi, California
Chardonnay, Chalk Hill, Russian River
Chardonnay, Sonoma-Cutrer, California
Pinot Grigio, Ruffino Lumina, Italy
Pinot Grigio, Santa Margherita, Italy
Sauvignon Blanc, Cloudy Bay, New Zealand
Sauvignon Blanc, Cakebread, California
Sancerre, Domaine Girault

CHAMPAGNE / SPARKLING

Neirano Prosecco Brut, Italy

RED WINES

Cabernet Sauvignon, Hess Select, California
Cabernet Sauvignon, Decoy, California
Cabernet Sauvignon, Honig, California
Cabernet Sauvignon, Caymus, California
Pinot Noir, Meiomi, California
Malbec, Portillo, Argentina
Merlot, Barone Fini, Italy
Rioja, Campo Viejo, Spain
Cabernet Sauvignon, Chateau Montelena, California

ROSE WINES

Miraval, France
Whispering Angel, France

SPECIALTY COCKTAILS

Tequila Honey Suckle

Milagro, Honey Syrup & Lime Juice

Hugo Spritz

Elderflower, Club Soda, Prosecco, Mint

Pomegranate Mule

Pomegranate Liquor, Stoli O, Ginger Beer, Lime

MOCKTAILS

Grapefruit Fizz

Club Soda, Grapefruit Juice, Rosemary

Cranberry Ginger

Ginger Beer, Cranberry Juice, Lime Juice

Cucumber Spritz

Simple Syrup, Cucumber Juice, Club Soda