

Lunch Menu- \$15

Lunch First Course – choose one

House Salad - field greens, grape tomatoes house made croutons asiago choice of herb ranch or balsamic vinaigrette

Caesar - romaine and kale tossed in house-made Caesar dressing, crispy capers, topped with house-made croutons and freshly-grated asiago cheese

Roasted Tomato Soup - served with crispy cheese fritter

Pretzel Sticks - baked in RDG garlic butter a touch of salt and served with smoky green chili cheese dip

Lunch Second Course – choose one

Burger of choice- choose from any of our RDG wood fired burgers

Sonoran Ranch Salad - chopped romaine wood fired chicken red cabbage boulevard tank cheddar crispy tortillas chilly roasted sweet car red onion black beans shaved radish quest fresco herb ranch dressing and bourbon chipotle BBQ sauce

Street Tacos- roasted pork or ancho chicken flour tortillas, spicy slaw, pico de gallo, queso fresco, sour cream served with cilantro southwest rice and refried black beans.

Old School Pizza- red sauce, italian sausage, pepperoni, mozzarella, and cremini mushrooms

Dinner Menu- \$33

Dinner First Course – choose one

House Salad - field greens, grape tomatoes house made croutons asiago choice of herb ranch or balsamic vinaigrette

Caesar - romaine and kale tossed in house-made Caesar dressing, crispy capers, topped with house-made croutons and freshly-grated asiago cheese

Pretzel Sticks - baked in RDG garlic butter a touch of salt and served with smokey green chili cheese dip

BLT Wedge – ice burg wedge, blue cheese dressing, smoked bacon, croutons, and grape tomatoes.

Fried Pickles – dill pickles, cut lengthwise, hand-breaded with Parmesan cheese and bread crumbs, served with serrano ranch

Dinner Second Course – choose one

Chilean Sea Bass - woodfired grilled sea bass, mushroom-thyme risotto, drizzled orange vinaigrette*

Julie's Light and Fit Chicken - grilled herb marinated chicken breast, mushrooms, cherry tomatoes, artichokes, Kalamata olives, French-cut green beans, asiago cheese*

12oz cut Whiskey Soaked Prime Rib - served on toasted sourdough with mashed potatoes, a wedge salad with blue cheese dressing and your choice of Alabama white BBQ sauce or creamy horseradish.

Bone-in BBQ Pork Chop - single cut pork chop, brined, woodfired grilled, finished with BBQ sauce, served with yukon mashed potatoes and sautéed green beans*

Dinner Third Course -- choose one

Pecan Pie Bar

and more to come