

# THE RYEGATE

steakhouse & lounge

## RYEGATE CUTS

All of our premium cuts are from AAA beef, rubbed in Chef's signature spices, grilled to your liking, **served with a demi-glace reduction and drizzled with whiskey butter**. Served with your choice of baked potato, RyeGate redskin and mascarpone mashed potatoes, roasted fingerling potatoes, basmati rice pilaf or natural cut fresh fried potato chips and fresh seasonal vegetables. Chef suggests all cuts to be cooked medium rare and does not guarantee any steak cooked to well.

12 oz. TOP SIRLOIN 28 \*

8 oz. BACON WRAPPED BEEF TENDERLOIN 30 \*

9oz AUSTRALIAN LAMB SIRLOIN 29 \*

12 oz. NEW YORK STRIPLOIN 29 \*

14 oz. BONE-IN RIBEYE 34 \*

18 oz. PORTERHOUSE 36 \*

13 oz. GRAIN FED VEAL CHOP 32 \*

12oz IN HOUSE HICKORY SMOKED PRIME RIB 26 \*

Try one of our delicious accompaniments

classic béarnaise sauce 3

2oz. rock lobster tail 7

green peppercorn sauce 3

butter poached mushrooms 4

6 oz. east coast lobster tail 18

caramelized onions 3

melted blue cheese 3

½ lb. Alaskan King Crab legs 19

frizzled onions 3

colossal shrimp scampi (2) 12

## CHEF'S CREATIONS

### RYEGATE BABY BACK RIBS

in-house hickory-smoked baby back ribs basted in Chef's BBQ sauce.  
Served with fresh natural cut potato chips 22

### ROASTED DUCK BREAST

rubbed in our signature spice blend, pan roasted and drizzled with an orange-scented juniper berry reduction. Accompanied by roasted fingerling potatoes and fresh seasonal vegetables 31

### SUPREME OF CHICKEN

stuffed with brie cheese, roasted garlic and fresh basil. Roasted and served atop mascarpone and scallion mashed potatoes and drizzled with a champagne and pink peppercorn veloute. Served with fresh seasonal vegetables 23

### ATLANTIC SALMON

encrusted in candied pecans with maple syrup and topped with granny smith apple and radish slaw. Served over a bed of basmati rice pilaf and with fresh seasonal vegetables 24

### BROILED MAHI MAHI

rubbed in traditional Caribbean spices, broiled under a cap of fresh limes and cilantro and finished with a pineapple and mint salsa. Served atop basmati rice pilaf and with fresh seasonal vegetables 28