



10333 Business Hwy 21  
Hillsboro, Missouri

RESTAURANT ❖ INN ❖ BREWERY

636-797-8501  
www.rhrib.com

## Lunch Menu

### Appetizers

#### Lobster Crab Cakes

Prepared with lump crab and lobster meat.  
Served with housemade citrus aioli. **12**

#### Wings

St. Louis Style hot bone in or boneless wings with bleu cheese or ranch.  
Available in X, XX, XXX heat, plain. **12**

#### Armadillo Egg

A Russell House favorite. Bacon wrapped chicken breast stuffed with fresh jalapeño and pepper jack cheese. Served with BBQ sauce.  
Six **11** Ten **18**

#### Onion Rings

House beer battered served with spicy dipping sauce. **7**

#### Fried Mushrooms

House beer battered mushrooms, served with ranch. **7**

#### Fried Cheese Curds

Fresh Wisconsin cheese curds hand breaded and deep fried.  
Choice of marinara or ranch. **7**

#### Bavarian Pretzel Sticks

Served with artisan mustard or beer cheese sauce. **7**

### Soup & Salads

Soup of the Day Cup **3** Bowl **5**

Choice of dressings: House Vinaigrette, Ranch, Bleu Cheese, Caesar, Raspberry Vinaigrette, Honey Dijon, French

#### House Salad

Mixed greens with red onions, tomato wedge, cucumbers, crumbled feta and side of house vinegar and oil dressing.  
Small **5** Large **7**

#### Wedge Salad

Iceberg lettuce carved into a wedge topped with red onions, diced tomatoes, green onions, gorgonzola cheese, house made bacon bits and ranch dressing. **8**

#### Spinach Salad

Fresh spinach with mushrooms, red onions, diced tomatoes, hard boiled eggs, thick cut bacon bits and house vinaigrette dressing. **8**

#### Caesar Salad

Crisp romaine lettuce topped with shaved Parmesan, croutons and side of Caesar dressing.  
Small **6** Large **8**

#### Seasonal Fruit and Walnut Salad

Mixed greens, sliced apples, dried cranberries, walnuts, red onions, goat cheese. Drizzled with raspberry vinaigrette. **8**

Add to any salad: Grilled Chicken Breast **4** Jumbo Grilled Shrimp **6** Grilled Steak **6**

### Steaks & Pasta



Not every restaurant serves its customers the best. We do.  
All steaks are Choice Cut Certified Angus Beef® brand. Unrivaled flavor, marbling and tenderness.

Served with dinner salad or soup and one side.

#### Top Sirloin

8oz **19** 10oz **22**

Ask server about steak toppings

#### Blackened Chicken or Shrimp Alfredo

Served on a bed of Fettuccini in house made alfredo sauce. Chicken **15** Shrimp **18**

Coffee, Tea, Soda with complimentary refills. Juices or Milk - 2.50

\*18% gratuity on parties of 10 or more will be added.

\*The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk for foodborne illness.

# Lunch Menu

## Vegetarian

Includes one side.

### Zesty Wrap

Large tortilla with black beans, corn, lettuce, diced tomatoes, red onions, peppers, avocado and spicy ranch dipping sauce. **10**

### Black Bean Burger

Black bean burger on butter brioche with lettuce and tomato. **10**



*Angus beef at its best.*

All Burgers are Half Pound, Certified Angus Beef® brand. Served with one side.

## Burgers and Sausage

### Jalapeño Beer Burger

Infused with our jalapeño wheat beer. Topped with aged cheddar. Served with lettuce, tomato and red onion on butter brioche. **10**

### Onion Mushroom Burger

Topped with shoe string fried onions, sautéed mushrooms and swiss cheese. Served with lettuce and tomato on butter brioche. **10**

### Bacon Egg Burger

Topped with thick cut bacon, aged cheddar and over easy egg. Served with lettuce, tomato and red onion on butter brioche. **11**

### Black and Bleu Burger

Topped with melted bleu cheese. Served with lettuce, tomato and red onion on butter brioche. **10**

### Brew House Burger

Topped with aged cheddar, thick cut bacon, lettuce, tomato and red onion on butter brioche bun. **11**

### Sausage Bratwurst

Large 1/2 lb. Wisconsin style bratwurst on split hoagie. Topped with sauerkraut and side of coarse ground mustard. **9**

### Chicago Dog

Grilled 1/2 lb. Kielbasa on a poppy seed bun topped with fresh tomatoes, sport peppers, caramelized onions, Kosher pickle, relish, coarse ground mustard and dash of celery salt. **9**

### Build Your Own Burger – 7

There is no end to how big you can build it.

Each ½ lb additional burger – 4

Add Your Own Toppings

Smoked Gouda – 2

Bacon – 2

Swiss – 2

Cheddar – 2

Pepper Jack – 2

Bleu Cheese – 2

Feta – 2

Goat Cheese – 2

American – 2

Avocados – 2

Grilled Mushrooms – 2

Egg – 2

Fried Onions – 1

Jalapeños – 1

Caramelized Onions – 1

## Sandwiches

### Tempura Fish

Flaky tempura beer battered whitefish on ciabatta bread. **9**

### Gyro

Authentic Gyro meat on a ciabatta roll with fresh tomatoes, tzatziki sauce, red onions and lettuce. **9**

### Turkey Club Panini

Fresh deli turkey, lettuce, tomato, onion, thick cut bacon and swiss on ciabatta bread. **9**

### French Dip

Thinly sliced roast beef and swiss on a toasted hoagie, side of Au Jus. **10**

### Reuben

Sliced corned beef, sauerkraut, swiss and thousand island on toasted marble rye. **10**

### Grilled Chicken

Spicy honey glazed chicken breast with grilled red onions on butter brioche. **10**

### Southwest Chicken Wrap

Chipotle grilled chicken breast with black beans, corn, lettuce, red onions, peppers, shredded cheese with a side of spicy ranch dipping sauce. **9**

### Broiled Chicken Salad

Chicken with grapes, crisp apples and walnuts on a croissant roll. **9**

### Steak Sandwich

A Russell House favorite. Certified Angus Beef® Brand grilled sirloin. Topped with lettuce, tomato and herbed feta on ciabatta bread. **10**

## Sides

House Made Chips, Sweet Potato Fries or Steak Fries  
Seasonal Vegetable • Cottage Cheese  
Coleslaw • Baked Potato

\*Substitute House Salad or Onion Rings (3)

## Kid's Menu

Served with choice of one side.

4oz. Petite Steak 12

Kids Cheese Burger 7

Grilled Cheese 6

Chicken Tenders 6

Mac & Cheese 5