



10333 Business Hwy 21
Hillsboro, Missouri

RESTAURANT ❁ INN ❁ BREWERY

636-797-8501
www.rhrib.com

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**

Jumbo Shrimp Cocktail
Five shrimp served with cocktail sauce and lemon in a champagne glass. **11**

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**

Entrée / Pasta

Pork Chop
Double bone in pork chop. Topped with a bourbon demi mushroom sauce. Served with roasted potatoes and seasonal vegetables. **23**

Lobster Mac
Mix of three cheese sauce, cavatelli noodles and lobster claw meat. Topped with cheddar and large bacon bits. **22**

Add a small soup or salad **3**

Stuffed Chicken
Chicken breast stuffed with spinach, roasted red peppers and smoked gouda cheese. Wrapped with bacon and broiled. Served in a Dijon cream sauce and seasonal vegetables. **19**

Heart Healthy Chicken Breast
Chicken breast grilled and seasoned with cracked pepper and fresh squeezed lemon with side of season vegetable. **12**

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

Roasted Tomato and Basil Pasta
Fire Roasted tomatoes and fresh basil over angel hair pasta with a lite olive oil and garlic sauce. Topped with buffalo mozzarella and balsamic reduction. **13**
Add Chicken breast **5**

Steaks



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.

20oz Porterhouse **38**

16oz Bone-in Ribeye **26**

Tenderloin **8oz 32**

Top Sirloin **8oz 19 10oz 22**

Chateaubriand
16oz. of center cut, Beef Tenderloin for two. Served with our demi-glace **69**

14oz Dry Aged Prime Strip
Prime, center cut strip dry aged for 48 days **49**

Surf and Turf
8oz center cut tenderloin and 6oz Lobster Tail **65**

Toppings

If you're one that likes a little something special with your steak. You can't go wrong with any one of our signature toppings.

Horseradish Sauce **1**
Lobster Claw Meat **8**
Bacon Wrapped **4**

Hollandaise Sauce **2**
Crabmeat **7**
Mushroom Demi-Glace **4**

Cognac Pepper Cream Sauce **4**
Bleu Cheese **3**

Three Jumbo Shrimp **6**
Bourbon Demi-Glace **4**



Seafood



Served with dinner salad or soup and one side.

Halibut

Pan seared Alaskan Halibut served with citrus beurre blanc sauce topped with sautéed artichokes and cherry tomatoes. **26**

Scallops

Pan seared scallops served with a pesto cream sauce, charred tomato wedges and thick cut bacon. **26**

Salmon Filet

Wild Alaskan Salmon broiled and topped with our honey mustard cilantro glaze. **22**

Mediterranean Fisk

Broiled white fish in a Mediterranean red sauce with capers and green olives on a bed of angel hair pasta. **18**



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**

Steak or Shrimp Street Tacos

Two flour tortillas, choice steak or shrimp. Topped with lettuce, Pico de Gallo, crumbed queso cheese and fresh avocado. Served with a charred lime. **10**

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**

***Get your name on our LEADER BOARD! With 6 or more beef patties on one burger!**



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**



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.