



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. **10**

### Wings

St. Louis Style hot wings with bleu cheese or ranch. Available in X, XX, XXX heat, plain. **11**

### Armadillo Egg

A Russell House favorite. Bacon wrapped chicken breast stuffed with fresh jalapeño and pepper jack cheese. Served with BBQ sauce. Six **10** Ten **16**

### Charcuterie Plate

Award winning Wisconsin Cheeses with cured meats. Served on a large platter for two with artisan mustard. **16**

### 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. **8**

## 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. **7**

### Caesar Salad

Crisp romaine lettuce topped with shaved Parmesan, croutons and side of Caesar dressing. Small **5** Large **7**

### 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

### Tomahawk Pork Chop

Specialty cut 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. **17**

### Heart Healthy Chicken Breast

Chicken breast grilled and seasoned with cracked pepper and fresh squeezed lemon on a bed of grilled asparagus. **12**

### Blackened Chicken or Shrimp Alfredo

Served on a bed of Fettuccini in house made alfredo sauce. Chicken **14** Shrimp **17**

### Angel Hair and Clams

White wine steamed clams resting in a lite olive oil garlic sauce over angel hair pasta. Topped with shaved Parmesan. **15**

### 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**

### \* Rack of Lamb \*

Lollipop Frenched Lamb Rack with mint cilantro chimichurri. **34**

## 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 **34**

16oz Bone-in  
Ribeye **22**

Tenderloin  
8oz **30**

Top Sirloin  
8oz **16** 10oz **18**

**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 **45**

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

**24oz Prime Bone-In Ribeye**  
Prime, thick cut cowboy ribeye **48**

## 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. 23

### Scallops

Pan seared scallops served with a pesto cream sauce, charred tomato wedges and thick cut bacon. 23

### Seafood Diablo

Chefs signature dish. Broiled Pangasius filet, mussels, clams, calamari and shrimp topped with a spicy white wine and crushed tomato sauce. 19

### Salmon Filet

Wild Alaskan Salmon broiled and topped with our honey mustard cilantro glaze. 17



## Vegetarian



Includes one side.

### Grilled Eggplant and Portabello Mushroom

Grilled and stacked with goat cheese, fresh tomatoes, basil and drizzled with balsamic glaze. 12

### Zesty Wrap

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

### Portabello or Black Bean Burger

Your choice of a portabello or 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 Panini

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 • House Salad



## 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



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