

10333 Business Hwy 21
Hillsboro, Missouri



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www.rhrib.com

★ RESTAURANT ★ INN ★ BREWERY ★

Appetizers

Lobster Crab Cakes

Made with real Lobster and Crab meat Served with housemade citrus aioli. 16

Lobster Bites

Tempura beer battered lobster served with house made citrus aioli. 14

Steak Tips

Grilled served with house made bourbon sauce. 14

Onion Rings

House beer battered served with spicy dipping sauce. 8

Fried Mushrooms

House beer battered fresh mushrooms, served with ranch. 8

Jumbo Toasted Ravioli

Jumbo beef stuffed toasted ravioli served with marinara sauce 9

Bavarian Pretzel Sticks

Served with artisan mustard or beer cheese sauce. 8

Jumbo Shrimp Cocktail

Five shrimp served with cocktail sauce and lemon in a champagne glass. 15

* 1 lb Large Wings

St. Louis Style hot bone in or boneless wings with bleu cheese or ranch. Available in X, XX, XXX heat, plain. 15

* Armadillo Egg

A Russell House favorite. Bacon wrapped chicken breast stuffed with fresh jalapeño and pepper jack cheese. Served with BBQ sauce. Six 13 Ten 19

*Please allow additional cook time

Soup & Salads

Soup of the Day Cup 3.50 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, croutons and side of house vinaigrette. Small 6 Large 8

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. 9

Spinach Salad

Fresh spinach with mushrooms, red onions, diced tomatoes, hard boiled eggs, thick cut bacon bits and house vinaigrette dressing. 9

Caesar Salad

Crisp romaine lettuce topped with shaved Parmesan, croutons and side of Caesar dressing. Small 7 Large 9

Seasonal Fruit and Walnut Salad

Mixed greens, dried cranberries, walnuts, red onions, goat cheese. Drizzled with raspberry vinaigrette. 10

Cobb Salad

Mixed greens with diced avocado, bacon, eggs, tomatoes, chives, blue cheese and chicken with house vinaigrette 12

Add to any salad: Grilled Chicken Breast 7 Grilled Shrimp 9 Grilled Steak 10

Ask about our Desserts!

Entrée / Pasta

Pork Chop

Double bone in pork chop. Topped with a bourbon demi mushroom sauce. Served with roasted potatoes and seasonal vegetables. 28

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. 22

Heart Healthy Chicken Breast

Chicken breast grilled and seasoned with cracked pepper and fresh squeezed lemon with baked potato and seasoned vegetables. 17

Blackened Chicken or Shrimp Alfredo

Served on a bed of Fettuccini in house made alfredo sauce. Chicken 18 Shrimp 22

Add a small soup or salad 4

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 and wet aged a minimum of 21 days

Served with dinner salad or soup and one side.

16oz Bone-in Ribeye 40

Tenderloin Filet 8oz 40

12 oz Strip Steak Center cut 32

Top Sirloin 8oz 22 10oz 25

ChateaubriandForTwo

16oz. of center cut, BeefTenderloin. Served with our demi-glace 76

Surf and Turf

8oz center cut filet topped with lobster in a rich butter sauce 51

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 1.50
Lobster Meat 10
Bacon Wrapped 5

Hollandaise Sauce 5
Crabmeat 9
Mushroom Demi-Glace 6

Cognac Pepper Cream Sauce 4
Bleu Cheese 4
House Steak Butter 1.50

Jumbo Shrimp 9
Bourbon Demi-Glace6
Sauteed Mushrooms 4



Seafood



Jumbo Shrimp
Dipped in our beer batter.
Served with our
cocktail sauce on a
bed of slaw. **24**

Stuffed Fish
Stuffed with our fresh
spinach, parmesan and panko
breadcrumbs, broiled with our
lobster cream sauce. **22**

Salmon Filet
Wild Alaskan Salmon
broiled and topped with
our honey mustard
cilantro glaze. **24**

Shrimp Scampi
Jumbo shrimp sautéed
in garlic butter on a bed of
angel hair pasta. **23**







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

Burgers

- Brew House Burger**
Topped with aged cheddar, thick
cut bacon on butter brioche bun. **15**
- Jalapeño Beer Burger**
Infused with our jalapeño wheat beer.
Topped with aged cheddar on butter brioche. **15**
- Onion Mushroom Burger**
Topped with onion ring, sautéed mushrooms
and Swiss cheese on butter brioche. **15**
- Bacon Egg Burger**
Topped with thick cut bacon, aged cheddar and over
easy egg on butter brioche. **16**
- Black and Bleu Burger**
Topped with melted bleu cheese on butter brioche. **16**
- *Black Bean Burger**
Black bean burger on butter brioche with
lettuce and tomato. **13**
- Double Cheeseburger**
Two half pound patties and double your cheese! **20**
- Plain Jane Burger**
Just Burger & Bun, after that build it your way! **13**

Each ½ lb. additional burger – 5

Smoked Gouda – 2.50	Cheddar – 2.50
Swiss – 2.50	Bleu Cheese – 4
Pepper Jack – 2.50	Goat Cheese – 2.50
Feta – 2.50	Avocados – 2.50
American – 2.50	Slaw – 2.50
Grilled Mushrooms – 3	Egg – 2.50
Fried Onions – 2	Jalapeños – 1.50
Bacon – 4	Caramelized Onions – 2

*Lettuce – Tomato – Onion - upon request

*Vegetarian

Sandwiches

- Steak Sandwich**
A Russell House favorite. Certified Angus Beef® Brand grilled sirloin.
Topped with lettuce, tomato, onion and feta on ciabatta bread. **15**
- 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. **13**
- Steak or Shrimp Street Tacos**
Two flour tortillas, choice steak or shrimp. Topped with lettuce,
Pico de Gallo, crumbed queso cheese, fresh avocado and spicy
aioli. Served with a charred lime. **16**
- House made Bratwurst**
Large 1/2 lb. Wisconsin style bratwurst on split hoagie. Topped with
sauerkraut and side of coarse ground mustard. **13**
- Turkey Club Panini**
Fresh deli turkey, thick cut bacon and Swiss on ciabatta bread. **12**
- French Dip**
Thinly sliced Certified Angus Beef® Brand roast beef
and Swiss on a toasted hoagie, side of Au Jus. **14**
- Reuben**
Sliced corned beef, sauerkraut, Swiss and
thousand island on toasted marble rye. **14**
- *Veggie Quesadilla**
Sautéed fresh mushrooms, red onion,
spinach with goat cheese.
Drizzled with balsamic. **12**

Pizza

- 10” Artisan Pizza dough with gourmet toppings
- Cheese-** Our bold red sauce topped with our own four cheese blend. **9**

Pepperoni- Our bold red sauce topped with pepperoni and
our own four cheese blend. **11**

Margherita- Our bold red sauce topped with fresh
Mozzerella balls, tomatoes and basil pesto. **13**

Grilled Chicken and Spinich Alfredo- Our creamy Alfredo
sauce topped with grilled chicken, fresh spinach
and our four cheese blend. **13**

No substitutions please Add a Salad for only \$4

Sides

- House Chips • Steak Fries • Seasonal Vegetable

• Cottage Cheese • Coleslaw • Baked Potato
- *Substitute House Salad, Sweet Potato Fries or Onion Rings (4).

Kid’s Menu

Served with choice of one side.

- 6oz. Petite Steak 15

Kids Cheeseburger 10

Grilled Cheese 9

Chicken Tenders 8

Mac & Cheese 7

Ask about our desserts!

- Coffee, Tea, Soda with complimentary refills.

Flavored Coffee Syrup: Vanilla, Caramel or Hazelnut- 1
- Juices or Milk - 3

*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.
A service fee of 3.5% charged on all credit / debit transactions