

10333 Business Hwy 21
Hillsboro, Missouri



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www.rhrib.com

RESTAURANT ❖ INN ❖ BREWERY

Lunch Menu

Appetizers

Lobster Crab Cakes

Served with housemade citrus aioli. 15

Lobster Bites

Tempura beer battered lobster served with housemade citrus aioli. 13

Steak Tips

Grilled served with house made bourbon sauce. 13

Onion Rings

House beer battered served with spicy dipping sauce. 8

Fried Mushrooms

House beer battered 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 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 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 11

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

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 23 10oz 26

Ask server about steak toppings

Blackened Chicken or Shrimp Alfredo

Served on a bed of Fettuccini in house made alfredo sauce. Chicken 18 Shrimp 21

We now have Pizza!

Coffee, Tea, Soda with complimentary refills. Juices or Milk – 3

Flavored Coffee Syrup: Vanilla, Caramel or Hazelnut – 1

*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

Lunch Menu



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

B.L.T. & A.

Thick smoked bacon, lettuce, tomato, avocado with herbed mayo on yellow French bread 12

Philly Cheese Steak

Thinly sliced Certified Angus Beef® Brand roast beef, sautéed peppers & onion and our beer cheese sauce. 14

Tempura Fish

Flaky tempura beer battered whitefish on ciabatta bread. 12

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

Grilled Chicken

Spicy honey glazed chicken breast with grilled red onions on butter brioche. 13

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. 15

Chicken Salad Sandwich

Chicken with grapes, crisp apples and walnuts on toasted wheat. 11

*Veggie Quesadilla

Sauteed fresh mushrooms, red onion, spinach with goat cheese. Drizzled with balsamic. 12

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 Cheese Burger 10

Grilled Cheese 9

Chicken Tenders 8

Mac & Cheese 7