10333 Business Hwy 21 Hillsboro, Missouri



636-797-8501 www.rhrib.com



RESTAURANT ★ INN ★ BREWERY





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

- Appetizers -

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 4 Bowl 6

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 7 Large 10

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. 10

Spinach Salad

Fresh spinach with mushrooms, red onions, diced tomatoes, hard boiled eggs, thick cut bacon bits and house vinaigrette dressing. 10

Caesar Salad

Crisp romaine lettuce topped with shaved Parmesan, croutons and side of Caesar dressing. Small 8 Large 10

Seasonal Fruit and Walnut Salad

Mixed greens, dried cranberries, walnuts, red onions, goat cheese. Drizzled with raspberry vinaigrette. 12

Grilled Steak 10

Cobb Salad

Mixed greens with diced avocado, bacon, eggs, tomatoes, chives, blue cheese and chicken with house vinaigrette 13



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. 23

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 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 and wet aged a minimum of 21 days

Served with dinner salad or soup and one side.

16oz Bone-in Ribeye 40

Tenderloin Filet

12 oz Strip Steak Center cut 32

Top Sirloin 80z 22 100z 25

ChateaubriandForTwo

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

Surf and Turf

80z 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-Glace 6 Sauteed Mushrooms 4









Seafood

Served with dinner salad or soup and one side.



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

Goat Cheese - 2.50 Pepper Jack - 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

Caramelized Bacon - 4 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.* **14**

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. 14

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

Sauteed 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 Spinch 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 \$5



Sides

- House Chips Steak Fries Seasonal Vegetable
- Cottage Cheese Coleslaw Baked Potato

*Substitute House Salad, Sweet Potato Fries or Onion Rings (4).



60z. Petite Steak 15

Kid's Menu

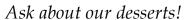
Served with choice of one side. Kids Cheeseburger 10 Grilled Cheese 9

Chicken Tenders 8

Mac & Cheese 7







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

