

10333 Business Hwy 21
Hillsboro, Missouri



636-797-8501
www.rhrib.com

★ RESTAURANT ♣ INN ♣ BREWERY ★

Appetizers

Lobster Crab Cakes

Served with housemade citrus aioli. **13**

Lobster Bites

Tempura beer battered lobster served with housemade citrus aioli. **12**

Steak Tips

Grilled served with house made bourbon sauce. **12**

Onion Rings

House beer battered served with spicy dipping sauce. **7**

Fried Mushrooms

House beer battered mushrooms, served with ranch. **7**

Jumbo Toasted Ravioli

Jumbo beef stuffed toasted ravioli served with marinara sauce **8**

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. **13**

*** 1 lb Wings**

St. Louis Style hot bone in or boneless wings with bleu cheese or ranch. Available in X, XX, XXX heat, plain. **14**

*** Armadillo Egg**

A Russell House favorite. Bacon wrapped chicken breast stuffed with fresh jalapeño and pepper jack cheese. Served with BBQ sauce. Six **12** Ten **18**

***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 **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, dried cranberries, walnuts, red onions, goat cheese. Drizzled with raspberry vinaigrette. **8**

Cobb Salad

Mixed greens with diced avocado, bacon, eggs, tomatoes, chives, blue cheese and chicken with house vinaigrette **10**

Add to any salad: Grilled Chicken Breast **6** Grilled Shrimp **8** Grilled Steak **8**

Entrée / Pasta

Pork Chop

Double bone in pork chop. Topped with a bourbon demi mushroom sauce. Served with roasted potatoes and seasonal vegetables. **25**

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. **20**

Heart Healthy Chicken Breast

Chicken breast grilled and seasoned with cracked pepper and fresh squeezed lemon with baked potato and seasoned vegetables.. **15**

Blackened Chicken or Shrimp Alfredo

Served on a bed of Fettuccini in house made alfredo sauce. Chicken **17** Shrimp **20**

Add a small soup or salad **3.50**

We now have Pizza!

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.

16oz Bone-in Ribeye 40

Tenderloin Filet 8oz 38

12 oz Strip Steak Center cut 30

Top Sirloin 8oz 22 10oz 25

Chateaubriand For Two

16oz. of center cut, Beef Tenderloin. Served with our demi-glace **72**

Surf and Turf

8oz center cut filet topped with lobster in a rich butter sauce **49**

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 Meat **10**
Bacon Wrapped **5**

Hollandaise Sauce **4**
Crabmeat **8**
Mushroom Demi-Glace **5**

Cognac Pepper Cream Sauce **4**
Bleu Cheese **3**
House Steak Butter **1**

Jumbo Shrimp **8**
Bourbon Demi-Glace **5**
Sautéed Mushrooms **3**



Seafood



Served with dinner salad or soup and one side.

Jumbo Shrimp

Dipped in our beer batter.
Served with our
cocktail sauce on a
bed of slaw. 22

Stuffed Fish

Stuffed with our fresh
spinach, parmesan and panko
bread crumbs, broiled with our
lobster cream sauce. 21

Salmon Filet

Wild Alaskan Salmon
broiled and topped with
our honey mustard
cilantro glaze. 23

Shrimp Scampi

Jumbo shrimp sautéed
in garlic butter on a bed of
angel hair pasta. 22



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. 13

Jalapeño Beer Burger

Infused with our jalapeño wheat beer.
Topped with aged cheddar on butter brioche. 13

Onion Mushroom Burger

Topped with onion ring, sautéed mushrooms
and swiss cheese on butter brioche. 13

Bacon Egg Burger

Topped with thick cut bacon, aged cheddar and over
easy egg on butter brioche. 14

Black and Bleu Burger

Topped with melted bleu cheese on butter brioche. 14

*Black Bean Burger

Black bean burger on butter brioche with
lettuce and tomato. 13

Double Cheeseburger

Two half pound patties and double your cheese! 18

Plain Jane Burger

Just Burger & Bun, after that build it your way! 11

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 – 2 Egg – 2.50

Fried Onions – 1.50 Jalapeños – 1.50

Bacon – 4 Caramelized
Onions – 1.50

*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. 14

B.L.T. & A.

Thick smoked bacon, lettuce, tomato, avocado with herbed
mayo on yellow French bread 11

Philly Cheese Steak

Thinly sliced Certified Angus Beef® Brand roast beef, sautéed peppers
& onion and our beer cheese sauce. 13

Tempura Fish

Flaky tempura beer battered whitefish on ciabatta bread. 11

House made Bratwurst

Large 1/2 lb. Wisconsin style bratwurst on split hoagie. Topped with
sauerkraut and side of coarse ground mustard. 10

Turkey Club Panini

Fresh deli turkey, thick cut bacon and swiss on ciabatta bread. 10

French Dip

Thinly sliced Certified Angus Beef® Brand roast beef
and swiss on a toasted hoagie, side of Au Jus. 13

Reuben

Sliced corned beef, sauerkraut, swiss and
thousand island on toasted marble rye. 13

Grilled Chicken

Spicy honey glazed chicken breast with grilled
red onions on butter brioche. 11

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. 11

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. 14

Chicken Salad Sandwich

Chicken with grapes, crisp apples and walnuts on toasted wheat. 10

*Veggie Quesadilla

Sauteed fresh mushrooms, red onion, spinach with goat cheese.
Drizzled with balsamic. 10



Sides



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

*Substitute House Salad, Sweet Potato Fries or Onion Rings (3).



Kid's Menu

Served with choice of one side.

4oz. Petite Steak 15

Kids Cheese Burger 9

Grilled Cheese 9

Chicken Tenders 7

Mac & Cheese 5



Coffee, Tea, Soda with complimentary refills.

Juices or Milk - 2.65

Flavored Coffee Syrup: Vanilla, Caramel or Hazelnut- .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.

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

