

Saloon Menu

French Onion Soup | \$16

Slow Braised Wagyu Osso Buco, Sherry Ciabatta Crouton, Grand Cru, Provolone

Elk Meat Pies | \$18

Tender Stewed Elk in Golden Puff Pastry Zesty Remoulade Sauce, Seasonal Pickle

Toasted Ravioli | \$22

Wagyu Short Rib & Artichoke Stuffed Pasta Sweet Pea Gremolata, Whipped Truffle Ricotta

RHR Burger | \$22

80z Ground Wagyu Beef Patty, Lettuce, Tomato Onion, Buttered Bun, House Pickle

Mountain Burger | \$27

80z Ground Wagyu Beef Patty, Wagyu Pastrami Muenster Cheese, Choucroute, Egg Thousand Island Dressing, Buttered Bun

Steak Frites *GF DF* 60z Wagyu Skirt Steak *\$56* | Black Angus Filet *\$40 House Cut Fries, Chimichurri, Black Garlic Butter*

V - Vegetarian | DF - Dairy-Free | GF - Gluten-Free

*These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Your bill includes a 3% service fee that goes directly to staff.