



## RW LUNCH MENU \$20.00

### APPETIZERS

#### **Soup of the Day**

*Chefs Selection*

#### **Mediterranean Salad**

*Mixed Greens, Red Onions, Tomatoes, Cucumbers,  
Feta Cheese, Falafel, Lemon EVOO*

#### **Lobster Arancini 13**

*Served with Basil Aioli*

#### **Artichoke Flat Bread**

*Fresh Mozzarella, Artichokes, Spinach*

### ENTREES

#### **Burrata Ravioli**

*Vodka Sauce*

#### **Cavatelli Toscana**

*Sweet Sausage, Fresh Tomato, Broccoli Rabe,  
Garlic, Olive Oil, Chili Flakes, Shaved Parmesan*

#### **Chicken Artichokes\***

*Artichokes, Sun Dried Tomatoes,  
Garlic White Wine*

#### **Panko Crusted Branzino \***

*Spinach, Roasted Potatoes, Meunière Sauce*

#### **Steak Panini**

*Caramelized Onions, Sweet Peppers, Chipotle Aioli,  
Melted Cheese*

### DESSERT OF THE DAY

**Add \$5**

*\*Consuming raw or undercooked meat, poultry,  
seafood, or eggs, may increase your risk of food-  
borne illness*

**\*No Changes or Substitutions**



## RW DINNER MENU \$40.00

### APPETIZERS

#### **Soup of the Day**

*Chefs Selection*

#### **Mediterranean Salad**

*Mixed Greens, Chick Peas, Red Onions, Tomatoes,  
Cucumbers, Feta Cheese, Falafel, Lemon EVOO*

#### **Lobster Arancini**

*Served with Basil Aioli*

#### **Pork Belly & Brussels**

*Slow Braised Pork Belly, Roasted Brussel Sprouts,  
Ginger Orange Sauce*

#### **Artichoke Flat Bread**

*Fresh Mozzarella, Artichokes, Spinach*

### ENTREES

#### **Macadamia Crusted Chicken\***

*Mashed Potatoes, Steamed Broccoli,  
Lemon Cream Sauce*

#### **Grilled NY Steak\***

*French Fries, Broccoli Rabe,  
Black Pepper Corn Sauce*

#### **Shrimp Spaghetti Pomodoro\***

*Garlic, Olive Oil, Fresh Tomato, Basil*

#### **Burrata Ravioli**

*Vodka Sauce*

### DESSERT / Chef's selection

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seafood, or eggs, may increase your risk of food-  
borne illness*

**\*No Changes or Substitutions**