

## [ WINES BY THE GLASS ]

### SPARKLING

**cremant** "blanc brut," marquis de la tour, loire valley, france nv 10  
**champagne**, paul goerg "brut," côte des blancs, france nv 18  
**moscato**, cadoro moscato, cantine maschio, puglia, italy nv 15  
**rosé cava**, casa del mar, penedes, spain nv 15

### ROSÉ

**malbec rosé**, san huberto, mendoza, argentina 2010 12

### WHITE

**pinot grigio**, fantinel, friuli, italy 2009 12  
**sauvignon blanc**, ranga ranga, marlborough, new zealand 2010 11  
**riesling**, "essence," s.a. prum, mosel, germany 2009 13  
**chardonnay**, fleur de california, north coast, california 2008 12  
**chardonnay**, franciscan estate, napa valley, california 2009 17  
**chardonnay**, schug, sonoma coast, california 2008 22  
**pinot gris**, iris, cottage grove, oregon 2008 12  
**viognier**, six hats, western cape, south africa 2010 11  
**roussanne**, writer's block, lake county, california 2010 15

### RED

**pinot noir**, mcmanis family vineyards, california 2009 10  
**pinot noir**, a to z, willamette valley, oregon 2009 17  
**malbec**, juan benegas, mendoza, argentina 2008 12  
**merlot**, steele, clear lake, kelseyville, california 2009 13  
**merlot**, frei brothers, dry creek valley, california 2007 15  
**zinfandel**, ridge, york creek, california 2007 18  
**monastrell/syrah/tempranillo**, altos del cuco, jumilla, spain 2009 10  
**garnacha**, senorio de alange, alange, spain 2010 11  
**cabernet sauvignon**, screw kappa napa, napa valley, california, 2007 14  
**cabernet sauvignon**, kenwood, jack london napa valley, california 2007 18  
**cabernet sauvignon**, decoy, duckhorn wine company, napa valley, california 2009 22

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## [ COCKTAILS ] 12

### [ RYE ]

#### PERFECT MANHATTAN

rye, carpano antica, noilly pratt, luxardo, maple bitters, marasca cherry

### [ VODKA ]

#### LOREE'S JONES

citron vodka, ginger liquor, peach schnapps, twist

### [ GIN ]

#### R2L-EVATION

gin, parfait amour, luxardo, fresh lemon, cherry

### [ COGNAC ]

#### SIDECAR

hennessy vs, pallini limoncello, cointreau, fresh lemon

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## [ BEER ]

**heineken**, holland 6 | **heineken light**, holland 6  
**stoudt's**, seasonal, adamstown, pa 7 | **victory prima pils**, downingtown, pa (12oz) 6  
**stella artois**, belgium 6 | **dogfish head 90 minute ipa**, delaware 7  
**chimay blue label**, belgium (750ml) 18 | **yuengling lager**, pottsville, pa 5  
**corona**, mexico 5 | **st. pauli girl na**, germany 6 | **miller lite**, wisconsin 5

## [ APPETIZERS ]

### GARDEN SALAD

mixed greens, vegetables, cucumber vinaigrette 8

### ROMAINE SALAD

caesar mousse, garlic + parmesan crouton 8

### MARKET SALAD

changes with the whims of the season 10

### TODAY'S SOUP 8

### GRILLED TRUFFLE FLATBREAD

arugula, parmesan 16

### STEAK TARTARE

filet mignon, crudités, garlic + beef butter toasts 16

### BLACK TRUFFLE RISOTTO

whole grains + wild mushrooms 18

### LOBSTER MACARONI + CHEESE 15

### CHICKEN, SHRIMP + VEGETABLE TEMPURA

soy + cane sauce 18

### BILLY JORDAN'S SHRIMP COCKTAIL

cocktail preserves + horseradish [ 4 pc. ] 18

### OYSTERS ON THE HALF SHELL

mignonette foam [ 4 pc. ] 14

### CLAMS ON THE HALF SHELL

lemon + cocktail preserves [ 6 pc. ] 12

### R2L SUSHI SAMPLER

philly salmon roll; tuna + wild rice nigiri;  
hamachi with peanut, lime + cinnamon 22

### HOT + COLD SEAFOOD PLATTER

oysters; clams; shrimp cocktail; tuna skewer;  
crab + lobster spring roll; shrimp tempura 26/person

## [ R2L TASTING FLIGHTS ]

to be enjoyed by the entire table

### 5 COURSES 85

with wine pairing

35 additional

### 7 COURSES 110

with wine pairing

45 additional

### 9 COURSES 135

with wine pairing

55 additional



## [ MAIN COURSES ]

### *signatures : composed plates:*

#### **ROASTED MONKFISH**

collards, lardo, pistachio + mint 34

#### **FILET MIGNON + SHORT RIB**

roasted fingerlings, pancetta + crisp cipolini 42

#### **ROASTED + BUTTER-GLAZED LOBSTER TAIL**

fromage blanc gnocchi, rye + butter lettuce, sauce vivienne 48

#### **VENISON CHOP**

potato + root vegetable gratin, bleu cheese, red wine 48

#### **MUSTARD-CRUSTED PORK RIBEYE**

spaetzle, bacon, cider 42

#### **HOMEMADE CAVATELLI**

wild mushroom + pumpkin ragout 26

### *prepared simply:*

served with your choice of semolina spaetzle + wild rice  
or broccoli sautéed with garlic + mixed grains  
or fingerling potato + seasonal vegetable fricassée

#### **HORSERADISH + PEPPER-RUBBED TUNA LOIN**

green peppercorn + cherry au poivre 32

#### **GRILLED SALMON STEAK**

tomato + basil chutney, basil sauce 28

#### **ROASTED + POACHED 1½ POUND LOBSTER**

saffron aioli 42

#### **ROASTED CHICKEN BREAST**

leg confit, natural jus + parsley + walnut pesto 26

#### **14 OZ VEAL RIB CHOP**

brown butter, capers + lemon 46

#### **10 OZ FILET MIGNON**

beef butter + r2l steak sauce 40

#### **RED WINE-BRAISED SHORT RIB 32**

#### **BONE-IN, DRY-AGED NY STRIP STEAK**

beef butter, truffle + soy sabayon 48

#### **VENISON LOIN**

chestnut purée + juniper salt 42

#### **HERITAGE BREED PORK PORTERHOUSE FOR TWO**

mustard vinaigrette + natural jus 80

select two sides / limited availability

add a lobster tail to any *prepared simply* item +24

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## [ SIDES ]

broccoli: sautéed with garlic + grains 8

creamed swiss chard + spinach 10

macaroni + cheese 8

lobster mac + cheese 15

semolina spaetzle + wild rice 10

fries 6

stuffed potato skins 10

rich potato purée 10

seasoned salt + vinegar potato chips 3

wild mushrooms, braised leeks +  
celery root 10

potato + root vegetable gratin 10