

Dinner Menu



STARTERS

Cheese Sticks \$10

Breaded Mozzarella Cheese Sticks, Deep Fried & Served with House Marinara Sauce

RB Vegetable Spring Rolls \$8

3 Mixed Vegetable Spring Rolls, Fried to Golden Brown & Served with Sweet Chili Sauce

RB The Bay Bang Shrimp \$13

Hand Breaded & Fried Shrimp, tossed in a Sweet Chili Aioli Sauce. Served over a bed of Shredded Lettuce

Southeast Eggrolls \$10

Seasoned Chicken, Spinach, Black Beans, Corn, Red Peppers, & Pepper Jack Cheese. Deep Fried & Served with Southeastern Ranch Sauce

Chicken Wings \$14

Bone-in or Boneless Wings with Celery & Carrots. Choice of Bleu Cheese or Ranch.

Tossed in one of our House made Sauces: Hot, Mild, Teriyaki, Lemon Pepper or Sweet Chili

Cauliflower/Veggie Wings \$12

Tempura Breaded Cauliflower Florets Deep Fried & Served with Celery & Carrots. Choice of Ranch or Blue Cheese. Tossed in one of our Signature Sauces

RB Buffalo Chicken Dip \$14

Shredded Buffalo Chicken with Cream Cheese, Monterey Jack Cheese, Ranch, Texas Pete & Served with Tortilla Chips, Celery & Carrots

RB Charcuterie Board \$18

An Assortment of Cheeses, Artisan Meats, Crackers, Olives, & Nuts

Shrimp Cocktail \$9

6 Large Peeled & Chilled Shrimp with Cocktail Sauce

SOUP & SALAD

Soup of the Moment \$6/ \$9

House Made Chili \$6/ \$9

House Salad \$8/ \$14

Fresh Greens topped with Cucumbers, Tomatoes, Red Onion, Cheddar Cheese, Carrots, Bacon, and Croutons

Caesar Salad \$8/ \$14

Chopped Romaine Lettuce Tossed in Caesar Dressing & Topped with Parmesan Cheese and Croutons

Southeastern Salad \$15

Fresh Mixed Salad Greens with Black Beans, Corn, Fire Roasted Peppers & Onions topped with Grilled Chicken, Tortilla Strips served with Southeastern Ranch

RB Summer Citrus Salad \$16

Fresh Mixed Greens with Cucumber, Tomatoes, Craisins, Candied Pecans, Grilled Chicken & Parmesan Cheese. Served with Lemon Vinaigrette

RB Hearts of Palm Salad \$17

Fresh Romaine Lettuce Hearts topped with Tomatoes, Cucumbers, Artichoke Hearts & Hearts of Palm. Topped with Avocado & tossed in House made Herb Vinaigrette

The Bay Loaded Frito Salad Bowl \$18

Bed of Frito Corn Chips topped with House made Chili, Shredded Lettuce, Shredded Cheese, Salsa, Sour Cream, Jalapenos & Chives with a side of Buffalo Sauce

Salad Add-Ons: Grilled Chicken \$6, Grilled Salmon \$12, Grilled Shrimp \$12

Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, Honey Mustard, Apple Cider Vinaigrette, 1000 Island, Caesar

Dinner Menu

ENTREES



RB Chicken Marsala \$18

Pan Seared Parmesan Crusted Chicken Breast with House Made Mushroom Marsala Sauce. Served with Mashed Potatoes & a Choice of One Side

RB Parmesan Crusted Salmon \$27

Pan Seared Salmon Filet breaded in a Parmesan Panco Breading served over House Pilaf Rice with a Garlic Lemon Beurre Blanc Drizzle & Choice of one Side

Shrimp Dinner \$22

Choice of Grilled or Fried Shrimp served with Cocktail Sauce & Choice of Two Sides

RB Citrus Sea Bass \$25

Pan Seared Barramundi Sea Bass topped with House Made Citrus Butter & served over Rice Pilaf with Choice of one Side

Chicken Parmesan Linguine \$18

Pan Seared Crusted Chicken Breast over Linguine Pasta, tossed in House Marinara Sauce with Fresh Mozzarella Cheese

Veggie Pasta \$18

Sauteed Cherry Tomatoes, Spinach, Bell Peppers, Onions, Mushrooms, & Fresh Garlic, tossed in a Basil Pesto Sauce, topped with Parmesan Cheese & served over Linguine Pasta

RB Steak Diane \$30

7oz Hereford Filet Grilled to Perfection & Topped with House Made Cognac Butter & Shallot Sauce Topped with Sautéed Mushrooms & Onions. Served with a Baked Potato & Choice of one Side

10oz Ribeye \$32

10oz Choice Cut Hereford Ribeye Grilled to Order & served with Baked Potato & Choice of one Side

Sauteed Beef Tips \$25

Top Sirloin Beef Tips Pan Seared with Fire Roasted Bell Peppers & Onion, Sautéed Mushrooms seasoned with a Red Wine Demi Glaze & served over Mashed Potatoes & Choice of one Side

RB Prime Rib \$32

Only Available on Saturday.

Oven Roasted Prime Rib served with a Baked Potato & Choice of one Side

SIDE SELECTION

(ADDITIONAL SIDES \$5)

House Rice Pilaf
Baked Potato
Homestyle Mashed Potatoes
French Fries
Tater Tots
Sweet Potato Waffle Fries
Steak Fries
Fresh Fruit

\$3 FOR SALAD OR SOUP SUBSTITUTION

Asparagus
Broccoli
Balsamic Brussel Sprouts
Collared Greens
Green Bean Almondine
Fried Okra
Vegetable of The Day

RB *Signature RBCC Dish*