



GLATT

ENTREES

SWEET & SPICY VEAL SAUSAGE RAGU

Campanelle with Baby Spinach, Butternut Squash,
Fresh Sage, White Wine and Garlic Confit

26

SALT BAKED MEDITERRANEAN BRANZINO

Baby Zucchini, Fava Beans & English Peas
with Basil Pesto, Roma Tomato Jam

36

CHILEAN SEABASS

Ruby Grapefruit, Baby Fennels, Niçoise Olives
& Micro Arugula, Champagne-Citrus Beurre

44

**PISTACHIO CRUSTED
ORGANIC SALMON**

Celeriac Fondue, Baby Bok Choy, Hon Shimeji
Mushrooms & Corn, Sake-Ginger Glaze

36

TERIYAKI STEAK SALAD

Napa Cabbage, Avocado, Endive & Shaved Pear Salad
with Cashew, Miso-Sesame Dressing

29

TUSCAN CHICKEN PAILLARD

Asparagus, Roasted Bell Peppers & Baby Arugula Salad,
Fennels, Capers, Tarragon Chicken Jus

27

SESAME AHI TUNA SALAD

Mesclun Greens, Asparagus, Cucumber, Shaved Carrot,
Scallion-Ginger Salsa

27

STEAKS

ALL STEAKS ARE 100% U.S.D.A. PRIME BEEF AGED FOR A
MINIMUM OF 36 DAYS IN OUR PRIVATE DRY AGING ROOM.
Served with Classic French Fries and Choice of One sauce.

STEAK AU POIVRE

12 oz. 52

RC "FILET MIGNON"

12 oz. 52

COTE DE BOEUF

Prime Rib Bone-in, Glazed Cipollini Onion
& Bone Marrow

20 oz. 68

CENTER CUT RIBEYE

Boneless Ribeye Steak
Glazed Cipollini Onion

14 oz. 46

RC HANGER STEAK

8 oz. 36

SAUCES

Bordelaise, Béarnaise, Green Peppercorn

SIDE DISHES

12

TAMARI GLAZED GREEN BEANS WITH THAI SAUCE

ROASTED GARLIC BROCCOLINI

WHITE ASPARAGUS WITH WILD MUSHROOM

10

MASHED POTATO

CLASSIC FRENCH FRIES



GLATT

SUSHI & SASHIMI

TUNA 7/9

TORO 13/15

HAMACHI 6/8

KANPACHI 6/8

SHIMA AJI 6/8

NZ ORGANIC KING SALMON 7/9

FLUKE 5/7

ARCTIC CHAR 5/7

IKURA 6/9

MOCK CRAB 5/9

MADAI 6/8

MASAGO 6/8

CLASSIC ROLL

*BROWN RICE NOW AVAILABLE

11

TUNA AVOCADO

TUNA

YELLOW TAIL SCALLION

YELLOW TAIL JALAPENO

SALMON AVOCADO

MOCK CRAB AVOCADO & CUCUMBER

SPICY TUNA WITH ASIAN PEAR

SPICY TUNA

SPICY SALMON

SPICY SALMON WITH CRUNCH

SPICY YELLOW TAIL WITH JALAPENO

SPICY YELLOW TAIL

SPICY MOCK CRAB

SIGNATURE RC ROLLS

SAKURA ROLL (no rice)

Salmon, Yellow Tail, Avocado, Almonds,
Wrapped with Cucumber, Topped with Spicy Tuna

18

YELLOW STONE

Spicy Crab Crunch with Avocado,
Topped With Cucumber, Salmon, Honey-Miso Sauce

18

SERRANO

Special Yellow Tail, Crunch & Cucumber, Yellow Tail with
Marinated Jalapeno, Asian Ponzu

18

VOLCANO

Spicy Tuna with Asian Pear Topped with Avocado,
RC Special Sauce & Tempura

18

CAPONE ROLL

Salmon, Avocado, Yamagobo, Topped With Spicy Mock
Crab, Mango Sauce & Wasabi Masago

18

RED DRAGON

Crab, Avocado, Almond, Spicy Tuna with
RC Special Sauce

18

CRISPY TRIPLE

Salmon & Yellowtail Oshinko, Wrapped Tuna,
Sweet & Spicy Sauce, Almond and Micro Greens

18

RAINBOW

Tuna, Yellow Tail, Salmon, Mock Crab, Rolled with Soy Nori,
Topped with Spicy Mayo Teriyaki Sauce & Pine Nuts

18

• A SERVICE CHARGE OF %20 WILL BE ADDED TO PARTIES OF 6 & MORE



GLATT

ICHIBAN

Grilled Black Cod, Mushroom, Asparagus, Sautéed Shallots,
Topped with Lemon-Miso Sauce

20

KIRIN ROLL

Roasted Chilean Sea Bass, Crushed Pistachio, Cucumber,
Avocado, Glazed with Lychee-Basil Sauce

20

CHILEAN ROLL

Grilled Chilean Sea Bass, Baby Arugula, Topped with Asian Pear,
Tuna with Garlic Chip & Miso Vinaigrette

20

SETAI VEGGIE

Avocado, Mango, Sautéed Mushroom Wrapped
In Cucumber, Citrus-Truffle Gari

16

RC VEGGIE

Grilled Mushroom, Avocado, Cucumber, Topped
with Sundried Tomato & Sweet Balsamic Vinegar

16

SUSHI & SASHIMI PLATTER

SASHIMI PLATTER

Assorted 18 pcs Sashimi Chef Recommendations

40

SUSHI PLATTER

Spicy Tuna Roll & Assorted 9 pcs Sushi Chef Recommendations

34

TRI COLOR SUSHI

Spicy Tuna Roll & Assorted 9 pcs of Tuna, Salmon & Yellowtail

34

APPETIZERS

WAGYU BEEF SLIDERS

Homemade Brioche, Sweet Gherkin, Roma Tomato Chutney,
Spiced Potato Nuggets

19

SINGLE CUT LAMB CHOP

Herb Marinated, with Rosemary Ichimi Sauce per Chop

15

LAMB MERGUEZ

Spicy Lamb Sausage with Shishito Pepper Couscous,
Garlic Marinade

18

SMOKED SHORT RIB TACOS

Hand Shredded Prime Beef, Pineapple, Tomato & Cilantro Salsa

24

RC CRISPY RICE

Crispy Rice with Spicy Tuna, Chive,
Crispy Scallion & Chipotle Aioli

18

BIGEYE TUNA TARTAR

Mango, Pickled Ginger, Shiso, Wasabi Avocado Mousse,
with Sesame Meyer Lemon Dressing

21

COCONUT KING SALMON

Spicy Mock Crab on King Salmon Sashimi,
With Coconut Sauce

16

SASHIMI PIZZA

Tortilla Topped with Plum Tomato, Tri Color Sashimi,
Spicy Mayo & Wasabi Cream

18



GLATT

SOUPS

PORCINI MUSHROOM

Chips, White Truffle Essence

14

SOUP OF THE DAY

CHEF PREPARED DAILY

14

SALADS

SATUR FARMS MESCLUN GREENS

Rainbow Tomatoes, French Radish, Miso-Sesame Dressing

14

ROMAINE SALAD

Romaine Hearts, Dried Cranberries, Chick Peas,
Artichoke, Portobello Mushrooms & Avocado
with Whole Grain Honey Mustard Dressing

18

BEEFSTEAK TOMATOS & CANDIED BEETS

Avocado, Mache, Basil Puree, Honey-Meyer Lemon Vinaigrette

18

KING SALMON SALAD

Baby Arugula Salad & Miso Vinaigrette

15

SASHIMI SALAD

Diced Tuna, Salmon, Yellow Tail, White Fish, Romaine Lettuce,
Pine Nuts, Avocado in Citrus-Miso Mustard Sauce

18

SANDWICHES

SERVED WITH MESCLUN GREEN SALAD OR FRENCH FRIES

RC STEAK SANDWICH

Green Lettuce, Caramelized Shallot &
Fennel Marmalade, Sesame-Chili Aioli

31

CHICKEN CLUB

Avocado, Beefsteak Tomato & Chipotle Mayo
On Whole Wheat

26

SMOKED SHORT RIB

Crispy Vidalia Onion, BBQ Glazed

31

BURGERS

SERVED WITH CLASSIC GARNISH & FRENCH FRIES

DOWNTOWN

Aged Ground Seasoned Prime Filet

26

RESERVE CUT

Topped with Sliced Grilled Portobello Mushrooms

26

MEDITERRANEAN LAMB

Avocado, Tomato & Jalapeno Salsa

26