

RJF

## A P P E T I Z E R S

### PEACH PHYLLO BITES (v)

caramelized onions + mushroom duxelles  
+ walnuts + black fig balsamic 16

### GRILLED SHRIMP SKEWERS (gf)

chorizo + red pepper gelée + green  
onions 17

### AHI-TUNA STACK (gf)

black sticky rice + avocado + cucumber +  
shrimp chips + yum yum sauce 18

### BAKED CAMEMBERT

tomato-apricot jam + grilled sourdough 19

### STEAK WONTON CRISPS

shaved sirloin + avocado crema + pineapple-  
fresno chutney + feta 18

Sales tax is included  
in all menu prices.

A 20% gratuity will be  
automatically added.

Max two checks per table  
for parties of 6 or more.

# ENTRÉES

entrées include your choice of:

## HARICOT VERT AND POTATO SOUP (gf)

light cream broth + mirepoix + fresh dill  
- or -

## PLAYHOUSE SQUARE SALAD

cucumber + heirloom tomatoes +  
pickled red onion + croutons

additional option:

## ROASTED BEET SALAD (gf)

frisée + preserved lemon vinaigrette  
+ maple-cayenne pepitas + goat cheese +6

## CAPRESE (gf)

heirloom tomato + burrata + balsamic  
pearls + herb oil +7

## LAND

### BRANDY SHALLOT CHICKEN

brandy-shallot bechamél + crispy herb  
potatoes + broccolini 35

### SHORT RIB (gf)

whipped potatoes + heirloom carrots  
+ chianti demi-glace 53

### CUMIN-ESPRESSO PORK

#### TENDERLOIN\* (gf)

whipped potatoes + heirloom carrots  
+ smoked chili honey 32

### FILET MIGNON\* (gf)

crispy herb potatoes + broccolini + café de  
paris butter 65

## SEA

### LEMONGRASS SHRIMP (gf)

lemongrass-miso reduction + daikon  
radish + baby bok choy + black sticky  
rice 39

### SALMON\* (gf)

carrot-ginger purée + haricot verts +  
crispy shallots 49

### GRILLED SWORDFISH\* (gf)

black sticky rice + baby bok choy +  
pineapple-fresno chutney 56

## GARDEN

### STUFFED SUMMER SQUASH (v)

ancient grains + wild mushrooms +  
frisée + lemon + toasted cashew-oat  
cream 28

### CHARRED CORN RAVIOLI

ricotta + asiago + sweet basil cream  
+ teardrop peppers + green onions 29

### RJF MIXED GREENS SALAD

(gf, v no cheese)

romaine + baby lettuce + teardrop  
peppers + pickled onion + cucumber  
+ heirloom tomato + radish + goat cheese  
+ honey-lime vinaigrette 17

add:

chicken +12/ shrimp +13

salmon +18 / steak +19

dressing:

ranch / balsamic vinaigrette

creamy blue cheese / french

## SIDES

crispy herb potatoes (gf,v) 6

black sticky rice (gf,v) 5

heirloom carrots (gf) 9

broccolini (gf,v) 9

baby bok choy (gf,v) 8

whipped potatoes (gf) 5

Dessert menu will be provided by server.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.