

DINNER

APPETIZERS

HAND CRAFTED SOUP OF THE DAY | \$7 CUP \$10 BOWL

EXTRA BREAD SERVICE | \$1 EACH

CHARCUTERIE BOARD (SERVES TWO) | \$24

Soppressata, finocchiona salami, manchego, marinated olives, dijon mustard, crunchy bread.

POPCORN SHRIMP | \$14

Quick fry, charred lemon, horseradish sauce.

FLATBREAD PIZZA | \$12

Basil pesto, roasted tomato, fresh mozzarella, basil & extra virgin olive oil.

CHILLED TENDER ASPARAGUS | \$12

Poached lightly, toasted almonds, shaved parmesan, charred lemon, lemon aioli, local micro greens.

SAUTEED BEEF TIPS & MUSHROOMS | \$14

Tender beef tips, cognac, button mushrooms, demi sauce.

FRIED GREEN BEANS | \$12

Quick fried, running y dipping sauce.

SALADS

RUNNING Y COBB SALAD | \$16

Grilled chicken or shrimp, romaine lettuce, tomato, hard boiled eggs, blue cheese, chopped bacon, avocado, green goddess dressing.

ARTISAN HOUSE SALAD | \$10

Baby field greens, red onion, tomato, local goat cheese, sherry vinaigrette.

CLASSIC CAESAR SALAD | \$14 ADD CHICKEN +\$6 OR SHRIMP +\$7

Crisp romaine lettuce, roasted croutons, shaved parmesan, anchovy dressing.

ENTREES

RUNNING Y BLACK ANGUS BURGER | \$17 ADD FRIED EGG \$1

Cooked to your temperature*. Bacon-onion jam, may-tag blue, cheddar cheese, lettuce, tomato, on a brioche bun. Served with fries or upgrade to tater tots for \$1.00.

FISH & CHIPS | \$17

Local beer batter codfish, lightly fried, french fries, charred lemon, tartar sauce. Upgrade to tater tots for + \$1.00.

BELL & EVANS AIRLINE CHICKEN BREAST | \$22

Pan seared, celeriac puree, roasted green beans, SDT vinaigrette.

PAPPARDELLE PASTA & SHORT RIB | \$22

Shredded short rib tossed with pappardelle pasta, diced tomato, fresh herbs, garlic, rich demi.

PETITE FILET MIGNON | \$30

Herb marinated, roasted fingerling potatoes, grilled tri color carrots.

GRILLED HERB LAMB CHOP | \$28

Grilled lamb chops, roasted fingerling potato, green beans, SDT vinaigrette.

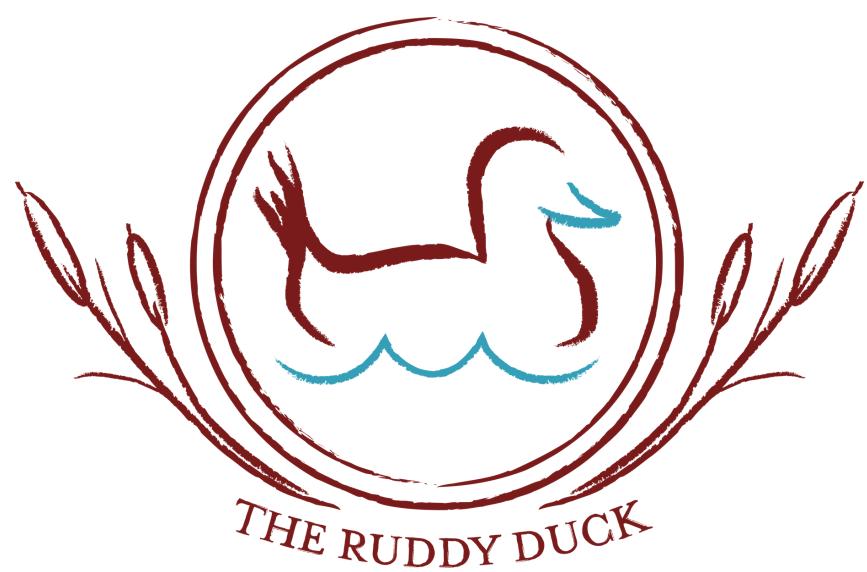
SHRIMP SCAMPI | \$21

Tender shrimp braised in lemon, white wine, parsley, over linguini.

PAN SEARED SALMON | \$20

Fresh seared salmon, chickpea puree, confit of local mushrooms, bulls blood micro greens.

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



THE RUDDY DUCK

EXECUTIVE CHEF, MARK HENRY
FOOD & BEVERAGE MANAGER, CHARLES LAUDER