



Wine

Champagne

Gl Btl

Perrier-Jouët Grand Brut	\$20	\$101
Perrier-Jouët Blason Rosé	—	\$175
Veuve Clicquot Rosé	\$24	\$129
Perrier-Jouët Belle Epoque Brut	—	\$356
Perrier-Jouët Belle Epoque Rosé	—	\$698
Perrier-Jouët Belle Epoque Brut Magnum	—	\$921
Dom Pérignon Brut Magnum	—	\$1,458

White Wine

Pinot Grigio, Borgo Conventi, Friul, It	\$10	\$40
Albariño, Ramón Bilbao, Rías Baixaz, Sp	\$12	\$48
Sauvignon Blanc Stoneleigh, Marlborough	\$13	\$52
Chardonnay, Ferrari-Carano, Sonoma	\$14	\$56
Sancerre, Les Belles Vignes, Fournier, Fr	\$16	\$62
Chardonnay Jordan, Russian River	—	\$91
Chassagne-Montrachet, Alex Gambal, Fr	—	\$117
Chardonnay Far Niente, Napa Valley	—	\$144

Rosé Wine

Signature RYC Rosé Magnum, Cotes de Provence, Fr	\$15	\$89
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Red Wine

Malbec Grand Reserve, Graffigna, Arg	\$12	\$48
Pinot Noir, Josh Cellars, North Coast	\$13	\$52
Cabernet Sauvignon, Heritage, Napa	\$16	\$64
Cabernet Sauvignon, Mt. Veeder, Napa	—	\$117
Gevrey-Chambertin, Antonin Guyon, Fr	—	\$153
Cabernet Sauvignon, Caymus, Napa	—	\$198



Cocktails

\$16

Golden Eye

Absolut Elyx, Plymouth Gin
Combiér Pamplemousse Rose and
Grapefruit Essence

Blackberry Smash

Absolut Elyx, Lemon, Mint, Blackberries &
Angostura Bitters

The Waterfront

Avion Silver, Watermelon Water, Fennel,
Lime, & Habanero Bitters

All Hands on Deck

Leblon Cachaca, Veev, Blueberries, Lime
& Perrier Jouet

Ambrosia

FOS Mastiha, homemade lemonade





Appetizers



RYC Mesclun Salad \$12
shaved radicchio, fennel, and champagne vinaigrette

Heart of Palm and Avocado \$15
lemon and chili oil

Ceasar Salad \$14
roasted garlic and herb croutons

Sea Salt and Pepper Grouper \$21
sweet and sour sauce

Cilantro Marinated Pork Belly \$17
basil sauce



Raw Bar



Tuna Tartare \$15

avocado and champagne dressing

Scallop Ceviche \$18

habanero, chives, and citrus wasabi

Salmon Tiradito \$16

spicy soy

Daily Special \$17

Oysters

daily selection of East and West Coast

half a dozen (\$18)

or dozen (\$32)

Jumbo Stone Crab

per piece (MP)

King Crab

per lb (MP)

Jumbo Shrimp Cocktail

\$3 per piece

Lobster Cocktail

per lb (MP)

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



Simply Prepared

From the Sea

Salmon \$27

Tuna \$32

Grouper \$34

Maine Lobster (MP)

From the Land

½ Chicken \$24

Veal Tomahawk \$42

Butcher's Choice (MP)

Bone Marrow \$18

Palm Marrow \$25

Sauces

\$3

Mustard Hollandaise

Chimi Churri

Habanero Citrus Aioli

Onion Jam

Wild Mushroom & Brown Butter +\$3



On the Side

\$12

Grilled Asparagus

lemon and brown butter

Truffle Fries

rosemary and garlic

Yucca Fries

cilantro and paprika

Cauliflower Purée

Seasonal Vegetables

grilled or steamed

A mandatory 18% service charge is added to your bill. For parties of 6 or more, a mandatory 20% service charge is added.

