

ROYAL



DINNER MENU

served 7 days a week from 4pm-close

BAR SNACKS

House Pickles - 6

chefs choice

ROYAL "Trio" - 9

house cheezits, herbed citrus chili olives,

spiced nut mix

SHARED PLATES

Shrimp + Tasso - 16

five tender white shrimp, tasso ham, creole seasoning, pepper jelly, cream, pickled okra

Crispy Portobello Frites - 9

sliced portobello mushroom caps, herbed aioli

Stracciatella + Nduja - 16

house nduja, stracciatella cheese,

warm crusty bread

Lobster Corn Fritters - 14

white corn meal, fresh corn kernel,

sweet peppers, tangy remoulade

Bacon + Cheddar Deviled Eggs - 10

creamy egg salad, cheddar,

crisp applewood smoked bacon

Chili Sauced Ribs - 14

baby back ribs, house thai chili sauce, scallions

Roasted Beets - 11

roasted then pickled beets, herbed crème fraiche,

pickled red onions, horseradish, olive oil drizzle

Grilled Artichokes - 15

italian calabrian pepper aioli, fresh lemon slices

Abigail's Garden Crudité - 15

lemon aioli, creamy horseradish sauce

Chicken and Corn Chowder - 5 / 9

cream, shredded chicken, corn

SALADS

Royal Cobb - 13

seared slab bacon, avocado, blue cheese,

pickled red onions, soft cooked egg, croutons

Crispy Asian Chicken Salad - 16

shredded chicken, shredded napa and red

cabbage, julienne carrot, mango, scallions,

spicy cashews, wontons, tangy vinaigrette

Simple Salad - 9

mixed greens, julienne carrots, roasted

tomatoes, parmesan, champagne vinaigrette

SANDWICHES

served with fries or little salad / sub truffle fries +2

Classic Lobster Roll - 19

maine lobster, louie dressing, sweet remoulade, jicama,

watercress, butter toasted roll

Double Cheese Burger - 16

brisket and chuck blend, american cheese,

burger sauce, thick sliced slab bacon, hot pickles,

toasted brioche roll

Kings Club - 16

smoked turkey breast, ham, provolone, crisp bacon,

tomato, lettuce, avocado, aioli, dijon,

toasted hippie wheat

Spicy Crispy Chicken Sandwich - 16

spicy aioli, fresh sauerkraut, carraway,

hot pickles, toasted brioche

Chicken and Ranch - 16

creamy ranch dressed shredded chicken,

shaved red onion, herb roasted carrots,

toasted hoagie roll

French Dip - 19

shaved prime rib,

caramelized onions, melted provolone cheese,

horseradish crème fraiche, salty au jus

Entrees

Braised Short Rib - 29

creamy melted mozzarella, scallions,

pickled fresno peppers, sticky white rice

Prime NY Strip - 34

12oz prime NY Strip, cheesy mashed potatoes,

pickled beets

Chicken Schnitzel - 25

braised red cabbage, lemon garlic butter sauce, truffle fries

Southwest Vegan Bowl - 18

warm rice, black beans, roasted corn, jicama, crackling

superfood, pickled red onions, roasted tomatoes, lime

vinaigrette, impossible chorizo, guacamole

Chicken Enchiladas - 16

shredded chicken, cheddar, pepper jack, spanish rice,

ranch beans, house salsa, guacamole

Halibut - 29

8oz alaskan halibut filet, broccolini, garlic butter sauce

Poke Noodle Bowl - 20

sushi grade ahi tuna, rice wine dressing,

pickled cucumber, roasted cherry tomatoes, zucchini,

summer squash, red cabbage, soba noodles, sriracha aioli

SIDES

Braised Red Cabbage - 7

Cheesy Mashed Potatoes - 7

Garlic Broccolini - 7

Truffle Fries - 7

DESSERTS

Key Lime Tarte Pot - 9

buttered graham cracker crust, whipped cream

Chocolate Pecan Pie Jar - 9

chocolate crust, maple bourbon filling,

whipped cream