

THE AINSWORTH®

STARTERS

MARGARITA FLATBREAD \$ 18
Marinara with fresh mozzarella and basil

TRUFFLE FLATBREAD \$ 20
Ricotta, fontina and roasted garlic

SPINACH ARTICHOKE DIP \$ 17
Served with salsa, sour cream and tortilla chips

ZUCCHINI CHIPS \$ 16
Lightly breaded and flash fried, served with honey siracha and tzatziki sauce

CLASSIC SHRIMP COCKTAIL \$ 22
House-made cocktail sauce and fresh sliced lemon

AINSWORTH
World Famous
SIGNATURE 24 KARAT GOLD WINGS
10 WINGS \$60 20 WINGS \$110
50 WINGS WITH A BOTTLE OF
DOM PERIGNON
\$400

WINGS \$ 15
Buffalo or Korean Spiced

HUMMUS AND CHIPS \$ 15

SHORTTRIB EMPANADAS \$ 16
Slow cooked beef empanada served with a savory brown gravy and red cabbage slaw

BARBECUE RIBLETS \$ 17
House-made sauce and Napa cabbage

SLAB BACON \$ 16
Sugar-cured with a side of spicy grain mustard

TUNA TARTARE TACOS \$ 19
Avocado and chives, topped with toasted sesame seeds and spicy mayo in a crispy wonton shell

BURRATA \$ 16
Burrata cheese with butternut squash, hazelnuts and crispy prosciutto

SALADS

CLASSIC CAESAR \$ 14
With a parmesan crisp and rustic croutons

APPLE POPPY \$ 15
Frisee, gala apples, blue cheese, and candied pecans with a dijon-poppy dressing

TRADITIONAL WEDGE \$ 17
Wedge of romaine hearts, grape tomato, frizzled onions, and chopped slab bacon with bleu cheese dressing

Add chicken \$6 Add shrimp \$8 Add steak \$9

STEAKS (A LA CARTE)

FILET MIGNON (12 OZ) \$ 49

NY STRIP (14 OZ) \$ 52

ISLAND RIBEYE (14 OZ) \$ 59

TOMAHAWK STEAK (38 OZ) \$ 125

Add a fresh lobster tail to any menu item **MP**

BURGERS

CLASSIC \$ 16
Proprietary blend, American cheese with Ainsworth sauce on a brioche bun

THE "RVC" BURGER \$ 18
American cheese, frizzled onions and thick cut bacon with our house-made steaksauce

AINSWORTH "MAC BURGER" \$ 23
Our signature burger- covered with mac and cheese, a crispy mac patty and cheese sauce

Substitute chicken for any burger

SIDES \$10

MASHED POTATOES	MAC AND CHEESE
CAESAR SALAD	BRUSSEL SPROUTS
CREAMED CORN	TWICE BAKED POTATO
FRENCH FRIES	MIXED VEGETABLES
CREAMED SPINACH	

ENTRÉES

DOUBLE CUT PORK CHOP \$ 35
Served barbecue style with a side of creamed corn and red cabbage slaw

ROASTED BRICK CHICKEN \$ 29
With roasted brussels and a house-made salsa verde

MEDITERRANEAN SALMON \$ 32
With a cucumber salad, hummus and crumbled pita bread

BRAISED SHORT RIB \$ 32
Slow roasted with cipolini onions and mushrooms served over fresh pappardelle noodles

CHICKEN AND WAFFLES \$ 25
Homestyle recipe with spicy maple syrup and whipped butter

LAND AND SEA \$ 63
14 oz New York Strip, (3) Jumbo Grilled Shrimp served with mashed potatoes

SIGNATURE COCKTAILS

RVC MULE (MULE) \$ 17
Mango vodka with raspberry liqueur, simple syrup, ginger beer, pineapple and lime juice

THE ASTOR PLACE (UP) \$ 16
Premium gin with elderflower liqueur, fresh cucumber, mint, lemon and pineapple juice

CINNAMON SUNRISE (UP) \$ 17
Aged dark rum, cinnamon-clove infused simple syrup and passion puree shaken with fresh egg whites and topped with Cabernet Sauvignon

LA FLOR (ROCKS) \$ 17
Tequila and hibiscus simple syrup over fresh muddled pineapple with a splash of lime juice

MR. GOLDEN (ROCKS) \$ 17
Rye whiskey, elderflower, lemon juice and rosemary simple syrup topped with raspberry liqueur

COCO LOCA (FROZEN) \$ 18
Pina Colada puree and light rum blended over ice and served in a coconut with a dark rum floater