



For the Table

STEAK BITES

glazed beef tips, rye toast round, local mushroom, herbed goat cheese, pickled mustard seeds 19

CHICKEN WING LOLLIPOPS *gf*

local beer brine, black garlic buffalo, pickled carrot & celery, RIX country ranch 18

CRISPY GREEN BEANS *vg*

RIX country ranch, dill 15

HAND-CUT FRIES *gf, vg*

choice of truffle or salt & vinegar seasoning, RIX roasted garlic aioli 15

SMOKED WHITEFISH DIP *gfo*

whitefish, trout roe, house pickled vegetables, toasted baguette 20

PEBBLE CREEK MUSHROOM TOAST *vg*

braised mushrooms, whipped farmers cheese, pickled shallots, parmesan, chives, toasted sourdough 18

SHRIMP & POLENTA *gf*

grilled chili citrus shrimp, white cheddar polenta fries, remoulade, bacon 22

SALMON FRITTERS

everything bagel seasoning, cream cheese schmear with capers, shallots and dill 17

BISON SLIDERS *gfo*

brioche bun, caramelized onion, white cheddar, RIX sauce 19

CHEF'S OYSTERS *gf*

rotating selection, served raw on the half shell, classic accompaniments 22

PROSCIUTTO & MUSSELS

toasted sourdough, smoked paprika aioli, house-pickled mussels, prosciutto, candied garlic and herb seasoning 20

FETA MOUSSE *gfo, vg*

blistered tomato jam, whipped feta mousse, sourdough toast points 19

From the Garden



+ chicken 10, shrimp 15

PICKLED CHARRED BEETS *gfo*

whipped farmers cheese, watercress salad, rye croutons, cider and maple dressing 16

SHAVED BRUSSELS SALAD *gf*

toasted walnuts, dried cranberries, granny smith apple, feta crumbles, champagne vinaigrette 16

VILLAGE CAESAR *gfo*

greens, herbed breadcrumbs, parmesan, anchovies, RIX caesar dressing 16

From the Water



EAGLE CREEK RAINBOW TROUT *gfo*

odawa three sisters succotash, tarragon pea puree, garlic herb butter, fried capers 44

BOURBON GLAZED FAROE ISLANDS SALMON

farrotto, charred apple & chablis sauce, caramelized fennel and arugula salad 39

GREAT LAKES WALLEYE *gf*

parsnip puree, crispy brussels, smoked maple, lemon butter sauce, fresh herbs 38

SHRIMP STEW *gf*

roasted chili tomato clam broth, white hominy, stewed shrimp, cabbage and pepita salad, crème fraiche, herbs 38

From the Fire



PAN ROASTED HALF CHICKEN *gf*

black garlic roasted chicken, confit fingerlings, kale and artichoke pesto, chicken jus 39

DOUBLE R RANCH FILET or NY STRIP

choice of 8oz filet or 12oz strip, crispy smashed baby potatoes, creamed bacon & leeks, RIX common house steak sauce 56 | 62
+ bleu cheese butter 5, garlic shrimp 15

SQUASH AND MUSHROOM GNOCCHI

roasted butternut squash, caramelized cream, fried sage, braised mushrooms, spiced pepitas, fresh herbs 35
+ chicken 10, shrimp 15

DUCK BREAST *gf*

wild rice porridge, roasted golden beets, cranberry reduction, house molasses, mustard seeds 43

LOUISE EARL PORK TENDERLOIN

garlic whipped parsnip, brown butter and carrot pierogies, kale and apple salad, mushroom jus 40

BRAISED BEEF & POLENTA

burgundy braised sirloin, porcini polenta, pickled shallot and walnut gremolata, beef jus 42

Whenever possible, we proudly source ingredients from local farms and artisans to showcase the best of our region.



RIX Picks



Chef's Favorites

v: vegan, vg: vegetarian, gf: gluten free, gfo: gluten-free option

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