

Starters

Warm Goat Cheese
Pistachio Crusted w/Crostini 9.

Clams Ricardo
Just Trust the Process! 12.

Ricardo Platter
A Smörgåsbord of Goodies 15.

Fillet Sauté
Tender & Spicy 12.

Blue Chips
Blue Cheese Crostini w/Roasted Red Peppers & Balsamic Glaze 9.

U-12 Dusted Shrimp
Panko Crusted & Pan Fried 12.

Caesar or House Salad
Tossed to Order 6.

Maytag Blue
Organic Greens, Pistachios, Berries & Champagne Vinaigrette 8.

Mesquite Grilled Romaine
Beets & Goat Cheese 8.

Prawn & Crab Bisque
Brandy & Truffled Cream 8.

ChefRicardo.com

Entrées 23.

* Draper Valley Chicken "Sous Vide 150"

Sous Vide 141°

Double Pork Chop
Stuffed w/Pistachio, Goat Cheese & Arugula w/
Roasted Potatoes & Balsamic Glaze

*Chicken Marsala
Mesquite Grilled Served w/ Wild Mushroom
Marsala Sauce Over Mashers

*Royce Chicken
Stuffed w/ WA Apples, Walnuts & Goat Cheese
Served over Mashers w/ Pan Jus

DRY AGING is the NATURAL way to TENDERIZE beef and ENHANCE the FLAVOR. DRY AGING is the time consuming OLD SCHOOL way of curing BEEF. NATURAL enzymes break down the muscle fibers which makes the beef more TENDER with a ROBUST BEEF FLAVOR.

I PERSONALLY monitor the entire AGING PROCESS.

Ret Nelsen

*Grilled over Live Cherry & Mesquite Fire
Vegetable & Choice of Roasted Potatoes or Mashers*

~ Steak Ricardo ~

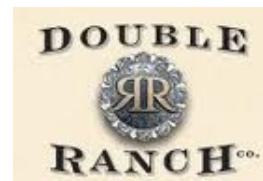
18oz Bone "in" New-York Topped with Mushrooms, Mozzarella Cheese & Shallot Demi Glace... 29.

Fillet Mignon
The Most Tender Steak
8oz/ 35.

Bone "in" Fillet
Chef Ricardo Signature...
12oz / 39.

Chateaubriand for 2
Dijon Crusted Fillet Mignon Roast
18oz / 72.

KOBE Tomahawk for 2
Wagyu Long Bone "Prime Rib"
34oz 76.



Organic Duck
Mesquite Grilled Served over Wild Mushroom
Ravioli w/ Huckleberry Reduction

Fresh Made Cioppino
Dungeness Crab, Clams, Shrimp, Roasted Peppers
& Onions In a Tomato Fish Broth

*Tuscan Chicken
Stuffed w/ Salami, Pepperoni & Blue Cheese
Served over Mashers w/ Cheese Sauce

Delmonico
Bone "in" New York
Petite 23. 18oz/ 29.

Rib-Eye
Prime* Marbled & Flavorful
14oz / 35.

Porter House for 2
The Best of Both Worlds
28oz / 72.

Steak Add-On \$2
Mushrooms, Roasted Onions, Cabernet Demi,
Truffle Butter, Maytag Blue or Goat Cheese

Fresh Pasta

* Ask for Gluten Free Pasta *

Carbonara
Pancetta, Organic Egg, Caramelized
Onions & Arugula w/ Fettuccine 16.

Pomodoro
Fresh Garlic, Crushed Tomatoes &
Organic Basil w/ Fettuccine 14.

Alfredo Russo
Sausage, Dried Tomatoes, Rosemary &
Mushrooms w/ Penne 19.

*Philistine
Organic Chicken, Mushrooms
Cream & Parsley w/ Fettuccine 19.

Penne Ragu
Sausage, Wild Mushrooms, Onions &
Herbs Topped w/ Goat Cheese 19.

Pan Fried Ravioli
Stuffed w/ Wild Mushrooms & Ricotta
Tossed in Beurre Noisette & Sage 19.

Crab Penne
Dungeness Crab in a Tomato Cream
Sauce w/ Basil & Rosemary 19.

Seafood Ricardo
Shrimp, Clams & Crab w/ Lemon
Caper Sauce & Fettuccine 21.

Gamberi
Shrimp, Fresh Clams w/ Garlic Cream
& Fettuccine 21.

Crab Mac & Cheese
What More Can We Say?
21.

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