

RICARDO'S

APPETIZERS

COQUILLES SAINT JAX "2 fresh jumbo scallops" 15.
butter / shallot / mushroom / chive / cream

CRAB CAKES 3 / 17.
dungeness crab / rice / anchovy aioli

RICARDO PLATTER 16.
castelvetrano olives / cured meats / gherkins / chef selection cheese / crostini

BEEF & SHRIMP DIABLO 19.
signature sauce / 3 u-15 shrimp

MOZZARELLA CAPRESE 12.
heirloom tomatoes / fresh mozzarella / fresh basil / EVOO

CRAB STUFFED MUSHROOMS 15.
dungeness crab / chives / béarnaise

SALADS / SOUP

HOUSE SALAD 7.
organic field greens / roasted tomato / parmigiano/ lemon vinaigrette

ORIGINAL CAESAR 8.
organic romaine / scratch dressing / parmigiano

BACON SHRIMP 12
bacon bleu / jumbo shrimp / organic field greens

LOBSTER BISQUE 9.
scratch made daily

Rick & Marie Nelsen

PASTA

BOLOGNESE 23.

ground steak / onions / mushrooms / tomato sauce / fresh pappardelle

ALFREDO RUSSO 23.

italian sausage / tomatoes / mushroom / cream / rosemary / penne

PASTA MARIE 21.

fresh made basil pesto / roasted tomatoes / fresh pappardelle / lemon

SEAFOOD RICARDO 29.

shrimp / halibut / calamari / caper / lemon / garlic EVOO / fresh linguini

ENTREES

ROASTED CHICKEN 27.

airline breast / pan gravy / mashers / nightly veg

STEAKLOAF 27.

ground steak / mashers / nightly veg / cognac ketchup

FRESH ALASKAN HALIBUT 34.

rice / sautéed spinach / caper beurre blanc / charred lemon

DRY AGED SEXY BEEF

*served with nightly vegetable & scratch made mashers
“upgrade to loaded baker \$3”*

30 DAY FILET MIGNON 8oz 54.

creamy roquefort / chives

45 DAY PRIME “RIB EYE” 14oz 54.

mushroom confit

30 DAY STEAK RICARDO 8oz 64.

filet mignon / fresh dungeness crab / béarnaise

50 DAY 103 LONG-BONE RIB EYE “TOMAHAWK” 30 oz 117.

