

RICARDO'S

MENU

WEDNESDAY AND THURSDAY 3-9 PM

FRIDAY AND SATURDAY 3-10PM

(360) 413-9995

APPETIZERS

SAVORY PROSCIUTTO AND ARTICHOKE CHEESECAKE 14

Served warm / Prosciutto chip / Herbs oil

SALMON POKE 15

Toasted macadamia nuts/ Nori chips

RICARDO PLATTER 17

Chef selection cheese and cured meats / Confit garlic / Gherkins / Olives / Pickled vegetables / Crostini

BEEF & SHRIMP DIABLO 17

Signature sauce / 3 u-15 shrimp

SALADS / SOUP

DRESSING : RANCH/ BLEU CHEESE / SHERRY VINAIGRETTE

HOUSE SALAD 8

Organic field greens / Seasonal vegetables / Parmigiano/ Choice of dressing

CAESAR SALAD 11

Organic romaine / Parmigiano / Croutons

SOUP DU JOUR 7 CUP/ 12 BOWL

Ask your server for the flavor of the day

PASTA

BEEF STROGANOFF 29.

Shredded beef / Sauteed mushrooms / Pan gravy / Fresh pappardelle/ Sour cream

SALMON AND SPINACH LINGUINI ALFREDO 34

8 oz. pan seared salmon/ Fresh linguini

Rick & Marie Nelsen

ENTREE

80/20 GROUND BEEF BURGER 17

Brioche bun / Roasted tomatoes / White cheddar / Aioli/ Potatoes wedges / Ranch.

THE HUNTER'S CHICKEN 29

*8 oz airline chicken breast / White wine and mushroom sauce
Seasonal vegetables / Mashers.*

PAN SEARED SCALLOPS 34

3 u10 scallops /Chorizo chips / Vanilla emulsion / Seasonal vegetables / Mashers.

DRY AGED SEXY BEEF

*Served with seasonal vegetables
& scratch made mashers*

30 DAY FILET MIGNON 8oz 57.

Creamy gorgonzola sauce / Chives

45 DAY PRIME "RIB EYE" 14oz 57.

Wild mushrooms confit / Chocolate demi glace

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

Wild mushrooms confit / Chocolate demi glace



DESSERTS

CRÈME BRULEE 9

CHOCOLATE MOUSSE 9

PB AND J CHEESECAKE 12

Peanut butter and jelly cheesecake/ Berry jam / Peanut sauce

CHOCOLATE LAVA CAKE 16

Cook to order w/homemade Ice Cream

DESSERTS FLIGHT 18

Crème brûlée/ Chocolate mousse/ Cheesecake/ Homemade ice cream.

Rick & Marie Nelsen