

RICARDO'S

APPETIZERS

SAVORY PROSCIUTTO AND ARTICHOKE CHEESECAKE 12

Served warm / Prosciutto chip / Herbs oil / Crostinis

FRESH NORTHWEST ROCKFISH CEVICHE TOASTADAS 15 D

Wonton chips / Avocado cilantro Aioli

SPICY LAMB LOLLIPOPS 16 GF

Lemon and herb feta sauce / Cucumbers

RICARDO PLATTER 17

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

BEEF & SHRIMP DIABLO 17

Signature sauce / 3 u-15 shrimp

PAN SEARED SCALLOPS 21

Pistachio bacon crust / Lemon Polenta cakes / Avocado cilantro aioli

SALADS / SOUP

DRESSING : RANCH/ BLEU CHEESE / GARLIC BALSAMIC VINAIGRETTE

Add : CONFIT CHICKEN 5 / 3 U SHRIMP 10 / 3 oz. STEAK TIPS 12

HOUSE SALAD 8 GF

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

CAESAR SALAD 11

Organic romaine / Parmigiano / Croutons

BEET NAPOLEON 12 GF

Red and Golden beets / Goat cheese mousse / Garlic balsamic vinaigrette

SOUP DU JOUR 7 CUP/ 12 BOWL

Ask your server for the flavor of the day

PASTA

Gluten free pasta upon request

SOFT POLENTA AND SEAFOOD RAGOUT 28 GF

Tomato and white wine broth / Shrimp / Clams / Halibut/ Garlic

LEMON ASPARAGUS CHICKEN PARPADELLE 29

8 oz airline chicken breast / White wine cream sauce / Parmesan

BRAISED PORK BELLY AND MANILA CLAMS LINGUINI 32.

Slow cooked for 12 hours / Roasted carrots / Pork belly Jus

ENTREE

CHARRED CAULIFLOWER STEAK 32 V / D/ GF

Marinated in lime and cayenne pepper/ Seasonal Vegetables / Chimichurri sauce

HALIBUT EN “ PAPILOTTE” 36 D /GF

*Baked with white wine, lemons and sundried tomatoes
Seasonal vegetables and herbs / Fingerling potatoes*

LAMB LOIN LAVENDER CRUSTED 38

Preserved lemon sauce / lemon and olives polenta cake / seasonal vegetables

DRY AGED SEXY BEEF

*Served with seasonal vegetables & scratch made mashers
“ upgrade to loaded baker or masher \$4”
“ upgrade to Ricardo style \$15”*

30 DAY STEAK RICARDO 8oz 67. GF

Fresh Dungeness crab / Hollandaise

45 DAY PRIME “RIB EYE” 14oz 57. GF

Wild mushrooms confit / Cherry demi glace

30-DAY CHATEAUBRIAND 24 OZ. 111. GF

Demi glace/ Mushroom Compound butter / Horseradish cream

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

Wild mushrooms confit / Cherry demi glace / Loaded baker



“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness”

LEGEND : V:VEGAN D: DAIRY FREE GF: GLUTEN FREE

Executive chef : Mikael Besnier