

RICARDO'S

APPETIZERS

SAVORY GOAT CHEESE AND ROASTED TOMATO CHEESECAKE 12 V
Served Warm / Basil Chip / Roasted Tomato And Rosemary Vinaigrette / Crostinis

MANGO SHRIMP CEVICHE TOASTADAS 15 DF /GF
Corn Tortilla Tostadas / Grilled Corn / Charred Lime

BEEF & SHRIMP DIABLO 18 GF
Signature Sauce / 3 u-15 Shrimp

BEEF CARPACCIO 18 GF
*Thin slices of Dry Aged Beef Tenderloin / Shaved Parmesan /
Roasted Tomato And Rosemary Vinaigrette*

SCALLOPS TARTARE 19 DF
Mango / Basil / Passion Fruit Juice / Pearl Couscous

RICARDO PLATTER 19
*Chef selection Cheese and Cured Meats / Confit garlic / Gherkins / Olives /
Pickled vegetables / Crostinis*

SALADS / SOUP

DRESSING : RANCH/ BLEU CHEESE / GARLIC BALSAMIC VINAIGRETTE
Add : CONFIT CHICKEN 5 / 3 U SHRIMP 10 / 4 oz. STEAK TIPS 12

HOUSE SALAD 8 GF/V
Organic Field Greens / Seasonal Vegetables / Parmigiano/ Choice of dressing

CAESAR SALAD 9
Organic Romaine / Parmigiano / Croutons

HEIRLOOM TOMATO CAPRESE 9 GF / V
Fresh Burrata / Basil Chip / Microgreen Basil / Balsamic Glaze

SOUP DU JOUR 7 CUP/ 12 BOWL
Ask your server for the flavor of the day

LOBSTER BISQUE 9 CUP/13 BOWL
Scratch Made Daily



General Manager : Shane Holland Executive chef : Mikael Besnier

PASTA

Gluten free pasta upon request

PULLED PORK PUTANESCA FETTUCCHINI 27

*Braised Pulled Pork in San Marzano Tomatoes /
Garlic / Capers / Olives / Anchovies*

CHICKEN PARPADELLE 29

*8 oz Airline Chicken Breast / Grilled Sweet Corn Cream Sauce /
Microgreen Basil / Parmesan*

ENTRÉE

ROASTED EGGPLANT VEGAN DISH 27 DF/ GF /VG

Stuffed with Quinoa And Ratatouille/ Garlic Herb Tahini Sauce

3 U10 SEARED SCALLOPS 32 GF

*Grilled Sweet Corn Cream Sauce / Ratatouille /Quinoa
Green Harissa Sauce*

BAKED PETRALE SOLE 36 GF

*Shrimp and Crab Mousseline / Ratatouille/ Pearl Couscous /
Roasted Bell Pepper Beurre Blanc*

SEARED DUCK BREAST 38

*Crispy Skin / Pearl Couscous/ Mango Chutney / Green Harissa Sauce/ Sea-
sonal Vegetables*

DRY AGED SEXY BEEF

Dry Aging is the Age-Old Rustic Tradition of Curing Beef

It Involves Storing The Meat In A Temperature Controlled Environment.

***As the Dry Aging process dehydrates the beef it will concentrate the flavor
As a result you will eat a delicious, flavorful and tender cut 2nd to none.***

Served with Seasonal Vegetables & Scratch Made Mashers

“ upgrade or substitute to Loaded baker or Loaded masher \$4”

30 DAY FILET MIGNON 8oz 59. GF

Chimichurri Sauce

45 DAY PRIME “RIB EYE” 14oz 59. GF

*Roasted Wild mushrooms / Confit shallots /
Balsamic Reduction*

50 DAY 103 LONG-BONE RIB EYE

“TOMAHAWK” 30 oz 119. GF

*Roasted Wild mushrooms / Confit shallots /
Balsamic Reduction / Loaded baker*



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

LEGEND : VG:VEGAN V: VEGETARIAN DF: DAIRY FREE GF: GLUTEN FREE

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