

# RICARDO'S

## APPETIZERS

WILD MUSHROOMS & SMOKED GOUDA SAVORY CHEESECAKE 12 V  
*Served Warm / Caramelized Onions / Bacon Jam / Crostinis*

AHI TUNA POKE 17  
*Served on a Ti or Banana Leaf / Sweet Potato Chips*

BEEF & SHRIMP DIABLO 21 GF  
*Signature Sauce / 3 u-15 Shrimp*

COCOA CURED LAMB LOIN 19 GF  
*Seared Spiced Lamb Loin / Kalamata Olives & Pear Relish / Arugula*

SCALLOPS CARBONARA 19 DF  
*2 U10 Seared Scallop / Pancetta / Parmesan Whip / Truffle Butternut puree*

RICARDO PLATTER 21  
*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-15 SHRIMP 10 / 4 oz. STEAK TIPS 12*

HOUSE SALAD 9 GF/V  
*Organic Field Greens / Seasonal Vegetables / Parmigiano / Choice of Dressing*

CAESAR SALAD 9  
*Organic Romaine / Parmigiano / Croutons*

MULLED PEAR AND GORGONZOLA TART 13  
*Walnut Crumble / Arugula*

SOUP DU JOUR 7 CUP / 12 BOWL  
*Ask your server*

LOBSTER BISQUE 9 CUP / 13 BOWL  
*Scratch Made Daily*



General Manager : Shane Holland    Executive chef : Mikael Besnier

## **PASTA**

Gluten free pasta or Spaghetti squash pasta upon request \$4

12 DAYS DRY AGED GRILLED DUROC PORK CHOP 37

*Marinated in Apple Cider / Glazed Gnocchi / Butternut Puree / Mustard Sauce*

GRILLED WILD CAUGHT ALASKAN SOCKEYE SALMON 39

*Pappardelle / Pumpkin Seed Pesto / Walnut Crumble / Wilted Arugula*

## **ENTRÉE**

HARVEST VEGETABLE LOAF VG 29

*Cranberry Glazed / Pumpkin Risotto / Arugula*

3 U10 SEARED SCALLOPS 35

*Pumpkin Risotto / Parmesan / Arugula / Cranberry Madera Sauce*

SPICED CRUSTED AHI TUNA 39

*Roasted Spaghetti Squash / Seasonal Vegetables / Wasabi aioli*

BRAISED LAMB SHANK 44

*In Vert Jus / Roasted Grape Vine / Seasonal Vegetables / Mashed Potatoes*

## **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 the flavor is concentrated.  
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”*

*“Ask your server for surf & turf options”*

30 DAY FILET MIGNON 8oz 63. GF

*Gorgonzola Cream*

45 DAY PRIME “RIB EYE” 14oz 64. GF

*Roasted Wild Mushrooms / Confit Shallots / Bourbon Green Peppercorn Reduction*

50 DAY 103 LONG-BONE RIB EYE “TOMAHAWK” 30 oz 128. GF

*Roasted Wild mushrooms / Confit Shallots /  
Bourbon Green Peppercorn Reduction / Loaded Baker*



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

**General Manager : Shane Holland Executive chef : Mikael Besnier**