

RICARDO'S

THANKSGIVING MENU

2 TILL 6 PM

APPETIZERS

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

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 / Olives /
Gherkins / Crostini*

BEEF & SHRIMP DIABLO 21 GF
Signature sauce / 3 u-15 shrimp

SALADS / SOUP

HOUSE SALAD 7 GF/V
*Organic Field Greens / Seasonal Vegetables / Parmigiano /
Choice of Dressing*

ORIGINAL CAESAR 9
Organic romaine / Parmigiano / Croutons

FRENCH ONION SOUP 9 CUP / 12 BOWL
Crostini / Shredded White Cheddar

LOBSTER BISQUE 9 CUP / 13 BOWL
Scratch Made Daily

“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

PASTA

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*

ENTREES

HARVEST VEGETABLE LOAF VG 29
Cranberry Glazed / Pumpkin Risotto / Arugula

BRAISED LAMB SHANK 44
*In Vert Jus / Roasted Grape Vine / Seasonal Vegeta-
bles / Mashed Potatoes*

DRY AGED SEXY BEEF

*Served with Seasonal Vegetables & Scratch Made Twisted Mashers
“upgrade or substitute to Loaded Baker or Loaded Masher \$4”
“ Ask your server for surf & turf options”*

30 DAY FILET MIGNON 8oz 63.
Creamy gorgonzola sauce / Chives

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

T-DAY PLATTER 31.

*Roasted turkey / Smoked ham / Green beans /
Twisted mash / Gravy/ Stuffing*