

RICARDO'S

APPETIZERS

SMOKED SALMON AND GOAT CHEESE SAVORY CHEESECAKE 14.
Served Warm / Charred Green Onions / Dill Oil / Crostinis

OYSTERS ON THE HALF SHELL 9. 3 Pieces /17. 6 Pieces /32. 12 Pieces
Granny Smith Apple Mignonette Or Bacon, Greens, Parmesan Baked GF

DRY AGE KNIFE CUT STEAK TARTARE 21.
Sesame Puff Pastry Ring / Soy Cured Egg Yolk / Truffle Oil Whipped

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

SCALLOPS AND HOMEMADE BEEF CHORIZO 19. GF
*2 U10 Seared Scallop / Dry Aged Beef Chorizo /
Granny Smith Apple Marinated*

RICARDO PLATTER 21.
*Chef Selection Cheese & Cured Meats /Confit Garlic/Olives /
Cornichons / Crostini*

SALADS / SOUP

*Dressings : Ranch / Bleu Cheese / Garlic Balsamic Vinaigrette
Add : Chicken breast 7. / 3 U-15 Shrimp 10. / 4 oz. Steak Tips 12.*

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

CAESAR SALAD 10.
Organic Romaine / Parmigiano / Croutons

HOUSE SMOKED SALMON CARPACCIO 12. GF
*Roasted Beets / Orange Chili Reduction /
Orange Supreme / Organic Field Greens*

SOUP DU JOUR 7 CUP/ 12 BOWL
Ask your server

LOBSTER BISQUE 9 CUP/ 13 BOWL GF
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

Gluten Free Pasta or Spaghetti Squash Pasta Substitute Upon Request \$4

CALAMARI AND BEEF CHORIZO LINGUINI 29.

Sauter Calamari and Homemade Beef Chorizo / Artichoke Pesto

DUCK AU VIN 39.

*In House Confit Duck Leg / Pappardelle / Brussels Sprouts / Pancetta
Burgundy Red Wine Sauce*

ENTREES

SALT CRUSTED BEETROOT 29. GF/V

Emperor Black Rice / Truffle Oil / Cannellini Bean Hummus

AIRLINE CHICKEN BREAST SOUS VIDE 34. GF

*Slow Cooked with Lemon and Thyme / Sherry Reduction/
Seasonal Vegetable / Emperor Black Rice*

HAM HOCK AND SEARED SCALLOP STEW 39. GF

*2 u10 Seared Scallops / Seasonal Vegetables / Cannellini Beans/
Emperor Black Rice*

SEAFOOD TRIO CHOUCROUTE 37. GF

*Pan Seared Salmon / Shrimp / Calamari / Seasonal Vegetable
Over Braised Napa Cabbage In Chardonnay / Hollandaise Sauce*

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 65. GF

Roquefort Demi Glace / Chives

45 DAY PRIME "RIB EYE" 14oz 67. GF

Roasted Wild Mushrooms and Confit Shallots / Balsamic Reduction

50 DAY 103 LONG-BONE RIB EYE "TOMAHAWK" 30 oz 134. GF

*Roasted Wild Mushrooms and Confit Shallots /
Balsamic Reduction / Loaded Baker*

