

RICARDO'S

APPETIZERS

SAVORY FIG CHEESECAKE 15. GF

Served Warm / Caramelized Onions / Whipped Goat Cheese / Crostinis

ASPARAGUS PANNACOTTA 14. GF

*Honey-Citrus Marinated Asparagus /
Radishes / Green Apple / Cabbage Slaw*

CRAB CAKE TOWER 23. GF

Mango Cucumber Salsa / Habanero Rouille

BEEF & SHRIMP DIABLO 21. GF

Tenderloin / Wild Red Royal Shrimp / Signature Sauce

SCALLOPS CRUDO 19. GF

*Honey-Citrus Marinated Scallop / Lavender Poached Pear /
Marinated Asparagus / Arugula*

RICARDO PLATTER 21.

*Chef Selection Cheese & Cured Meats / Confit Garlic / Olives /
Cornichons / Crostini*



SALADS / SOUP

Dressings : Garlic Balsamic Vinaigrette / Dill Vinaigrette / Ranch

Add : Airline Chicken Breast 12. / 3 Jumbo Shrimp 10. / 4 oz. Steak Tips 12.

HOUSE SALAD 9. GF/V

Field Greens / Vegetables / Parmigiano/ Choice of Dressing

CAESAR SALAD 10.

House-Made Caesar Dressing / Romaine / Parmigiano / Croutons

CHARRED RADICCHIO AND ROMAINE WEDGE SALAD 13. GF

Crispy Red Onions / Bacon Bits / Buttermilk Bleu Cheese Dressing

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 Upon Request \$4

Add : Airline Chicken Breast 12. / 3 Jumbo Shrimp 10. / 4 oz. Steak Tips 12.

CREAMY LEMON SHRIMP PARPADELLE 33.

Jumbo Wild Red Royal Shrimp / Asparagus / Sugar Snap Peas / Lemon Creme

SEARED SCALLOP TUSCAN LINGUINI 38.

Thick-Cut Bacon / Roasted tomatoes / Wilted Arugula / Chardonnay Sauce

LOBSTER RAVIOLI 39.

Polenta Cake / Grilled Asparagus / Vodka Sauce / Carrot Confit Lemon Puree

ENTREES

CARROT TART 29. V

Asparagus Risotto / Roasted Rainbow Carrots / Pistachio-Date Crust

SEARED AIRLINE CHICKEN BREAST 36. GF

Mashed Potatoes / Seasonal Vegetables / Rhubarb Demi-Glace

PAN SEARED HALIBUT 43. GF

Asparagus Risotto / Seasonal Vegetables / Tarragon Sea Foam

PARMESAN CRUSTED HALF RACK OF LAMB 47.

*Truffled Polenta Cake / Seasonal Vegetables /
Argentinian Cabernet Demi-Glace*

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 Mashed Potatoes.

Upgrade or Substitute to Loaded Baker or Loaded Mashers \$4.

Add : 3 Jumbo Shrimp 10. / 3 Jumbo Scallop 19. / 2 oz Crab Ricardo Style 12.

30 DAY FILET MIGNON 8oz 65. GF

Chimichurri Sauce

45 DAY RIB EYE 14oz 67. GF

*Roasted Wild Mushrooms and Confit Shallots /
Rhubarb Demi-Glace*

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

*Roasted Wild Mushrooms and Confit Shallots
Rhubarb Demi-Glace / Loaded Baker*

