

APPETIZERS

Clams Ricardo

Just Trust the Process! 1lb. 11.99

Jeff Philpot's finest Manila clams

Dungeness Crab Cakes

Handmade & Pan Seared. 13.99

Sautéed Calamari

Basil Pesto, Fresh Garlic, in a White Wine Tomato Broth. 10.99

Pan Fried Oysters

Dusted & Pan Seared. 10.99

~ U-15 Shrimp Scampi ~

Jumbo Shrimp Lightly Breaded with Chef Spices. & Pan Seared 10.99

Grilled Bruschetta

Homemade Bread, Tomatoes, Feta, Garlic & Basil. 8.99

Caprese

Marinated Roma Tomatoes Topped With Feta Cheese & Fresh Basil. 7.99

Wicked Cheese Bread

Whipped Garlic Spiced Butter & Toasted Cheese 4.99

~ Chef Ricardo Platter ~

Meats, Beets & Cheese with Sautéed Spinach & Grilled Flat Bread 12.99

SOUP & SALAD

Hearts of Romaine Caesar

Side 3.99 Entrée 7.99

House Salad

Romaine & Spinach, Tossed with Virgin Olive Oil & Balsamic 3.49

~ Maytag Blue ~

Huckleberries, Pine-Nuts & Vinaigrette Side 5.99

French Onion Soup

House Made Beef Broth, Caramelized Onions, Croutons & Swiss. 5.99

~ Prawn & Crab Bisque ~

White Prawns, Dungeness Crab, Brandy & Cream.
Chef Ricardo's Signature. 7.99

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Custom 28 day Dry Aged Washington Angus Beef Cooked over Live Mesquite Charcoal.

All Steaks Come with Sautéed Spinach
And Choice of Baked Potato, Mashed Potatoes,
Ricardo's Truffled JoJo's or Grilled Veggies

Delmonico

Bone-In New-York
18oz/\$24.99

Bacon Wrapped Spencer Steak

Juiciness, tenderness and flavor —
those are the characteristics for which
a cut of beef is esteemed.

7oz/\$17.99

T-Bone

Acclaimed combination of the most
tender and flavorful cuts of beef.

18oz/\$23.99

Rib-Eye

The Absolute King of Steaks.
Center Cut USDA Prime
14oz/\$26.99

Bone-In Fillet Mignon

The Most Tender of All Steaks.
Chef Ricardo's Signature
12oz/\$29.99

Steak Extras \$2

Sautéed Mushrooms

Sautéed Onions

Mushrooms & Onions

Béarnaise Sauce or Demi Glaze

Mediterranean Salsa

Goat Cheese Crusted

Maytag Blue

Seafood Extras \$6

(Topped w/Béarnaise)

Three Grilled Prawns

Dungeness Crab Cake

Pan Fried Oysters

*"There's Nobody in Thurston County That Does Beef
Like us. Simply Put, We've got the Best Steak In Town."*
Chef Ricardo

The No Exception Burger.™

Ground New-York, Rib-Eye & Fillet Mignon
Topped with Maytag Blue, Bacon & Tomato
Served with Truffled JoJo's & Pesto Aioli
8oz/\$14.99

ChefRicardo.com

Dinner Seating 5pm-9pm Tuesday-Saturday. Lunch Fridays Only 11:30-2:30pm

Breakfast Every Sunday 9am-2pm Ph# 360-413-9995

ALL PASTA'S ARE MADE FRESH TO ORDER

Pasta Pomodoro!

Red Sauce, Garlic, Fresh Organic Basil & Parmesan. Served with Linguini. 9.99

Pan Fried Ravioli

Stuffed with Mushrooms, Ricotta & Fresh Herbs. Finished with Brown Butter & Organic Sage Sauce. 13.99

Penne Ragu

Italian Sausage, Crimini Mushrooms, Caramelized Onions, Fresh Herbs & Feta Tossed with Tomato Sauce 14.99

Dungeness Crab Penne

Sautéed Crab Meat in a Tomato Cream Sauce with Fresh Garlic, Organic Basil & Rosemary. 16.99

~ Seafood Ricardo ~

Wild Shrimp, Fresh Clams & Calamari, Tossed with Virgin Olive Oil, Garlic, Lemon, Capers & Linguini. 19.99

Pesto Chicken

Fresh Rosemary Chicken Tossed in Our Pesto Cream over Linguini. 13.99

~ Alfredo Russo ~

Italian Sausage, Sundried Tomatoes, Fresh Rosemary & Crimini Mushrooms. Tossed with Penne & Béchamel. 14.99

Philistine di Linguini

Fresh Chicken, Mushrooms & Organic Herbs with Cream, Parmigianino & Linguini. 14.99

Clams Linguine

Eld Inlet Manila Clams, Garlic, Caramelized Onions Choice of Red or White Sauce. 16.99

Gamberi

Wild Mexican White Prawns & Fresh Eld Inlet Manila Clams with Garlic Cream & Linguine. 19.99

MESQUITE GRILLED PIZZA

All 10" Pizzas Come with Smoked Provolone & Parmigiano Cheese

~ Toni Tony Tone ~

Dungeness Crab, White Prawn, Bisque & Fresh Spinach. 13.99

Perfect Pepperoni

Generous Amount of Pepperoni with Extra Cheese. 11.99

The Sicilian

Imported Prosciutto di Parma & House Grown Fresh Sage 11.99

The Ryle Gazman!

All Natural Pit Ham & Hand Cut Pineapple. 11.99

Meat Lovers

Natural Pit Ham, Pepperoni, Italian Sausage & Chicken. 12.99

Veggie Lovers

Oven Roasted Fresh Vegetables, Topped w/Fresh Tomatoes 11.99

CHEF SPECIALTIES

Oregano Grilled Drum Sticks

Marinated In Champaign Vinaigrette "Mesquite Grilled" w/Mashers & Roasted Veggie Coulis 14.99

"Piccata" Chicken or Veal

Pan seared and Oven Roasted. Finished with a Lemon Caper Sauce, Over Linguini & Spinach. 22.99

Pollo Ricardo

Fresh Chicken Breast "Mesquite Grilled" Topped with Gorgonzola Walnut Sauce. Served Over Mashed Potatoes. 22.99

"Marsala" Chicken or Veal.

Pan seared and Oven Roasted Finished with Mushrooms. Served Over Mashed Potatoes. 22.99

Cioppino

Dungeness Crab, Fresh Clams, Wild Mexican Shrimp, Calamari and Miropoix in a Tomato Fish Broth. 18.99

~ Stuffed Pork Tenderloin ~

Feta, Pine-Nuts, Spinach & Sundried Tomatoes. With Truffled JoJo's & Balsamic Honey Glaze. 16.99

LEAVE ROOM FOR OUR HOMEMADE "mini" DESSERTS