

APPETIZERS

Clams Ricardo

Just Trust the Process! 1lb. 11.99

Jeff Philpot's finest Manila clams

Sautéed Calamari

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

~ U-15 Shrimp Scampi ~

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

NEW

Potato Fingers

Fresh Garlic, Colby Jack Cheese,
Cracked Pepper & Crème Fresh 7.99

Grilled Bruschetta

Homemade Bread, Tomatoes, Feta,
Garlic & Basil 7.99

Beef Diablo

Pieces of Fillet, Rib-Eye & New-York
Seared Spicy Hot! 9.99

NEW

Wicked Cheese Bread

Whipped Garlic Spiced Butter &
Toasted Cheese 4.99

~ Chef Ricardo Platter ~

A Wonderful Assortment of Cured Meats
Cheese, Olives & Flatbread 13.99

SOUP, SALAD & PIZZA

Caesar or House Salad

Side 3.99

~ 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. 7.99*

Pizza Siciliano

Prosciutto di Parma & Fresh Sage 12.99

~ Toni Tony Tone Pizza ~

Dungeness Crab, White Prawn, Bisque &
Fresh Spinach 13.99

All Steaks Come with Sautéed Spinach

And Choice of Baked Potato, Mashed Potatoes,
Ricardo's Truffled JoJo's or Grilled Veggies

"All Natural, Antibiotic & Hormone Free"

Custom 28 day Dry Aged "In House"

Washington Angus Beef

Cooked over 1000° Mesquite Charcoal.

Delmonico

Bone-In Thick Cut New-York
18oz/\$29.99

Bacon Wrapped Spencer Steak

Juiciness, tenderness and flavor —
those are the characteristics for which
a cut of beef is esteemed
7oz/\$19.99

NEW

Baseball Cut New-York

Balsamic Grilled
Topped with Mediterranean Salsa
8oz/\$19.99

Rib-Eye

The Absolute King of Steaks.
Center Cut USDA Prime
14oz/\$29.99

Fillet Mignon

The Most Tender of All Steaks.
Chef Ricardo's Signature
7oz/\$29.99

Ask About the Bone-In Fillet

Steak Extras \$2

Sautéed Mushrooms
Sautéed Onions
Mushrooms & Onions
Béarnaise Sauce or Demi Glaze
Mediterranean Salsa
Goat Cheese Crusted
Maytag Blue Cheese
Black Truffle Butter

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

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

ChefRicardo.com

Now Open Sundays & Mondays! Dinner Every Night 5pm-9pm
Lunch Fridays Only 11:30-2:30pm 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 14.99

Penne Ragu

Italian Sausage, Crimini Mushrooms,
Caramelized Onions, Fresh Herbs & Feta
Tossed with Tomato Sauce 15.99

Crab Mac & Cheese

Dungeness Crab, Colby Jack Cheese,
What More Can We Say?
17.99

Dungeness Crab Penne

Sautéed Crab Meat in a Tomato
Cream Sauce with Fresh Garlic, Organic
Basil & Rosemary 17.99

~ Seafood Ricardo ~

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

Pesto Chicken Penne

Fresh Rosemary Chicken Tossed in
Our Creamy Basil Pesto 14.99

~ Alfredo Russo ~

Italian Sausage, Sundried Tomatoes, Fresh
Rosemary & Crimini Mushrooms. Tossed
with Penne & Béchamel 15.99

Philistine di Linguini

Fresh Chicken, Mushrooms &
Organic Herbs with Cream,
Parmigianino & Linguini 15.99

~The Big French Dip~

Dry Aged Prime-Rib, Colby Jack Cheese
Caramelized Onions, Pesto & Pan Jus
Served with Truffled JoJo's 14.99

Clams Linguine

Eld Inlet Manila Clams, Garlic,
Caramelized Onions
Choice of Red or White Sauce 17.99

Gamberi

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

RICARDO SPECIALTIES

Want Something You Don't See? Just Ask, We Might Have It!

NEW

Prosciutto Wrapped Prawns

Jumbo U-15 Prawns Hand Wrapped in 19
Month Aged Prosciutto Served Over
Creamy Linguine Pasta 19.99

"Marsala" Chicken or Veal.

Pan seared and Oven Roasted
Finished with Mushrooms. Served Over
Mashed Potatoes 23.99

"Piccata" Chicken or Veal

Pan seared and Oven Roasted.
Finished with a Lemon Caper Sauce, Over
Linguini & Spinach 23.99

Pollo Ricardo

Fresh Chicken Breast "Pan Seared"
Topped with Gorgonzola Walnut Sauce.
Served Over Mashed Potatoes 23.99

Cioppino

Dungeness Crab, Fresh Clams, Wild
Mexican Shrimp, Calamari and Mirepoix
in a Tomato Fish Broth 19.99

Organic Duck

Mesquite Grilled Maple Leaf Farms
Muscovy Duck Served over Mushroom
Ravioli w/Brown Butter Sage. 23.99

NEW

~ Steak Loaf ~

This isn't Moms Meatloaf.
Ground Fillet, Rib-Eye & New York
w/ Mashers & Cabernet Gravy 19.99

~ Stuffed Pork Tenderloin ~

Feta, Pine-Nuts, Spinach & Sundried
Tomatoes. With Truffled JoJo's
& Balsamic Honey Glaze 19.99

LEAVE ROOM FOR OUR HOMEMADE "mini" DESSERTS