

APPETIZERS

PAN FRIED SHRIMP 15.
U-15 / HAND BREADED / TRUFFLE AIOLI

CLAMS RICARDO 14.
JUST TRUST THE PROCESS

SURF "N" TURF TARTAR 18.
COLD SMOKED SALMON / DRY AGED FILET

RICARDO PLATTER 17.
28 MONTH JAMON SERRANO PROSCIUTTO
CHEESE / MUSTARD / OLIVES / PICKLES

WARM GOAT CHEESE 14.
PISTACHIO / BALSAMIC / GARLIC CROUTON

BRUSCHETTA 13.
ROASTED MUSHROOMS / GARLIC / FRESH HERBS

SHRIMP DIABLO 15.
WILD CAUGHT PATAGONIA / RICK SPICE / IPA

ORGANIC SALADS

HOUSE OR CAESAR 6.
TOMATO/ PICKLED ONION / RANCH 7.
BACON / BLEU / SHRIMP 9.
PICKLED BEETS / GOAT CHEESE 8.

HOMEMADE SOUP

PRAWN / LOBSTER BISQUE 8.
SILKY SMOOTH / COGNAC FINISHED

Rick & Marie Nelsen

SPECIALTY ENTRÉES

SERVED WITH NIGHTLY VEGETABLE

WILD THING! 29.
BLACKENED PATAGONIAN SHRIMP / FRIED POTATO / PICKLED SLAW

LOBSTER MARIE 23. / 39.
WOOD FIRED / FRIED POTATOES / CLARIFIED BUTTER

SALT BRICK CHICKEN 25.
AIRLINE BREAST / FRESH ROSEMARY / PAN FRIED GNOCCHI

LAMB ROYCE 29. / 42.
WOOD FIRED / DIJON MINT CRUSTED / CREAMY POLENTA

CORNED BEEF & CABBAGE 23.

USDA PRIME BRISKET / SIGNATURE SOURLESS KROUT
MUSTARD CREAM / FRIED POTATOES

DRY AGING IS THE NATURAL WAY TO TENDERIZE BEEF
AND ENHANCE THE FLAVOR. DRY AGING IS THE TIME CONSUMING
OLD SCHOOL WAY OF CURING BEEF. NATURAL ENZYMES BREAK DOWN
THE MUSCLE FIBERS WHICH MAKES THE BEEF MORE TENDER
WITH A ROBUST BEEF FLAVOR.

BUTTER SEARED / WOOD FIRED / NIGHTLY VEGETABLE
FRIED POTATOES / POLENTA / EUGENIO / BAKER (LOADED \$2)

USDA PRIME, NEW YORK 12OZ 44.

FILET MIGNON 6OZ 39. / 9OZ 49.

RICKY'S RIB-EYE 14OZ 45.

STEAK RICARDO 49.
6OZ FILET MIGNON / 3 WILD SHRIMP / BÉARNAISE

CHATEAUBRIAND FOR TWO 22OZ 88.
FILET MIGNON ROAST / DIJON CRUSTED / CLIFF SAUCE

TOMAHAWK "PRIME RIB" FOR TWO 30OZ 93.
"THE BEAST" 103 LONG BONE RIB-EYE

MADE TO ORDER PASTA

ALFREDO RUSSO 19.
SAUSAGE / MUSHROOM / SUNDRIED TOMATO
CREAM/ FRESH ROSEMARY / FARFALLE

SEAFOOD RICARDO 23.
FRESH SAUTÉ OF SHRIMP / CLAMS / SPINACH
EVOO / CAPERS / GARLIC / BUCATINI

PASTA EUGENIO 16.
FARFALLE / CREAM / CORN / PECORINO ROMANO
OLYMPIA CLASSIC FOR 30+YRS / ADD CHICKEN \$7

AMATRICIANA 19.
BACON / ONION / PECORINO / TOMATO / BUCATINI

MARIE'S TOMATO CREAM 17.
FRESH BASIL PESTO / GOAT CHEESE
BUCATINI / PARMIGIANO

GNOCCHI 17.
LOCAL WILD MUSHROOMS / BROWN BUTTER
FRESH SAGE / PARMIGIANO



NIGHTLY DINNER
MON-FRI LUNCH
SUNDAY BRUNCH
THE HAPPIEST HOUR
3-6PM / 9PM-C

RICARDO'S

KITCHEN / BAR

ENTIRE MENU IS AVAILABLE GLUTEN FREE

TEQUILA

MANA GOLD 9. / MORALES 5. / PASOTE 7.
TEQUILA OCHO 9. / SAUZA 6.
CIMARRON 6. / CASAMIGOS 8.
DON PILAR EXTRA ANEJO 25. "CRAZY GOOD"

RUM

RON CARTAVIO 6. / CRUSOE SPICED 6.
BLACKWELL 1625 8. / GOSLINGS 6.

WHISKEY

CROWN ROYAL "XO" 9. / BUFFALO TRACE 7.
FOUR ROSES 6. / SMALL BATCH 8.
MICHTER'S BOURBON 8. / HIGHWEST 8.
MAKERS MARK 46 8. / OLD TAHOE RYE 8.
WOODINVILLE 8. / SAZERAC RYE 8.
DRY FLY WHEAT 7. / PENDLETON 1910 10.
NIKKA COFFEY 10. / JOHN JACOB RYE 8.
JAMESON GOLD 9. / HELLCAT IRISH 6.
HIBIKI 12YR MK.
ANGEL'S ENVY / PORT FINISHED 12.
ANGEL'S ENVY RYE / RUM BARREL 15.

SCOTCH

SPEY RIVER 12YR 13./GLENROTHES 1999 12.
GLENLIVET 15YR 9. / NÁDURRA 13.
OLD PULTENEY 12. / SPRINGBANK 15YR 21.
LAPHROAIG, 10YR 12. / ABERLOUR 12YR 8.
CHIVAS 18YR 15. / DALAMORE CIGAR 19.

VODKA

BELVEDERE 7. / SQUARE "ORGANIC" 8.
REYKA 7. / BELLEWOOD WA 8.
ABSOLUTE ELYX 9. / ANASTASIA 7.

GIN

GERANIUM 8. / OLD ENGLISH 8.
TANQUERAY 7. / BOMBAY 7. / FORDS 7.
SIPSMITH 8. / BELLEWOOD 8.
UNCLE VAL'S 8. / ST. GEORGE 8.

HANDCRAFTED COCKTAILS



THE DIRTY DAVE 10.

BLACKWELL 1625 FINE JAMAICAN RUM / ANTICA VERMOUTH / FRESH OJ

NAUGHTY GIRL 10.

VODKA / PINEAPPLE JUICE / LEMON / BERRY FIZZ

RAE'S LEMON DROP 10.

VODKA / FRESH LEMON / PISA

SPANISH STYLE GIN & TONIC 10.

FORDS GIN / FEVER-TREE TONIC / FRESH LEMON / VIOLETTE CUBE

SUMMER SHERRY SODA 10.

LUSTAU CREAM SHERRY / NOVO FOGO CACHAÇA / LEMON SODA BITTERS

SKINNY GIRL 9.

RASPBERRY BRANDY / CHAMPAGNE / SCRAPPY'S BITTERS

ADAM'S MARGARITA 10.

MORALES TEQUILA / FRESH LIME / AGAVE / GRAPEFRUIT BITTERS

RICK'S MANHATTAN 12.

DRY FLY WHISKEY / ANTICA VERMOUTH / ORANGE BITTERS

MARIE'S MANHATTAN 12.

4 ROSES / SWEET & DRY DOLIN VERMOUTH / BING CHERRY

ASTORIA BIANCO 12.

GERANIUM GIN / DOLIN BLANC VERMOUTH / ORANGE BITTERS

STIGGIN'S DAQUARI 10.

PLANTATION PINEAPPLE RUM / FRESH LIME / SUGAR

PUNCH CIGARS / ROTHSCHILD'S HANDMADE 15.

COGNAC / ARMAGNAC

PARK VS 8. / MERLET BROTHERS 8. / PARK BORDERIES SINGLE 15YR 12.
PARK V.S.O.P "LIMITED" 15 / BAS-ARMAGNAC RESERVE 12.
PARK FINE "XO CIGAR" 30YR 28.
THE GRAND DADDY OF THEM ALL, EXTRA FINE XO 35.

WINES BY THE GLASS

6OZ POUR / RIEDEL STEMWARE

CHAMPAGNE LAURENT-PERRIER 15.

WHITE: PROSECCO 7.

MOSCATO D'ASTI 8. / 28.

PINOT GRIGIO 8. / 28.

CHARDONNAY 8. / 28.

SAUVIGNON BLANC 9. / 31.

RIESLING 9. / 31.

REDS: MALBEC 8. / 28.

MONTEPULCIANO 9. / 31.

MERLOT 9. / 31.

PINOT NOIR 11. / 37.

CABERNET 10. / 33.

GRENACHE 11. / 37.

MEDICINE CREEK 12. / 40.

TAP BEER 16OZ 6.

PILSNER STYLE LAGER / AMBER

SEASONAL / IPA

BOTTLE BEER

ALASKAN AMBER 6. LA FIN DU MONDE 9.

SAISON DUPONT 10. BATCH 15 IPA 6.

DAWN PATROL PACIFIC ALE 6.

GHOSTFISH GLUTEN FREE IPA 6.

KOSTRIKER SCHWARZBIER 6.

LEV LION LAGER 6. / EL JEFE HEFEWEIZEN 6.

PRANQSTER BELGIAN STYLE GOLDEN ALE 6.

SCUTTLEBUTT PORTER 6.

MODELO ESPECIAL 6.

BLUE MOUNTAIN HARD CIDER 6.