



Three Course Menu

SELECT ONE ITEM FROM EACH COURSE

STARTER

CRISPY CALAMARI

Garlic and lemon pepper coating with house-made tzatziki.

SESAME GINGER CHILI CHICKEN

House-made with handcut chicken, sesame ginger chili sauce and sliced cucumber.

TUSCAN BRANDY PRAWNS

Tiger prawns, tomato, basil, and brandy cream with toasted crostinis.

CHEF'S HOUSE MADE SOUP

Chef's daily creation.

RIC'S SIGNATURE NEW ENGLAND CLAM CHOWDER

A Ric's Grill traditional recipe, made in-house.

V RIC'S ROCKET SALAD

Fresh greens and arugula, cranberries, crumbled feta, sliced almonds and toasted pumpkin seeds with a citrus honey vinaigrette.

V SIGNATURE CAESAR SALAD

Romaine, croutons and shaved asiago with Ric's signature dressing.

V SPINACH & BEET SALAD

Fresh beets, toasted almonds and sliced apple with house-made poppy seed dressing.

MAIN COURSE

All Mains served with fresh seasonal vegetables, except pasta dishes.

10OZ NEW YORK STRIPLOIN WITH PEPPERCORN SAUCE

Peppered Sterling Silver New York striploin with Madagascar peppercorn sauce. Served with chef's potatoes.

6OZ FILET MIGNON WITH BOURSIN AND MERLOT REDUCTION

Grilled Sterling Silver Filet Mignon with boursin cheese and merlot reduction. Served with chef's potatoes.

MEDITERRANEAN CHICKEN

Grilled chicken breast topped with artichokes, tomatoes, olives, onions, capers and feta. Served with basmati rice pilaf.

COGNAC CHICKEN NEPTUNE

Grilled chicken breast topped with tiger prawns, sea scallops, asparagus and cognac cream sauce. Served with chef's potatoes.

GRILLED WILD PACIFIC SALMON

Ask your server for tonight's creation. Served with basmati rice pilaf.

MEDITERRANEAN HALIBUT

Grilled Halibut filet topped with artichokes, tomatoes, olives, onions, capers and feta. Served with basmati rice pilaf.

V MEDITERRANEAN PENNE PRIMAVERA

Artichokes, spinach, onions, shallots, asparagus, tomato, kalamata olives, garlic, fresh basil, parmesan & goat cheese sauteed in olive oil with penne pasta. Served with garlic toast.

DESSERT

CHEF'S DESSERT

Ask your server for today's creation.

RIC'S SPECIALTY COFFEE

Kahlua, Bailey's and Frangelico with fresh brewed coffee and topped with fresh whipped cream.

FOUR LAYER CHOCOLATE CAKE

Four layers with raspberry puree and fresh whipped cream.

FROZEN CAPPUCCINO PIE

Chocolate wafer crust, cappuccino ice cream and hot fudge topping.

 V VEGETARIAN  GLUTEN WISE  OCEAN WISE

FRESH INGREDIENTS. FRESHLY PREPARED.

GUARANTEED.