



Four Course Menu

SELECT ONE ITEM FROM EACH COURSE

STARTER

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.

SEARED SCALLOPS

Seared sea scallops on wilted spinach with tomato butter.

CRAB & SHRIMP STUFFED MUSHROOMS

Crab, shrimp, parmesan and cream cheese.

SOUPS & SALADS

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 STRIPLAIN WITH PEPPERCORN SAUCE & MUSHROOMS

Peppered Sterling Silver New York striploin topped with sauteed mushrooms and 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.

7OZ NEW YORK STRIPLAIN & NOVA SCOTIA LOBSTER

Grilled Sterling Silver New York striploin with a 4 oz Nova Scotia lobster tail and hot butter for dipping. Served with chef's potatoes.

COGNAC CHICKEN NEPTUNE

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

TUSCAN PRAWN & SCALLOP HALIBUT

Grilled halibut filet topped with tiger prawns, sea scallops, tomato, fresh basil and brandy cream. Served with basmati rice pilaf.

NOVA SCOTIA LOBSTER

Two 4 oz Nova Scotia lobster tails with hot butter for dipping. Served with basmati rice pilaf.

RACK OF LAMB

Full rack of tender New Zealand lamb with merlot reduction. Served with chef's potatoes.

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.

CHEESECAKE

Ask your server for tonight's creation.

V VEGETARIAN  GLUTEN WISE  OCEAN WISE

FRESH INGREDIENTS. FRESHLY PREPARED.

GUARANTEED.