

appetizers

crispy brussels sprouts *
goat cheese | almonds | balsamic glaze 14

duck leg confit
braised red cabbage | whip potatoes | port sauce 17

tempura style soft shell crab
arugula tomato salad | tarragon aioli 16

crispy calamari
tartar & chipotle aioli 14

sake steamed mussels
spicy thai coconut red coconut curry sauce 16

crispy lump crab cakes
tarragon aioli | arugula tomato salad | blistered lemon 19

ahi tuna roll
asian noodle salad | wasabi | raspberry chili dip 19

artichoke dip | pistachio & parmesan au-gratin
herb crostini 15

chicken wings *
buffalo or BBQ | ranch dressing 15

cheese arancini *
spicy tomato fried diablo sauce 15

chefs mini street taco trio (ask your server)
house slaw | chipotle & serrano cream 15

oysters on the half shell
half dozen 21.00 full dozen 38.00

oysters rockefeller (4ea) 16

warm artisan sour dough bread
sea salt butter 4.00



RICKEY'S

spring dinner menu

soups | salad

lobster bisque *
lemon chive cream 15

french onion soup *
herb crostini | melted swiss cheese 13

farmer's market salad *
cucumber | carrots | tomatoes | balsamic vinaigrette 9

crispy iceberg wedge
bacon | tomatoes | cucumbers | onions | blue cheese 16

caesar *
romaine | croutons | shaved asiago | caesar dressing 13

autumn beet salad
arugula | cucumber | red onion | pecorino cheese | citrus vinaigrette 15

side dishes

garlic braised whole crimini mushrooms 8

creamed spinach 9

seasonal vegetables 9

bourbon maple glazed butternut squash 10

asiago whipped potatoes 8

duck fat roasted yukon potatoes 7

au gratin three cheese scallop potatoes 10

chipotle mac & cheese | parmesan herb crust 13

sunday supper

any selected (*) appetizer and entrée
+ a glass of our signature wine

39.95 per guest

main dishes

house made ricotta gnocchi *
seasonal vegetable | roasted tomatoes | pumpkin seed pesto 26

angel hair pasta with jumbo prawns *
vine ripe tomatoes | fresh basil | garlic | extra virgin olive oil 28

fried chicken *
corn bread | winter vegetables | whipped potatoes | country gravy 27

filet of pork loin*
whipped potatoes | maple glazed butternut squash | sautéed spinach
madeira wine mustard sauce 28

steak & fries (10 oz) *
carved & served with winter vegetables | fries | garlic butter 29

akaushi-wagu braised beef short ribs *
asiago polenta | spinach | bone marrow reduction 32

surf & turf (5oz)
petite filet | prawns | whipped potatoes | vegetables 29

filet mignon (8 oz)
cream spinach | duck fat yukon gold | demi glaze 39

black angus ribeye (14 oz)
whipped potatoes | winter vegetable | chimichurri 44

rickey's burger (1/2 lb 100% ground chuck) *
fully loaded with chef condiments 18
add smoked chili bacon jam 1.50

impossible burger (made 100% from plants) *
fully loaded with chef condiments 21

broiled salmon (farmed pacific northwest) *
duck fat roasted potatoes | corn & vegetable succotash 29

parmesan breaded petrale sole (fort bragg)
duck fat roasted potatoes | winter vegetables | piccata sauce 32

crab stuffed halibut (fort bragg)
whipped potatoes | winter vegetables | beurre blanc 33

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

rickey's staff and managers would like to thank you for your understanding, patience and for supporting us through these hard times.

5% will be automatically added to all checks for employee wage increases. Please ask for the manager if you would like this removed

hand-crafted cocktails

basil me now gin grapefruit basil	12
honey ny sour bourbon organic honey lemon juice	10
pear martini pear vodka pear juice lemon juice	12
paper plane bourbon aperol amaro nonino	12
green apple mule green apple vodka lemon ginger beer	10
stinson heat feel the burn spicy margarita	12
spa water grin lemon cucumber & pineapple water	11
my paloma tequila grapefruit st. germaine	10
la rosa de rickey's mandarin vodka aperol passionfruit	12



sparkling by the glass

	6oz.	btl
la gioiosa prosecco treviso nv	11	32
scharffenberger brut rosé sonoma nv	12	35
scharffenberger brut sonoma nv	13	42

whites by the glass

	6oz.	btl
king estate pinot gris oregon	12	48
sonoma cutter chardonnay sonoma	14	56
stoneleigh new zealand	12	48
diora rose of pinot noir monterey	11	45

reds by the glass

	6oz.	btl
educated guess pinot noir sonoma	14	56
beran zinfandel sonoma	14	56
justin cabernet paso robles	16	64
kuleto <i>frog prince</i> red blend nc	16	64
chelsea merlot alexander valley	14	56

sparkling

	btl
roderrer brut anderson valley	42
bollinger special cuvee brut france	65
iron horse wedding cuveé sonoma	84
pol roger brut eprenay nv	120

rose & moscato

diora rose of pinot noir monterey	45
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sauvignon blanc

	btl
groth napa	38
sliverado yountville	40
illumination napa/sonoma	50

chardonnay

	btl
sempre vive napa	40
tilth napa	45
landmark vineyards overlook sonoma	45
jordan russian river	48
the prisoner napa	65
dumol russian river	95
heitz cellar napa	110
rochioli russian river	105
palmoz napa	118

pinot noir

	btl
belle glos c & t santa maria valley	60
flowers sonoma coast	75
panthera russian river	85
lucienne sonoma coast	80
gary farrell russian river	90
macphail pinot "the flyer" sonoma coast	93
paul hobbs russian river valley	100
phelps freestone sonoma coast	105
chateau-du-pape les granieres de la herthe	125
louis jadot gevrety-chambertin, burgundy	150

cabernet sauvignon

	btl
sempre vive napa	60
faust napa	83
lancaster cuvee napa	88
inglenook napa	96
jordan napa	102
daou soul of a lion	185
patland napa	235

blends / alternative reds

	btl
banfi col di sasso toscana sangiovese	40
swanson merlot	50
achaval ferrer malbec argentina	58
achaval ferrer cabernet franc argentina	69
biale black chicken zinfandel napa	75
arimida zinfandel	75
pride mountain vineyards merlot	135

beers on tap

	abv	16oz.
schrimshaw <i>pilsner</i>	4.5%	7
rtemor <i>golden lager</i>	4.7%	7
mind haze <i>ipa</i>	6.2%	8
il' sumpin' <i>unfiltered ale</i>	7.5%	8
racer 5 <i>ipa</i>	7.5%	8

