



Appetizers

crispy brussels sprouts

goat cheese | toasted almonds | balsamic glaze 13

grilled artichoke

herb crust | blistered lemon | tarragon aioli 14

burrata w/ micro greens

alaskan wild roe | truffle honey | balsamic glaze
crostini 15

truffled chicken liver & tart dried cherry paté

cornichons | truffle scented mustard | herb crostini 14

octopus ceviche lettuce cups

butter lettuce | wakami salad | chimichurri 17

the original firecracker ahi tuna roll (rare)

sesame noodle salad | raspberry chili dip | wasabi 18

ahi tuna poke plate

sesame rice canapé | avocado | wakame salad 17

IPA battered mississippi mud bug fritters (crayfish)

mushrooms | green beans | onions | chipotle aioli 18

abalone bisque

sherry drizzle | chives | sage oil 14

farmer's market salad

endive | artisan greens | tomatoes | daikon radish
onions | carrots | cucumbers | goat cheese
lemongrass emulsion 12

tomato & blue cheese wedge

romaine hearts | bermuda onions | blue cheese
dressing 15

caesar

romaine | olive oil croutons | asiago | caesar dressing 13

Entrées

prime rib of beef

roasted yukon truffle potatoes | braised seasonal vegetable | horseradish cream | herb jus 48

stone pressed boneless half chicken

asiago cheese polenta | maple glazed butternut squash | portobello & bone marrow gravy 28

braised lamb shank

asiago & english pea risotto | heirloom carrots | natural jus | crispy onion strings 36

braised pork shank

soft asiago cheese polenta | vegetable mirpoix | smoked | bacon bone marrow gravy | crispy onion strings 32

capellini pasta w/ grilled giant prawns

shaved truffles | fresh ground black pepper | tomato | asiago | fresh basil | garlic | extra virgin olive oil 29

juniper grilled wild salmon

roasted field potatoes | braised vegetable | blistered tomato roasted garlic | alaskan wild roe | saffron aioli 31

seared chilean seabass

roasted vegetable mirpoix | herb scented couscous | red pepper butter sauce 48

carved new York steak

roasted field potatoes | braised vegetable | blistered tomato | roasted garlic | green peppercorn cream reduction
42

petit filet mignon

roasted field potatoes | braised vegetable | blistered tomato | roasted garlic | portobello mushroom demi glaze 43

Dessert

please see our regular dessert menu

for reservations visit RickeysRestaurant.com