

EST. 2004

THE

★ RICARDO ★

STEAKHOUSE

BRUNCH

Brunch Sat ~ Sun • 12 pm ~ 4 pm

Salads

FILET MIGNON SALAD 18

Filet Mignon • Baby Arugula • Shaved Parmesan • Apples
Walnuts • Honey Lemon Vinaigrette

CLASSIC CAESAR SALAD 10

Romaine Lettuce • Caesar Dressing • Garlic Croutons
Shaved Parmesan

ARUGULA SALAD 14

Arugula • Almonds • Fresh Mozzarella • Cranberries
Cherry Tomatoes • Croutons • Honey Lemon Vinaigrette

RICARDO SALAD 10

Mixed Greens • Feta Cheese • Cucumbers • Cherry
Tomatoes • Orange Vinaigrette

Signature Cuts

O.G. OF STEAKS (44 OZ) 84

Porterhouse For Two • Your Choice of Two Sides

LAMB CHOPS OFF LEX (4) 37

Rosemary Rubbed Lamb Chops • Balsamic Glaze
Roasted Red Peppers • Mango Salsa • Garlic Spinach

NEW YORK STRIP (14 OZ) 36

NY Strip Steak • Homemade Mashed Potatoes
Garlic Spinach • Balsamic Glazed Mushrooms

PORTERHOUSE (24 OZ) 46

Porterhouse Steak For One • Your Choice of One Side

FILET MIGNON (8 OZ) 34

Searred Filet Mignon • Roasted Red Bliss Potatoes
Garlic Spinach • Green Peppercorn Sauce

UPTOWN RIB EYE (16 OZ) 40

Rib Eye Steak • Roasted Red Bliss
Potatoes • French Beans

P-Y-T BONE STEAK (22 OZ) 44

T-Bone Steak • Basil Tomatoes • Golden Truffle Fries

Please allow 30 minutes for well-done steaks.

Entrées

BUTTERMILK FRIED CHICKEN TENDERS & PANCAKES 16

Buttermilk Marinated • Southern Fried Chicken Strips Pancakes and Syrup

SKIRT STEAK & EGGS 24

Grilled Skirt Steak • Roasted Red Bliss Potatoes
with Two Eggs, any style

BACON EGG & CHEESE BURGER 20

House Blend Steak Patty (10 oz) • Bacon • Egg
Toasted Bun • American Cheese • Lettuce • Tomato
Onion • Golden French Fries • Truffle Aioli

GRILLED PORK CHOPS & EGGS 22

Center-Cut Pork Chops • Chimichurri Sauce
Two Eggs Any Style • Rice And Beans

SHRIMP & GRITS 20

Jumbo Sautéed Shrimps (5) • White Wine Sauce
Regular or Cheese Grits

CRAB CAKE & EGGS 16

Jumbo Lump Crab Meat • Fried Egg • Red Pepper Aioli
Baby Arugula • Cherry Tomatoes • Lemon Vinaigrette

RICARDO SPECIAL BREAKFAST 22

Skirt Steak • Chorizo • Fried Eggs • Avocado
Rice & Beans • Sweet Plantains

RICARDO MEATBALLS & EGGS 16

House Blend Meatballs • Mozzarella Cheese
Marinara Sauce • Yellow Rice
Fried Eggs

SLAMMIN' SALMON 28

Pan Seared Skin Salmon • Lime-Cilantro Vinaigrette
Grilled Asparagus • Roasted Red Peppers

SHRIMP BANGERS & MASH 20

Jumbo Fried Shrimps (5) • Cocktail Sauce
Mashed Potatoes

Raw bar

SHRIMP COCKTAIL 12

Five Shrimps & Cocktail Sauce

BLUE POINT OYSTERS

Half Dozen 18
One Dozen 36

TOP | LITTLE NECK CLAMS

Half Dozen 9
One Dozen 18

Sides

Bacon 5

Extra Bread 2

Mashed Potatoes 6

Golden French Fries 6

Chorizo 5 Pancakes 5

Yellow Rice 4 Black Beans 4

Fried Onions 5 French Beans 6

Garlic Spinach 6 Sweet Plantains 6

Cream Spinach 10 Roasted Potatoes 6

Grilled Asparagus 8 Sautéed Vegetables 6

Golden Truffle Fries 8 Parmesan Asparagus 10

18% gratuity will be included for all parties.

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Mimosas & Bellinis

Made to order with Fresh Fruits

Mimosa	5	Bellini	5
Passion Pineapple	7	Mango Lime Bellini	7
Watermelon Mimosa	7	Double Berry Bellini	7
Peach Orange Bellini	7	Strawberry Rose Mimosa	7

Unlimited Options

MIMOSAS & BELLINIS 20 SPECIALTY MIMOSAS & BELLINIS 25

Unlimited Mimosas & Bellinis for two hour time limit.
Only with the purchase of an entrée. Ends at 4 pm.

Margaritas 6

Margarita De La Casa	Margarita Apasionada
Strawberry Margarita	Pomegranate Margarita

Sangrias 5

Peach	Roja
Mango	Blanca
Passion Fruit	Strawberry Rose

Mojitos 7

Made to order with fresh fruits

Orange	Piña
Authentic	Mango
Passion Fruit	Black Raspberry

All flavored drinks will be an additional \$2

Champagnes

By the bottle

Veuve Clicquot Brut	80
Veuve Clicquot Brut Rose	90
Moët & Chandon Nectar Imperial	90
Moët & Chandon Nectar Imperial Rose	100

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