

EST. 2004

THE

★ RICARDO ★

STEAKHOUSE

BRUNCH

Brunch Sat ~ Sun • 12 pm ~ 4 pm

Salads

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| <p>FILET MIGNON SALAD 18
Filet Mignon • Baby Arugula • Shaved Parmesan • Apples
Walnuts • Honey Lemon Vinaigrette</p> <p>CLASSIC CAESAR SALAD 10
Romaine Lettuce • Caesar Dressing • Garlic Croutons
Shaved Parmesan</p> | <p>ARUGULA SALAD 14
Arugula • Almonds • Fresh Mozzarella • Cranberries
Cherry Tomatoes • Croutons • Honey Lemon Vinaigrette</p> <p>RICARDO SALAD 10
Mixed Greens • Feta Cheese • Cucumbers • Cherry
Tomatoes • Orange Vinaigrette</p> |
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Signature Cuts

O.G. OF STEAKS (44 OZ) 84

Porterhouse For Two • Your Choice of Two Sides

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| <p>LAMB CHOPS OFF LEX (4) 37
Rosemary Rubbed Lamb Chops • Balsamic Glaze
Roasted Red Peppers • Mango Salsa • Garlic Spinach</p> <p>NEW YORK STRIP (14 OZ) 36
NY Strip Steak • Homemade Mashed Potatoes
Garlic Spinach • Balsamic Glazed Mushrooms</p> <p>PORTERHOUSE (24 OZ) 46
Porterhouse Steak For One • Your Choice of One Side</p> | <p>FILET MIGNON (8 OZ) 34
Seared Filet Mignon • Roasted Red Bliss Potatoes
Garlic Spinach • Green Peppercorn Sauce</p> <p>UPTOWN RIB EYE (16 OZ) 40
Rib Eye Steak • Roasted Red Bliss
Potatoes • French Beans</p> <p>P-Y-T BONE STEAK (22 OZ) 44
T-Bone Steak • Basil Tomatoes • Golden Truffle Fries</p> |
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Please allow 30 minutes for well-done steaks.

Entrées

BUTTERMILK FRIED CHICKEN TENDERS & PANCAKES 16

Buttermilk Marinated • Southern Fried Chicken Strips Pancakes and Syrup

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| <p>SKIRT STEAK & EGGS 24
Grilled Skirt Steak • Roasted Red Bliss Potatoes
with Two Eggs, any style</p> <p>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</p> <p>GRILLED PORK CHOPS & EGGS 22
Center-Cut Pork Chops • Chimichurri Sauce
Two Eggs Any Style • Rice And Beans</p> <p>SHRIMP & GRITS 20
Jumbo Sautéed Shrimps (5) • White Wine Sauce
Regular or Cheese Grits</p> <p>CRAB CAKE & EGGS 16
Jumbo Lump Crab Meat • Fried Egg • Red Pepper Aioli
Baby Arugula • Cherry Tomatoes • Lemon Vinaigrette</p> | <p>RICARDO SPECIAL BREAKFAST 22
Skirt Steak • Chorizo • Fried Eggs • Avocado
Rice & Beans • Sweet Plantains</p> <p>RICARDO MEATBALLS & EGGS 16
House Blend Meatballs • Mozzarella Cheese
Marinara Sauce • Yellow Rice
Fried Eggs</p> <p>SLAMMIN' SALMON 28
Pan Seared Skin Salmon • Lime-Cilantro Vinaigrette
Grilled Asparagus • Roasted Red Peppers</p> <p>SHRIMP BANGERS & MASH 20
Jumbo Fried Shrimps (5) • Cocktail Sauce
Mashed Potatoes</p> |
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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 7

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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