

EST. 2004

THE

★ RICARDO ★

STEAKHOUSE

## BRUNCH

Brunch Sat ~ Sun • 11 am ~ 4 pm

### Salads

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| <p><b>FILET MIGNON SALAD 22</b><br/>Filet Mignon • Baby Arugula • Shaved Parmesan • Apples<br/>Walnuts • Honey Lemon Vinaigrette</p> <p><b>CLASSIC CAESAR SALAD 14</b><br/>Romaine Lettuce • Caesar Dressing • Garlic Croutons<br/>Shaved Parmesan</p> | <p><b>ARUGULA SALAD 16</b><br/>Arugula • Almonds • Fresh Mozzarella • Cranberries<br/>Cherry Tomatoes • Croutons • Honey Lemon Vinaigrette</p> <p><b>RICARDO SALAD 14</b><br/>Mixed Greens • Feta Cheese • Cucumbers • Cherry<br/>Tomatoes • Orange Vinaigrette</p> |
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### Signature Cuts

**O.G. OF STEAKS (44 OZ) 88**

Porterhouse For Two • Your Choice of Two Sides

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| <p><b>LAMB CHOPS OFF LEX (4) 44</b><br/>Rosemary Rubbed Lamb Chops • Balsamic Glaze<br/>Roasted Red Peppers • Mango Salsa • Garlic Spinach</p> <p><b>NEW YORK STRIP (14 OZ) 42</b><br/>NY Strip Steak • Homemade Mashed Potatoes<br/>Garlic Spinach • Balsamic Glazed Mushrooms</p> <p><b>PORTERHOUSE (24 OZ) 64</b><br/>Porterhouse Steak For One • Your Choice of One Side</p> | <p><b>FILET MIGNON (8 OZ) 44</b><br/>Seared Filet Mignon • Roasted Red Bliss Potatoes<br/>Garlic Spinach • Green Peppercorn Sauce</p> <p><b>UPTOWN RIB EYE (16 OZ) 54</b><br/>Rib Eye Steak • Roasted Red Bliss<br/>Potatoes • French Beans</p> <p><b>P-Y-T BONE STEAK (22 OZ) 48</b><br/>T-Bone Steak • Basil Tomatoes • Golden Truffle Fries</p> |
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*Please allow 30 minutes for well-done steaks.*

### Entrées

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| <p><b>BUTTERMILK FRIED CHICKEN TENDERS &amp; PANCAKES 22</b><br/>Buttermilk Marinated • Southern Fried Chicken Strips Pancakes and Syrup</p>   |  |
| <p><b>SKIRT STEAK &amp; EGGS 40</b><br/>Grilled Skirt Steak • Roasted Red Bliss Potatoes<br/>with Two Eggs, any style</p> <p><b>BACON EGG &amp; CHEESE BURGER 25</b><br/>House Blend Steak Patty (10 oz) • Bacon • Egg<br/>Toasted Bun • American Cheese • Lettuce • Tomato<br/>Onion • Golden French Fries • Truffle Aioli</p> <p><b>GRILLED PORK CHOPS &amp; EGGS 28</b><br/>Center-Cut Pork Chops • Chimichurri Sauce<br/>Two Eggs Any Style • Rice And Beans</p> <p><b>SHRIMP &amp; GRITS 22</b><br/>Jumbo Sautéed Shrimps (5) • White Wine Sauce<br/>Regular or Cheese Grits</p> <p><b>CRAB CAKE &amp; EGGS 24</b><br/>Jumbo Lump Crab Meat • Fried Egg • Red Pepper Aioli<br/>Baby Arugula • Cherry Tomatoes • Lemon Vinaigrette</p> | <p><b>RICARDO SPECIAL BREAKFAST 32</b><br/>Skirt Steak • Chorizo • Fried Eggs • Avocado<br/>Rice &amp; Beans • Sweet Plantains</p> <p><b>RICARDO MEATBALLS &amp; EGGS 24</b><br/>House Blend Meatballs • Mozzarella Cheese<br/>Marinara Sauce • Yellow Rice<br/>Fried Eggs</p> <p><b>SLAMMIN' SALMON 34</b><br/>Pan Seared Skin Salmon • Lime-Cilantro Vinaigrette<br/>Grilled Asparagus • Roasted Red Peppers</p> <p><b>SHRIMP BANGERS &amp; MASH 24</b><br/>Jumbo Fried Shrimps (5) • Cocktail Sauce<br/>Mashed Potatoes</p> <p><b>BIGGIE SMALLS EGGS MINI BURGERS 24</b><br/>House Blend • Caramelized Onion • Brioche Bun<br/>with Fried Eggs and French Fries</p> |

### Raw bar

- SHRIMP COCKTAIL 16**  
Five Shrimps & Cocktail Sauce
- BLUE POINT OYSTERS**  
Half Dozen 22  
One Dozen 42
- TOP | LITTLE NECK CLAMS**  
Half Dozen 12  
One Dozen 24

### Sides

- Bacon 5**  
**Mashed Potatoes 8**  
**Golden French Fries 8**  
**Chorizo 8 Pancakes 8**  
**Yellow Rice 7 Black Beans 6**  
**Fried Onions 5 French Beans 8**  
**Garlic Spinach 9 Sweet Plantains 8**  
**Cream Spinach 12 Roasted Potatoes 8**  
**Grilled Asparagus 12 Sautéed Vegetables 10**  
**Golden Truffle Fries 10 Parmesan Asparagus 12**

*18% gratuity will be included for all parties.*

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## Mimosas & Bellinis

Made to order with Fresh Fruits

Classic Mimosas **8** Bellini **9**  
 Passion Piña Mimosas **11** Mango Peach Bellini **12**  
 Watermelon Mimosas **11** Raspberry Mimosas **12**  
 Hawaiian Mimosas **11** Strawberry Mimosas **12**  
 Blue Lemonade Mimosas **12**

## Unlimited Options

MIMOSAS **30** BELLINIS **36**

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

## Margaritas **12**

De La Casa Blue Magic  
 Strawberry Mango  
 Watermelon Raspberry  
 Piña Passion Fruit

## Sangrias **9**

Peach Roja  
 Mango Blanca  
 Passion Fruit Strawberry Rosé

## Mojitos **12**

Made to order with fresh fruits

Orange Piña  
 Strawberry Mango  
 Passion Fruit Raspberry  
 Champagne Watermelon  
 Rosé Champagne Raspberry Rosé Champagne Classic

*All flavored drinks will be an additional \$2*

## Champagnes

By the bottle

Prosecco **55**  
 Brut **105**  
 Brut Rosé **140**  
 Moët & Chandon Imperial Brut **130**  
 Moët & Chandon Neutro Imperial **140**  
 Moët & Chandon Neutro Imperial Rosé **160**