



Restaurant Week 3 Course Menu \$29.95 ++

Appetizers (Choose 1)

Mushroom & Truffle Bisque (gf)

Portabella Mushroom Puree Infused w/Black Truffle Oil Finished w/a Touch of Cream

Butternut Squash Ravioli

Tender Pasta filled w/a Butternut Squash Compote Topped w/Fresh Sage, Diced Honey Roasted Walnuts, Sweet Cream Butter

Shrimp Cocktail (gf)

Pacific White Shrimp Cooked in Rick's Famous Shrimp Tea, Served w/Homemade Cocktail Sauce & Lemon

Maryland Style Crab Cake

Blue Crab Mixed w/Fresh Herbs, Scallion & Bread Crumbs Served w/a Roasted Red Pepper Remoulade

Crack Fire Chicken Bites

Semolina Crusted White Meat Chicken Bites Tossed in our Orange Chile Sauce w/an Avocado Ranch Dip

Asian Dumplings

Chicken Teriyaki Tossed in our Asian Sesame Sauce, Topped w/Sesame Seeds & Scallion w/a Wasabi Fusion Dip

Roasted Beet & Goat Cheese Salad

Fire Roasted & Topped w/Crumbled Goat Cheese over Field Greens Tossed w/Olive Oil & a Balsamic Reduction Drizzle

Gorgonzola Salad (gf)

Field Greens, Crumbled Gorgonzola Cheese, Candied Walnuts, Craisins & Bermuda Onion Tossed in our White Balsamic Vinaigrette

Baby Arugula & Artichoke Salad

Tossed in a Citrus Vinaigrette w/Crispy Artichoke Hearts & Pancetta Finished w/Shaved Parmesan & Balsamic Reduction

Entrées (Choose 1)

Stuffed Pork Loin (gf)

Fresh Pork Loin Rolled w/sauteed Spinach & Mushrooms Topped w/Merlot Reduction Served over a Creamy Rosemary Polenta

Spaghetti Squash w/Ratatouille (gf & Vegan)

Oven Roasted & Stuffed w/Zucchini, Peppers, Eggplant, Onions & Potato, Finished w/a Tomato, Caper & White Wine Sauce

Eggplant Lasagna

Italian Breaded Sliced Eggplant Layered w/Fresh Ricotta, Parmesan & Mozzarella Finished w/a Plum Tomato Marinara

Spaghetti Carbonara

Traditional Dish w/Bacon, Onion, Imported Parmesan, Green Peas & Egg Yolk

Sole or Chicken Francese (gf)

Egg Battered & Finished w/a Lemon & Chardonnay Sauce Served w/sauteed Spinach & House Whipped Potatoes

Black Truffle Bolognese

Ground Beef & Pork Simmered w/Onion, Plum Tomatoes, Red Wine & Fresh Herbs w/Black Truffle Oil & Cream Tossed in Cavatelli

Shrimp Scampi Risotto (gf)

Pan Seared Pacific White Shrimp Tossed in a /Garlic, lemon & White Wine Sauce over our Creamy Parmesan Risotto

Sesame Crusted Tuna (gf) \$10 Extra

Pan Seared & Served Rare Glazed w/our Teriyaki Sauce & Black & White Sesame Seeds w/ a Wasabi Dip & Sriracha Aioli Drizzle Served w/a Creamy Polenta & Sauteed Baby Spinach

Faroe Island Salmon (gf) \$8 extra

Pan Seared & Topped w/your Choice of a White Wine & Caper Sauce or a Sweet & Savory Bourbon Sauce w/a Sriracha Aioli Drizzle Both Served w/sauteed Spinach & Roasted Potatoes

Black Angus NY Strip (gf) \$7 extra

Cooked to your desired Temperature Served w/Sautéed Mushrooms & Onions, Whipped Potatoes & Peppercorn Brandy Sauce

Desserts (Choose 1)

Chocolate Mousse (gf) *Southern Bread Pudding* *Peach Melba (gf)*

Toasted Almond Cake *Chocolate Dip Cannoli* *Soft Serve Ice-cream Sundae(gf)*

(gf)=Gluten Free