

- APPETIZERS -

CHILLED SHELLFISH TIER

1/2 MAIN LOBSTER, SHRIMP COCKTAIL,
OYSTERS AND COLOSSAL CRAB MEAT
- 58 - FOR 2 - 98 -

COLOSSAL CRAB MEAT COCKTAIL

CREAMY MUSTARD AND COCKTAIL SAUCE
- 24 -

RICK'S SHRIMP COCKTAIL

- 21 -

JUMBO LUMP CRAB CAKE

SPICY MUSTARD
- 21 -

BEEF SATAY

MARINATED SLICED FILET MIGNON SKEWERS
GRILLED, SERVED WITH BABY ARUGULA SALAD,
GRAPE TOMATOES, LIME PONZU SAUCE
- 18 -

OYSTERS ON THE HALF SHELL

SERVED WITH COCKTAIL AND MIGNONETTE SAUCE
- 16 -

BEEF OR CHICKEN EMPANADAS

SALSA CRUDO
- 16 -

CHICKEN SATAY

GRILLED MARINATED CHICKEN TENDERS SKEWERS,
SERVED WITH BABY ARUGULA SALAD, GRAPE TOMATOES
AND KOREAN BARBEQUE SAUCE
- 14 -

CRISPY CALAMARI

SPICY AIOLI OR MARINARA
- 12 -

ONION SOUP

GRUYERE AND PROVOLONE CHEESE TOASTED
OVER CROUTONS AND BEEF BROTH
- 7 -



- SALADS -

MOZZARELLA AND TOMATO SALAD

EXTRA VIRGIN OIL AND AGED BALSAMIC VINEGAR
- 14 -

ICEBERG WEDGE

MAYTAG BLUE CHEESE, BACON AND GRAPE TOMATOES
- 12 -

GOAT CHEESE SALAD

CRANBERRIES, WALNUTS, CHAMPAGNE VINAIGRETTE
- 16 -

CAESAR SALAD

SHAVED PARMESAN AND SEASONED CROUTONS
- 12 -

MIXED BABY GREEN SALAD

MIXED BABY GREENS, GRAPE TOMATOES,
BALSAMIC VINAIGRETTE
- 12 -

- ENTREES -

'PRIME' PORTERHOUSE STEAK

28 OZ. PORTERHOUSE STEAK, 21 DAY DRY AGED
- 58 -

'PRIME' CENTER CUT FILET MIGNON

12 OZ. GRILLED FILET, 21 DAY DRY AGED
- 56 -

'PRIME' SIRLOIN STEAK

20 OZ. CHAR-GRILLED SIRLOIN, 21 DAY DRY AGED
- 52 -

'PRIME' COWBOY RIB STEAK

RICK'S SIGNATURE 26 OZ. GRILLED BONE IN
RIB STEAK, 21 DAY DRY AGED
- 50 -

ROASTED RACK OF LAMB

GARLIC AND HERB PANKO CRUST, PAN JUS
- 42 -

CRISPY PAN ROASTED CHICKEN BREAST

ROASTED GARLIC MASHED POTATOES,
WILD MUSHROOMS, HERB OLIVE OIL
- 36 -

8 OZ. PRIME BEEF BURGER

SERVED ON TOASTED BRIOCHE WITH
STEAK FRIES AND CHEESE UPON REQUEST
- 18 -

WILD SALMON

SERVED WITH HARICOT VERTS,
WILD RICE
- 38 -

LIVE MAINE LOBSTER

SERVED WITH DRAWN BUTTER
- 38 - PER POUND

SOUTH AFRICAN LOBSTER TAILS

BROILED OR STEAMED TWIN 8 OZ.
TAILS WITH DRAWN BUTTER
- 78 -

SURF AND TURF

8 OZ. LOBSTER TAIL AND YOUR
CHOICE OF "PRIME" STEAK
- 82 -

- SIDES -

- BAKED POTATO WITH SOUR CREAM AND CHIVES
- ROASTED GARLIC MASHED POTATO
- CREAMED OR SAUTÉED SPINACH
- SAUTÉED WILD MUSHROOMS
- HOUSE CUT STEAK OR SHOESTRING FRIES
- STEAMED OR GRILLED ASPARAGUS
- SKILLET ROASTED HARICOT VERTS

- 9 -

