

# **STARTER**

#### CRISPY CALAMARI

Garlic and lemon pepper coating with house-made tzatziki.

#### CHEF'S HOUSE MADE SOUP

Chef's daily creation.

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Fresh greens and arugula, cranberries, crumbled feta, sliced almonds and toasted pumpkin seeds with a citrus honey vinaigrette.

### **V** Signature Caesar Salad

Romaine, croutons and shaved asiago with Ric's signature dressing.

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Fresh beets, toasted almonds and sliced apple with house-made poppy seed dressing.

# MAIN COURSE

All Mains served with fresh seasonal vegetables, except pasta dishes.

## 70Z NEW YORK STRIPLOIN (Alberta cut)

Our favorite juicy cut, grilled Sterling Silver New York striploin topped with crispy onions. Served with chef's potatoes.

# ∅ 60Z FILET MIGNON WITH COGNAC CREAM SAUCE

Fork tender, bacon wrapped Sterling Silver Filet Mignon, with cognac cream sauce. Served with chef's potatoes.

# MEDITERRANEAN CHICKEN

Grilled chicken breast topped with artichokes, tomatoes, olives, onions, capers and feta. Served with basmati rice pilaf.

# @ GRILLED WILD PACIFIC SALMON

Ask your server for tonight's creation. Served with basmati rice pilaf.

# **V** TOMATO BASIL LINGUINE

Linguine pasta with house-made tomato basil sauce topped with asiago cheese. Served with garlic toast.

### **V** Mediterranean Penne Primavera

Artichokes, spinach, onions, shallots, asparagus, tomato, kalamata olives, garlic, fresh basil, parmesan & goat cheese sauteed in olive oil with penne pasta. Served with garlic toast.

# **DESSERT**

## CHEF'S DESSERT

Ask your server for today's creation.

#### RIC'S SPECIALTY COFFEE

Kahlua, Bailey's and Frangelico with fresh brewed coffee and topped with fresh whipped cream.

#### FOUR LAYER CHOCOLATE CAKE

Four layers with raspberry puree and fresh whipped cream.

# FROZEN CAPPUCCINO PIE

Chocolate wafer crust, cappuccino ice cream and hot fudge topping.

FRESH INGREDIENTS. FRESHLY PREPARED.