

WELCOME TO CHEF RICK'S

DINNER SPECIALS

APPETIZERS

- ASPARAGUS-LEMON SOUP WITH GRILLED ROSEMARY SHRIMP AND PARMESAN
6.95
FRIED OYSTER NACHOS
WITH JICAMA GUACAMOLE, SALSA RANCHERA, AND CHIPOTLE CREAMA
8.95
ROBIN VENTURA'S NEW MEXICAN CHICKEN AND CHILE HANDPIES WITH TOMATILLO SALSA
7.95
EDGAR'S BLACKENED SHRIMP, AVOCADO, PAPAYA, RED ONION, AND CILANTRO QUESADILLA
9.95

BIG SALADS AND QUESADILLAS

- ROBIN VENTURA'S BARBEQUED LAMB QUESADILLA WITH PAPAYA, MONTEREY CHEESE, RED ONION, AND CILANTRO
15.95
GRILLED SALMON, SHRIMP, NECTARINE, WATERCRESS, GINGER, AND SESAME SALAD
16.95
CHILLED ASPARAGUS SALAD WITH GRILLED SHRIMP AND SCALLOPS AND SALSA VINAIGRETTE
16.95
NEW MEXICAN GRILLED GARLIC CHICKEN TOSTADA TOWER
14.95

ENTREES

- TORTILLA CRUSTED HALIBUT IN SHRIMP POSOLE BROTH
WITH AVOCADO RELISH, LIME, AND SALSA RANCHERA
24.00
GRILLED BLACK ANGUS FLAT IRON STEAK
WITH OVERSTUFFED TWICE-BAKED POTATO, SOUTHERN FRIED OKRA,
GRILLED ASPARAGUS, AND RICK'S "A-2" STEAK SAUCE
27.00
ANGEL HAIR PASTA WITH GRILLED SCALLOPS AND SHRIMP, SPRING TOMATOES, BASIL, GARLIC, CAPERS, AND PARMESAN
19.00
SPINACH AND RICOTTA RAVIOLIS WITH WILD MUSHROOM-SPINACH-ROASTED RED PEPPER SAUCE
17.00
NEW ORLEANS PAN ROASTED CATFISH
IN SHRIMP, SCALLOP, OYSTER, AND ANDOUILLE SAUSAGE GUMBO
WITH SAVANNAH RED RICE AND CRISPY CRAWFISH REMOULADE
24.00
CRISPY BEER BATTERED SALMON TACOS
WITH JICAMA GUACAMOLE AND CHIPOTLE CREAMA
SERVED WITH SPICY BLACK BEANS AND GREEN CHILE-BLACK EYE PEA RICE
18.00
GRILLED RIBEYE STEAK ENCHILADAS WITH TOMATILLO SALSA, QUESO FRESCO,
CREAMA, AND AVOCADO SERVED WITH SPICY BLACK BEANS AND GREEN CHILE-BLACK EYE PEA RICE
21.00
CREOLE LAMBSHANKS BRAISED IN CABERNET SAUVIGNON
WITH WILD MUSHROOMS AND SWEET CORN POLENTA
26.00