

RIDGWAY

Bar & Grill

CHRISTMAS MENU

December 25, 2011

Noon to 9 PM

Inclusive Menu

Choice of:

Tomato-Basil Soup
New England Clam Chowder
Artisanal Greens
Caesar Salad

Choice of:

Roast Fresh Turkey ~ Fresh Sage Stuffing, Butter and Cream
Mashed Potatoes, Sauteed Vegetables and Cranberry-Orange Chutney
Prime Rib with Horseradish Cream ~ Fingerling Potatoes and Haricots Verts

Choice of:

Pumpkin Tart
Key Lime Tart
Maracaibo Chocolate Mousse Cake

\$36 per person - Turkey Dinner
\$43 per person - Prime Rib Dinner

No Substitutions, Please

A La Carte Menu

Soups

Tomato Basil or Gazpacho Cup 7 Bowl 9
Chef's New England Clam Chowder Cup 8 Bowl 11

Light Plates

Artisanal Greens ~ Classic Herb Vinaigrette 9
Caesar Salad ~ White Balsamic Caesar Vinaigrette 9
Panko Encrusted Shrimp ~ Thai & Mango Dipping Sauces, Cucumber Slaw 18
Fried Calamari ~ Lemon Garlic Aioli, Spicy Tomato & Pepper Salsa 14
Lump Crab & Avocado ~ Gazpacho Salsa 16
Florida Stone Crab Claws ~ Mustard Sauce 14.50
House-Made Mozzarella & Sliced Beef Steak Tomato ~ Basil Oil 12
Backfin & Lump Crab Cake ~ Corn & Sweet Red Pepper Cream 14
Skillet Roasted Mussels ~ Garlic Toasted Focaccia for Sopping 16
Goat Cheese Tart with Ratatouille ~ Artisanal Greens, Roasted Tomato Vinaigrette 16
**Rogue River Blue Cheese & Greens ~ Julienne Apple Salad,
Walnut Oil, Fig Jam, Focaccia Crostini 13**

Entrees

**Roast Fresh Turkey ~ Fresh Sage Stuffing, Butter and Cream Mashed Potatoes,
Sautéed Vegetables, Cranberry-Orange Chutney 24**
Child's Portion 18
Prime Rib ~ Horseradish Cream, Fingerling Potatoes & Haricots Verts 32
Sautéed or Grilled Grouper ~ Ratatouille 29
6 oz Filet of Beef ~ Butter and Cream Mashed Potatoes, Rosemary Demi-Glace 34
**Pan Roasted Florida Pink Shrimp ~ Sweet Corn Grits Cake,
Fried Green Tomato, Tasso Ham Gravy 29**
**Sauteed Snapper Picatta ~ Crisped Sliced Potato, Haricots Verts,
Fresh Lemon, White Wine, Butter & Capers 33**
Coq au Vin ~ Baby Root Vegetables, Rich Red Wine & Chicken Demi Glace 29
**Vegetable Plate ~ Goat Cheese Ratatouille Tart, Grilled Japanese Eggplant,
Haricots Verts, Roasted Tomato Vinaigrette 23**

Desserts

Pumpkin Tart 6.95
Maracaibo Chocolate Mousse Cake 10
Key Lime Tart ~ Sweet Cream 8
Turtle Brownie Sundae ~ Vanilla Ice Cream & Caramel Sauce 8.50
Freddo's Gelato ~ Chocolate, Coconut, Banana, Caramel, Cinnamon 4.50 per scoop

An 18% gratuity will be added to parties of 8 or more, to 3 or more separate checks per table,
and to all discounted checks. Split charges may apply.