

RIDGWAY

Bar & Grill

Appetizers

Soup of the Day or Gazpacho

Cup 7 Bowl 9

Chef's New England Clam Chowder

Cup 8 Bowl 11

"Fisherman's Pride" Calamari 14

Lemon Garlic Aioli-Spicy Tomato and Pepper Salsa

Skillet Roasted Mussels 16

A Rich Sauce of Garlic, Tomato, Clam Juice & Olive Oil, Garlic, Toasted Focaccia for Sopping

Goat Cheese Tart with Ratatouille 16

Artisanal Greens, Roasted Tomato Vinaigrette

Chilled Florida Pink Shrimp 14

Classic Cocktail Sauce and Herb Mayonnaise

Panko Encrusted Shrimp 18

Thai and Mango Dipping Sauces, Cucumber Slaw

Lump Crab & Avocado 17

Gazpacho Salsa

Crisply Seared Pork Belly 16

Cider Reduction, Apple and Fennel Slaw

Florida Stone Crab Claws 16

Dijon Mustard Sauce

~Please, no split appetizers or salads~

Salads

House-Made Mozzarella & Beef Steak Tomato ~ Basil Oil 13

**Rogue River Blue Cheese & Greens ~ Julienne Apple Salad,
Walnut Oil, Fig Jam, Focaccia Crostini 14**

Caesar Salad ~ White Balsamic Caesar Vinaigrette 9

Artisanal Greens ~ Classic Herb Vinaigrette 9

Ridgway's Casual Classics

USDA Prime Beef Steak Burger ~ 8 oz., Pan Seared, Naples' Best Fries 18

Country Meatloaf ~ Mashed Potatoes, Haricots Verts 22

Fried Grouper & Chips ~ Remoulade Sauce, Cole Slaw, Fries 24

Spinach Fettucine ~ Julienne Peppers, Shallots, Spinach, EVOO 21

Fettuccini Pomodoro ~ Fresh Pasta, Fresh Tomato, Garlic, Basil, Olive Oil and Wine 24

Bucatini Bolognese 25

The Classic Italian Meat Sauce

Chicken Pot Pie ~ Oven-baked with a Pastry Crust, Creamy Chicken and Vegetables 24

Sliced Hanging Tender Steak ~ Red Wine Demi-Glace, Crispy French Fries 26

Seared Shrimp ~ Artisanal Greens, Avocado, Balsamic Vinaigrette, Pureed Mango Salsa 22

18% gratuity will be added to all parties of eight or more people, to three or more separate checks per table, and to all discounted check. Split charges may apply. Consuming raw or undercooked meat, poultry or seafood may increase your risk to food borne illness. December 2011

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Simple Seafood

Each Seafood Entrée Comes with One Side

Grouper 31 Mahi Mahi 27

Snapper 33 Salmon 25

Can be Grilled, Sautéed or Blackened

Sauces: Remoulade, Mango Salsa,

Lemon-Caper Beurre Blanc

Simple Meats

Each Meat Entrée Comes with One Side

Grand Western Sterling Silver Center Cut

14 oz. Choice New York Strip 39

Grand Western Sterling Silver Center Cut

6 oz. Filet of Beef 32

8 oz. Filet of Beef 39

8 oz. USDA Prime Top Sirloin 25

Sides 7

Pair with Simple Meats and Seafood or Make a Meal of Our Savory Sides

Butter & Cream Mashed Potatoes

Sweet Potato Fries

French Fries

Haricots Verts

Fried Green Tomatoes

Ratatouille

Ridgway's Sweet Potato Mash

Sweet Corn Grits Cake

Sautéed Greens

Parmesan Encrusted Eggplant

Chef's Creations

Sauteed Snapper Picatta ~ Haricots Verts, Crisp Potato Slice,
Fresh Lemon, White Wine, Butter and Capers **33**

Pan Seared Scottish Salmon Filet Julienne Vegetables,
Brown Butter and Lemon Confit Vinaigrette **25**

Coq Au Vin ~ Baby Root Vegetables, Rich Red Wine and Chicken Demi-Glace Sauce **31**

Togarashi Seared Rare Tuna ~ Soba Noodles, Julienne Spring Onion and
Radish Yuzu-Chili Butter Sauce **34**

Braised Short Ribs ~ Pureed Celery Root, Cranberry Demi-Glace **31**

"Bell & Evans" Chicken Breast Paillard ~ Ancho Chili Powder Rubbed,
Tomato, Black Beans, Avocado, Green Onion Salsa **26**

Linguini Almost Carbonara ~ Oven Crisped Prosciutto, Egg Yolk, Grana Padana, Cream **24**

Veal Chop ~ Grilled Vegetables, Confit of Garlic and Veal Jus **39**

Pan Roasted Florida Pink Shrimp ~ Sweet Corn Grits Cake,
Fried Green Tomato, Tasso Ham Gravy **31**

Backfin & Lump Crab Cakes ~ Sweet Corn and Red Pepper Cream **31**

Vegetable Plate ~ Goat Cheese Ratatouille Tart, Grilled Japanese Eggplant,
Haricots Verts, Roasted Tomato Vinaigrette **24**



The Ridgway Way

We take great care in sourcing domestic, artisanal ingredients that are handled with exceptional care to ensure the highest quality. Above all, our selections are based on incomparable taste. We serve Grand Western Sterling Silver center cut Nebraska- and Colorado-raised beef and fettuccini and bucatini from the Naples Pasta Company. Gelatos are made in Naples by Freddo Gelateria.