

Appetizers

Tamari-Yuzu Tuna Tartare

Avocado, Cucumber, Radish, Shallot Crisps, Rice Crackers

Butternut Squash Ravioli with Roasted Chestnut

Crispy Kale, Pomegranate, Toasted Pignoli, Sage alla Panna

Jumbo Shrimp Cocktail

White Gulf Shrimp, Cocktail Sauce, Lemon, Horseradish Aspic

Meatballs al Forno

Skillet Baked Marinara, Fresh Mozzarella, Arthur Avenue Crostini

Oysters on the 1/2 Shell

Day Boat Selection on Crushed Ice with Lemon, Mignonette, & Cocktail Sauce; by the half or full dozen

Soups & Salads

Crock of French Onion Soup Gratinée

Cup or Bowl

Chicken Vegetable

Soup du Jour

Full or Junior

Classic Chophouse

Iceberg, Red Onion and Beefsteak Tomato with Italian Dressing

Caesar


Romaine, House Made Croutons and Shaved Parmesan with Caesar Dressing

Traditional Ridgewood

Blend of Baby Greens, Crumbled Gorgonzola, Dried Cranberries and Candied Walnuts with House Balsamic Dressing

Protein Additions

*All Natural Chicken *Faroe Island Salmon *Grilled Shrimp *6oz New York Strip*

 Indicates a Ridgewood Healthy Choice