

# *Entrées*

## *Pappardelle with Braised Veal & Porcini Ragu ~ app ~ entrée*

*Pasta All'uovo, Red Wine, Veal Stock, Parmigiano Reggiano*

## *Hazelnut Veal Chop Milanese*

*Apple & Celery Salad Topped Costoletta, White Wine & Parmesan Risotto*

## *Winter Bouillabaisse*

*Lobster Tail, Shrimp, Scallop, Mussels, Octopus, Shucked Clam, Oyster, Sea Bass, Hearty Saffron-Tomato Broth, Rustic Rouille Crostini*

## *Pomegranate Lacquered Roasted ½ Duck*

*Whipped Sweet Potatoes, Haricots Verts, Kumquat Duck Sauce*

# *The Ridgewood Chophouse*

*\*Berkshire Natural Pork Chop*

*\*Faroe Island Organic Salmon*

*\*8oz Certified Angus Filet Mignon*

*\*12oz New York Strip*


*Pat La Frieda  
Prime & Dry-Aged Locker*

*\*16oz Bone-In NY Strip*

*\*18oz Bone-In Rib-Eye*

*\*8oz Filet Mignon*

## *Served with Your Choice of Two Sides*

 *Brocolini, Asparagus, Spinach, Roasted Brussels Sprouts, Winter Vegetables, Crispy Kale, Baked Potato, Whipped Sweet Potato, Mashed Potato, Risotto, Jasmine Rice*

*Each Entrée above is accompanied by a complimentary House Side Salad or your choice of the following*

## *Wedge Salad*

*Wedge of Iceberg, Crisp Applewood Bacon, Egg, Tomato, Bermuda Onion, Creamy Blue Cheese Dressing & Gorgonzola*



*Classic Chophouse ~ Caesar ~ Traditional Ridgewood*

*Executive Chef, John Reynolds*