

RICK'S ON MAIN

APPETIZERS

PINENUT~CRUSTED GOAT CHEESE	9.95
A ball of warm soft goat cheese rolled in pinenuts and served with red and yellow peppers reduced in marsala wine all to spread on an ample supply of crispy flat bread. Great for sharing!	
SUSHI STYLE BEEF FILET	15.00
Sliced seared rare filet, fresh horseradish, mashed potato for taste and a cabernet dipping sauce. Served with chop sticks	
RICK'S ROASTED COCONUT~ALMOND SHRIMP	9.95
Married with cayenne~passion fruit sauce. A great addition to the menu and as delicious as it sounds!	
LOBSTER AND CRAB SPRINGROLLS	13.00
Thin, light and crispy outside and stuffed with lobster, crab, roasted pepper, corn and chives. One of Rick's favorite recipes. Did we mention it's served with chipotle~blackberry sauce for dipping?	
BABY CLAMS	9.95
Served with fresh leeks, red onion, dried tomatoes and finished with a Marsala cream sauce.	
ROCK SHRIMP AND CALAMARI	12.00
Lightly crispy rock shrimp and calamari served with a spicy tomato remoulade.	
CRAB CAKES	13.00
Crab cakes served with mango chipotle dipping sauce	

SALADS

TODAY'S SOUP (Yep, we make it fresh here)	6.00
CAESAR SALAD	8.50
Tossed romaine with shredded egg, parmesan cheese, croutons, house creamy Caesar dressing	
PARTNERS SALAD	9.50
Rick's signature salad (some just come for the salad!). Tossed lettuce with avocado, Roma tomatoes, Swiss and bleu cheeses, bacon, and house creamy Caesar dressing.	
HEIDI'S SHRIMP AND CILANTRO SALAD	15.50
Seasoned pan roasted shrimp with red onion, (red and yellow cherry tomatoes), tossed with lime vinaigrette and topped with bleu cheese	

ENTREES

21 BURGER	10.00
Hamburger, lettuce, tomato, grilled onions and topped with Swiss cheese and ham. Served with house sauce and Rick's fries	
CAJUN CHICKEN FETTUCINI	13.00
Cajun spiced chicken tenderloins, tossed with dried tomatoes, mushrooms, cilantro and finished with a light cream sauce.	
TORN PASTA AND SHRIMP	18.50
Large succulent gulf shrimp, mushrooms, artichoke hearts, capers in white wine, fresh basil, and light cream sauce all served atop Rick's made by hand, torn pasta.	
BRONZED SEA SCALLOPS	24.00
Sea scallops from the coast of Maine, roasted golden and served with leeks, corn, and new potato Finished with a lobster sauce.	
SEARED MARINATED AHI TUNA	19.00
If you are an Ahi lover, this is for you. Marinated and lightly seared served with almond sticky rice and topped with sautéed mushrooms and citrus beurre blanc	
SALMON BAKED IN PAPER	17.00

Salmon wrapped in paper with capers, Roma tomatoes, fresh basil, white wine and finished with beurre blanc sauce

RICK'S SPICY CIOPPINO 22.50
An assortment of seafood including shrimp, calamari, scallop, clams, mussels, sole...did he forget anything? A culinary delight!

PITTSBURGH STYLE FILET 28.50
This cut of meat is Rick's pride and joy. He is known for the way he personally prepares his cuts of meat but this cut is truly the best. Spice rubbed and dry roasted charred, served with ever popular gorgonzola macaroni and cheese

SLOW ROASTED NEW YORK 26.00
A fine cut of New York with a dry mustard rub and served on a bed of sauteed mushrooms and beryc butter. Accompanied by crisp golden brown French fries seasoned with Rick's secret seasonings.

GRILLED MARINATED SKIRT STEAK 19.00
Served with Asian black bean sauce, topped with fresh goat cheese and crispy golden brown French fries.

PRICKLY PEAR GLAZED PORK CHOP 15.00
Tender pork glazed with sweet prickly pear onion chutney. Rick's pork chop, without the chop.

ROTISSERIE CHICKEN 11.00
Half chicken, marinated in fine herbs and slowly roasted to perfection. Finished with a light chicken beurre blanc.

PENNE PASTA 12.00
Penne pasta tossed with extra virgin olive oil, garlic, Roma tomatoes, fresh basil and topped with crumbled goat cheese.

DRIED TOMATO AND SPINACH LASAGNA 11.00
Homemade spicy marinara sauce with mozzarella, parmesan, and mascarpone cheeses.

ALL ENTREES SERVED WITH YOUR CHOICE OF OUR HOUSE SALAD OR A CUP OF SOUP

WINE BY GLASS

BERINGERWHITE ZINFANDEL	5.00
KINGS RIDGE PINOT GRIS	6.00
FERRARI CARANO FUME BLANC	8.00
CONCANNON CHARDONNAY	6.00
ROSENBLUM CHARDONNAY	8.00
LA CREMA CHARDONNAY	10.00
CASTLE ROCK PINOT NOIR	8.00
PRIMARIUS PINOT NOIR	10.00
OAK GROVE MERLOT	6.00
CONCANNON CABERNET SAUVIGNON	6.00
LEESE FITCH CABERNET SAUVIGNON	7.00
SMITH & HOOK CABERNET SAUVIGNON	10.00
FOUR VINES ZINFANDEL	7.00

SELECT DRAFT AND BOTTLED BEER

CHEF/OWNER RICK SADLEIR

ricksonmainstreet.com

