



# To Start & Share Soups & Salads

## **V Tomato Bruschetta 10.75**

Traditionally made with grape tomatoes, fresh basil, olives, rustic crostini, confit garlic, Parmesan cheese & paprika oil

## **Ginger Chili Chicken 13.75**

Seasoned breaded hand-cut chicken breasts, house made sweet ginger chili sauce, sesame seeds, green onions on crispy wontons

## **Calamari 13.75**

Served with house made Tzatziki, grape tomatoes, capers & red onions

## **🌱 Baja Tacos 12.75**

Blackened cod, cabbage, house made cilantro citrus dressing, guacamole on soft flour tortillas

## **V Ric's Nachos 15.75**

Baked to perfection! Corn tortilla chips, three cheese blend, tomatoes, onions, olives, jalapeños, fire roasted salsa & sour cream

### **ADD**

Fresh house made guacamole	<b>4.00</b>
Nacho cheese	<b>3.00</b>
🌱 Grilled chicken	<b>6.75</b>
🌱 Ground beef	<b>7.75</b>

## **🌱 Wings 13.75**

Choose from salt & pepper, BBQ, Ginger chili, hot, mild, Cajun, lemon pepper. Served with celery, carrot sticks & Parmesan ranch

## **V Mediterranean Dip 14.75**

Cream cheese, artichokes, spinach, olives, tomato, Parmesan cheese with warm flat bread and corn chips.

Creamy and flavorful, always a favorite at Ric's

## **Baked Mushrooms Neptune 13.75**

Blue crab, shrimp, Parmesan and cream cheese

## **Ahi Tuna Poke 15.75**

🌱 Fresh & tasty! Ponzu sauce, cilantro citrus dressing, house made guacamole, mango sliver on crispy wontons

## **Tuscan Prawns 15.75**

🌱 Succulent prawns sautéed with garlic, shallots topped with fresh Cognac cream, tomatoes and olives, served with rustic crostini

## **Ric's Antipasto Platter 18.75**

Select Mediterranean & domestic cheeses, natural deli & smoked meats, olives, roasted vegetables, hummus and flat bread

## **Chowder 8.75 cup 6.75**

Ric's traditional recipe, always made in house

## **Chef's Soup du Jour 7.75 cup 5.75**

House made daily from scratch

## **Caesar Salad 11.75 starter 6.75**

Crisp romaine lettuce, asiago crisp, capers, Parmesan cheese, croutons with Ric's signature Caesar dressing

## **V Baby Spinach Salad 12.75 starter 7.75**

🌱 Roasted beets, candied pecans, goat cheese, apple in home made cilantro citrus vinaigrette

## **V Warm Kale Salad 12.75**

🌱 Sautéed fresh kale, grapes, dry cranberries, goat cheese, salted sunflower seeds & balsamic vinaigrette

## **V Market Bistro Salad 16.75**

🌱 Marinated and grilled chicken, crisp romaine lettuce, organic greens, cucumber, roma tomatoes, walnuts, dried cranberries, Monterey Jack & Cheddar cheese tossed in house made Parmesan ranch dressing

## **Big Salad of the Week MP**

Fresh made daily! Ask your server

## **SALAD ENHANCEMENTS**

🌱 Grilled chicken breast	<b>6.75</b>
🌱🌱 Sautéed garlic prawns	<b>8.75</b>
🌱🌱 Grilled wild salmon	<b>10.75</b>
🌱 New York Steak (7oz)	<b>12.75</b>
🌱 Natural Grass fed New York Steak (7oz) (Based on availability)	<b>15.75</b>

**V** Vegetarian    Ocean Wise    Gluten Wise

# Seafood Chopping Block

# Pastas & Pans

All items from our **Chopping Block** are served with our chef's inspired potatoes and seasonal vegetables  
**ADD** a starter soup, Caesar or baby spinach salad for only **5.75**

- 🍷 **Filet Mignon** 6oz **37.75**  
Fork tender, topped with boursin butter
- 🍷 **Ribeye** 12oz **38.75**  
The steak lover's cut, thick, rich and juicy hand cut upon request per oz **2.00**
- 🍷 **New York Striploin Steak** 7oz **29.75**  
Our most popular cut, richly marbled and delicious 10oz **37.75**
- 🍷 **Natural Grass Fed New York Striploin Steak** (Based on availability) 7oz **37.75**  
Naturally delicious, free range, grass fed beef
- 🍷 **Rack of Lamb** **39.75**  
Full rack of New Zealand lamb, Dijon 1/2 rack **30.75**  
crusted with a herb and merlot reduction
- 🍷 **BBQ Pork Ribs and Cajun Chicken** **26.75**  
Half rack St. Louis cut side ribs with house-made BBQ sauce, grilled Cajun chicken and vegetable slaw

### STEAK ENHANCEMENTS

- 🍷 Madagascar peppercorn sauce **3.75**
- 🍷 Cognac Sauce **3.75**
- 🍷 Crispy fried onions **3.75**
- 🍷 Boursin butter & Merlot reduction **4.75**
- 🍷 Sautéed mushrooms **4.75**
- 🍷🍷 Sautéed garlic prawns **7.75**
- 🍷 Nova Scotia lobster tail (4oz) **11.75**
- 🍷🍷 Alaskan King Crab (half pound) **22.75**

Pasture raised in High River, Alberta, Sterling Silver™ beef is Canada's best, the top 2% of all graded beef hand-selected to be finely marbled and carefully aged for supreme tenderness. Ric's ages a further 28 day in-house and grills at 1500°C to guarantee the flavour and tenderness befitting a premium steak-lover's experience. Ric's ensures low impact and conscientious farming with strict adherence to the Animal Nutrition Association of Canada's highest standard for each and every cut of beef we serve.



**ADD** a starter soup, Caesar or baby spinach salad for only **5.75**

- 🍷 **Chef's Special MP**  
Please ask your server for today's creation
- 🍷 **Fish and Chips 19.75**  
Wild Cod, house made signature stout batter, julienne vegetable slaw with fresh tartar sauce & french fries
- 🍷 **Wild Sockeye Salmon 26.75**  
Seared Salmon topped with pistachio butter, braised spinach and tomato, coconut basmati rice & seasonal vegetables
- 🍷 **Black and Blue Ahi Tuna 33.75**  
Cajun crusted with garlic bokchoy, daikon, wasabi beurre blanc, coconut basmati rice, sesame ginger sauce & seasonal vegetables

**Ocean Wise.**

Ric's Lounge & Grill serves Ocean Wise™ products recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

All Pastas and Pans are freshly made in house

- 🍷 Substitute gluten free pasta **2.00**
- ✓ **Fettucini Alfredo 18.75**  
Fresh garlic, shallots, asiago parmesan cream sauce, fresh basil & garlic toast
- 🍷 **Spinach & Mushroom Risotto 19.75**
- ✓ **Spinach & Mushroom Risotto 19.75**  
Fresh mushrooms, garlic, tomato, parmesan cream sauce, Arborio rice & basil oil

**Traditional Bolognese 20.75**  
Ric's famous meat sauce, penne pasta and shaved parmesan

**Chicken Bruschetta Fettucini 22.75**  
Grilled Chicken breast, Alfredo sauce, fresh garlic, shallots, bruschetta mix, parmesan cheese & garlic toast

**Teriyaki Stir Fry 22.75**  
Marinated chicken breast, jumbo prawns, fresh vegetables with house-made teriyaki hoisin sauce on fried chow mein egg noodles

**Prawns Aglio Olio 24.75**  
Tiger prawns, white wine, parmesan cheese, extra virgin olive oil, garlic, shallots, tomato, spinach, chili flakes & garlic toast

### PASTA ENHANCEMENTS

- 🍷 Grilled chicken breast **6.75**
- 🍷🍷 Sautéed garlic prawns **8.75**
- 🍷🍷 Grilled wild salmon **10.75**
- 🍷 New York Steak (7oz) **12.75**
- 🍷 Natural Grass fed New York Steak (7oz) **15.75**  
(Based on availability)

**FRESH INGREDIENTS. FRESHLY PREPARED. GUARANTEED.**



# Pizzas

All **Pizzas** are 12" thin artisan crust made in house  
☞ Substitute gluten free crust **3.00**

✓ **Caprese 16.75**

A Ric's classic! Fresh mozzarella, tomato basil sauce, fresh basil, balsamic vinegrette & extra virgin olive oil

✓ **Gardenia 16.75**

Bell peppers, olives, mushrooms, spinach, onions, tomato basil sauce, fire roasted salsa & feta cheese

**Bistro Chicken Pizza 18.75**

Chicken, mushrooms, spinach, sundried tomato, tomato basil sauce & mozzarella cheese

**Carnivore 19.75**

Pepperoni, prosciutto, ham, bacon, onions, bell peppers, mushrooms, mozzarella cheese & tomato basil sauce

**ADD** a starter soup, Caesar or baby spinach salad for only **5.75**

☞ **Sterling Silver Beef Short Ribs 28.75**

Slow braised boneless beef short ribs, chef's potato, seasonal vegetables & red wine demi glace

**The Best Butter Chicken 21.75**

Basmati coconut rice, naan bread, butter chicken & cucumber spiced yogurt

☞ **Coconut Crusted Chicken 25.75**

Pan seared Coconut Crusted Chicken breast, Coconut cream sauce, chef's potato & seasonal vegetables

All **Burgers & Sandwiches** are served with your choice of French fries, Caesar or baby spinach salad, or soup  
Substitute clam chowder, Greek salad, or sweet potato fries **2.00**  
Substitute poutine **4.00**

**Ric's Kobe Style Burger 16.75**

6oz Kobe burger patty, lettuce, aged cheddar cheese, onion ring, tomato, pickle, house made herb mayo & bbq sauce on fresh briosche bun

**Ric's Big Southwest Burger 19.75**

9oz Kobe burger patty, lettuce, aged cheddar cheese, fried buttered onion rings, tomato, house made cream cheese & jalapeños spread on fresh ciabatta

**Chicken Club Panini 15.75**

Grilled Chicken, aged cheddar cheese, maple smoked bacon, house made herb mayo, lettuce, onion, tomato, pickle on fresh ciabatta

☞ **Wild Sockeye Salmon Sandwich 17.75**

Blackened Sockeye Salmon, house made spicy aioli, fresh julienne vegetable slaw, tomato, lettuce, onion & fresh Focaccia ciabatta bun

**Short Rib Panini 18.75**

Slow braised Sterling Silver short rib, gouda cheese, crispy onion, house made horseradish mayo, au jus & fresh Focaccia ciabatta

**New York Steak Sandwich 21.75**

Grilled 7oz New York striploin steak with garlic toast, served with spicy crispy onions

**SANDWICH ENHANCEMENTS**

- ☞ Maple smoked bacon **2.00**
- ✓ Avocado **3.00**
- ☞ Sautéed mushroom **3.00**
- Crispy fried onion **2.00**
- ☞ Smoked cheddar cheese **2.00**

All **Desserts** are made in house from scratch

**Raspberry & Callebaut Chocolate Cake 7.50**

Raspberry coulis, chocolate ganache & whipped cream

**Apple Pie 7.50**

Individually baked mini apple pie

**ADD** Organic house made Vanilla Ice cream **2.00**

☞ **Vanilla Crème Brule 7.50**

Made in house, individually caramelized

**Chef's Cheesecake 7.50**

Chef's inspired daily flavour

**Dessert of the Day 7.50**

Chef's inspired daily creation

☞ **Homemade Coconut Ice Cream 7.50**

Pair a half glass of wine with any dessert. Together, only **11.75**

**Automatic service charge of 18% applied for parties of 6 and more**

# Desserts