



Group Lunch

SELECT ONE ITEM FROM EACH COURSE

STARTER

DAILY SOUP

Chef's daily creation.

RIC'S SIGNATURE NEW ENGLAND CHOWDER

A Ric's Grill traditional recipe, made in-house.

RIC'S ROCKET SALAD

Fresh greens and arugula, cranberries, crumbled feta, sliced almonds and toasted pumpkin seeds with a citrus honey vinaigrette.

SIGNATURE CAESAR SALAD

Romaine. Croutons and shaved asiago with Ric's signature dressing.

SPINACH & BEET SALAD

Fresh beets, toasted almonds and sliced apple with house-made poppy seed dressing.

MAIN COURSE

All Mains served with fresh seasonal vegetables, except pasta dishes.

GOAT CHEESE CHICKEN SALAD

Romaine, spinach, creamy goat cheese, fresh seasonal berries, candied pecans with honey sesame dressing and a grilled chicken breast.

CRAB & SHRIMP MANGO SALAD

Crab and shrimp, baby spinach, fresh mango, strawberries and sunflower seeds with house-made raspberry vinaigrette.

NEW YORK STEAK & FRIES

7 oz Alberta cut Sterling Silver New York strip grilled and served with french fries on garlic toast.

GRILLED WILD SALMON

Grilled Wild Salmon filet with miso topping, served with basmati rice pilaf & fresh seasonal vegetables.

BLACKENED CHICKEN

Blackened chicken breast with sliced avocado and fresh fruit salsa. Served with chef's potatoes and fresh seasonal vegetables.

MEDITERRANEAN PENNE PRIMAVERA

Artichokes, spinach, onions, shallots, asparagus, tomato, kalamata olives, garlic, fresh basil, parmesan & goat cheese sauteed in olive oil with penne pasta. Served with garlic toast.

DESSERT

CHEF'S DESSERT

Ask your server for today's creation.

FOUR LAYER CHOCOLATE CAKE

Four layers with raspberry puree and fresh whipped cream.

FROZEN CAPPUCCINO PIE

Chocolate wafer crust, cappuccino ice cream and hot fudge topping.

 VEGETARIAN  GLUTEN WISE  OCEAN WISE

FRESH INGREDIENTS. FRESHLY PREPARED.

GUARANTEED.