



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.

 **V 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.

 **V SPINACH & BEET SALAD**
Fresh beets, toasted almonds and sliced apple with house-made poppy seed dressing.

MAIN COURSE

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

 **6OZ FILET MIGNON W/ COGNAC CREAM SAUCE**
*Fork tender, bacon wrapped Sterling Silver Filet Mignon, with cognac cream sauce.
Served with Chef's potatoes and fresh seasonal vegetables.*

 **NEW YORK STEAK WITH BOURSIN AND GARLIC**
*7 oz Alberta cut Sterling Silver New York strip grilled, topped with boursin and placed on merlot reduction.
Served with chef's potatoes and fresh seasonal vegetables.*

 **CHICKEN & PRAWNS**
*Grilled chicken breast topped with prawns and cognac cream sauce.
Served with basmati rice and fresh seasonal vegetables.*

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

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

V VEGETARIAN  **GLUTEN WISE**  **OCEAN WISE**

FRESH INGREDIENTS. FRESHLY PREPARED.

GUARANTEED.