

"One cannot think well, love well, sleep well, if one has not dined well" — Virginia Woolf

Beginnings

Devilicious Eggs

Traditional Deviled Eggs with a kick
topped with Bacon, Jalapeño and Scallions
10

Baked Artichoke Dip

Our creamy blend of Cheeses and Artichokes
baked in a Parmesan Crust
14

Ridge Ceviche

Shrimp and Scallops marinated in Lime Juice, Garlic,
Tomatoes, Jalapeño and Cilantro with Avocado and Mango
20

The Ridge Bruschetta

Crostinis with Pesto, Roma Tomatoes,
Feta and Fresh Basil
12

Volcano Shrimp

Lightly breaded, flash-fried and tossed with
a spicy Honey-Citrus Sauce
12

Italian Sausage Stuffed Portabello

Large Cap filled with our
Hand Crafted Sausage and Cheeses
14

Fried Calamari

Lightly breaded and gently fried,
served with Marinara Sauce
12

From the Pizza Ovens

Margherita

The Classic — Roma Tomatoes, Mozzarella
and Fresh Basil
15

Greco

Artichokes, Black Olives, Feta, Bell Peppers
and Roma Tomatoes
15

Napolitan

Pepperoni, Marinara, Black Olives and Mushrooms
15

Quattro Formaggi

Mozzarella, Parmesan, Smoked Gouda and Cheddar
15

BBQ Chicken Pizza

Grilled Chicken, Jalapeño, Bacon, Red Onion and BBQ
15

Paulie's Pizza

Canadian Bacon, Pepperoni, Jalapeño and Black Olives
15

Additional Items — Customize Your Own — 2 ea

Pepperoni, Grilled Chicken, Italian Sausage, Mushrooms, Peppers, Onions, Black Olives, Canadian Bacon

Consumption of raw or uncooked Meat, Fish and Poultry may increase the risk of food borne illness

Soups and Salads

Choice of Dressings — Our House Dressing, Ridge Ranch, Lemon Oreganato, Raspberry Honey Vinaigrette, Creamy Gorgonzola and Cherry Balsamic Vinaigrette

Classic Caesar Salad

Romaine Hearts tossed with our
Parmesan Peppercorn Dressing and Herbed Croutons
then crowned with Parmesan Shreds
Small 9 Large 11

Ridge Garden Salad

Organic Lettuces, Roma Tomato, Cucumber and
Herbed Croutons with choice of dressing
7

Ridge Cobb Salad

Crisp Iceberg Lettuce topped with
Bacon, Avocado, Black Olives, Red Onion
Hard-Boiled Egg, Cheddar Cheese, Tomatoes
and our distinctive House Dressing
16

Add a 6oz Filet, grilled or blackened, to any salad
37

Ridge Clam Chowder

New England Style. Our House Specialty of
Clams, Potatoes and Fresh Vegetables
slowly simmered with our Favorite Herbs
Cup 7 Bowl 9

KK's Wedge Salad

Crisp Iceberg Wedge topped with Bacon, Cheddar Cheese
Grated Egg, Roasted Red Peppers, Scallions and Almonds
16

Cherry Pecan Salad

Organic Baby Lettuces with Sundried Cherries,
Caramelized Pecans and Cherry Balsamic Vinaigrette
11

The Tuna Mediterranean

Ahi seared rare atop Organic Lettuces with Roma Tomatoes,
Cucumbers, Marinated Olives, Figs, Red Bell Peppers,
Feta, Artichokes and our Lemon Oreganato Dressing
26

Baby Spinach Salad with Tuna or Chicken

Fresh Apples, Toasted Walnuts and Gorgonzola
with our Raspberry Honey Vinaigrette then topped with
your choice of seared Ahi Tuna or grilled Chicken Breast
22

Soup of the Day

Lovingly prepared with
Fresh Seasonal Ingredients
Cup 6 Bowl 8

Ridge Sandwiches

Served with your choice of Shoestring Fries or our Red Slaw
Sweet Potato Fries are also available for an additional 2

Old Fashioned Burger

½ pound Ground Sirloin with Mustard, Lettuce,
Tomato, Red Onion and Cheddar
16

Focaccia Club

Smoked Turkey, Honey Ham, Peppered Bacon,
Swiss and Cheddar Cheeses with Mayo, Lettuce and Tomato
18

Impossible Burger™

100% Plant Based with Mustard, Lettuce,
Tomato, and Red Onion
18

All split Entrées are subject to a charge of 4

Chef's Featured Selections

Alaskan King Crab Legs

Broiled by the pound or half and served with
Fresh Drawn Butter
- Market Price - Limited Availability -

Pistachio Panéed Sea Bass

Chilean Sea Bass baked in a crunchy Pistachio-Cumin
Crust and served with a Brandied Berry Coulis
47

Beef Tenderloin Stroganoff

Tenderloin Tips sautéed with Mushrooms and Onions
in Red Wine, finished with Sour Cream & served over Fettuccine
30

Wagyu Beef and Truffle Ravioli

Wagyu Beef blended with Black Truffles
and encased in Herbed Pasta on a Shallot Cream
40

Paella de Catalonia

Rustic Casserole of Lobster, Mussels, Prawns, Chicken
and Sausage simmered with Vegetables in Saffron Rice
40

Gulf Grouper with Shrimp

Pan-roasted Grouper topped with
Shrimp sautéed with Butter, Lemon and Garlic
38

Seafood Selections

Served with Saffron-Scented Basmati Rice and Vegetables

Shrimp Griglio

King Prawns marinated in Lemon, Garlic
and Basil then fire-roasted and served with
a fresh Tropical Mango Salsa
32

Lemon and Nut Crusted Halibut

Alaskan Halibut baked in a
Walnut, Almond and Lemon Crust,
accented with a Sweet-Chile Remoulade
43

Ahi with Balsamic-Roasted Figs

Ahi grilled rare and served with Paulie's Spinach,
crowned with Figs roasted in a Balsamic-Honey Sauce
36

Pan-Seared Scallops Meunière

Sea Scallops flash-seared with
White Wine, Lemon and Butter
36

Filet of Sole Picatta

Sautéed Doré style with Lemon, Butter,
White Wine and Capers
28

Pesto de Maré

Shrimp, Scallops, Lobster and Mussels tossed with
White Wine, Olive Oil and Pesto served over Linguini
36

North Atlantic Salmon

Norwegian Salmon Char-grilled
and topped with a fresh Tropical Mango Salsa
32

Coconut Encrusted Tilapia

Served with Basmati Rice on a pool of Curry Cream
and scattered with Apples, Raisins, Walnuts and Scallions
26

Roasted Basil Butter Parmesan Shrimp

King Prawns sautéed with Basil-Butter
in White Wine and baked with a Parmesan Crust
32

WO's Lobster Macaroni and Cheese

Maine Lobster with Macaroni and Bacon
baked in a silky Cheese Sauce of
Smoked Gouda and Gruyere Cheeses
Entrée 27 Side 16

½ pound of King Crab Legs available to add to any Entrée

Steak Selections

Served with our Smashed Potatoes loaded with Bacon, Scallions, Butter & Cheddar Cheese and Fire-Roasted Vegetables
Substitute Baked Potato on any Entrée for an additional 2 as available

The Ridge Filet

Black Angus Tenderloin char-grilled and
finished with a Fresh-Herbed Compound Butter

55

Bone-In Black Angus Rib Eye

16 oz of the most flavorful of steaks, grilled and
finished with a Fresh-Herbed Compound Butter

57

Rib Eye with Wild Mushrooms and Gorgonzola

Our Rib Eye accented with Wild Mushrooms in a
Cabernet Jus and crowned with Gorgonzola

60

Filet of Tenderloin with Peppercorn-Cognac Cream

Our tender Filet dredged in Cracked Peppercorns and
presented with a Cognac-Flamed Sauce

58

Chicken and Pasta

Moroccan Roast Chicken

Large Breast dusted in the spices of North Africa
and oven-roasted. Accented with
a fresh Mango Salsa

27

Chicken Parmigiana

Breaded and roasted with our
signature Marinara and Fresh Mozzarella
then served over Linguine

27

Fettuccine Alfredo

Wide Pasta enfolded in our
velvety Parmesan-Garlic Cream Sauce

18

Chicken Picatta

Sautéed Dore style with Lemon, Butter,
White Wine and Capers

27

Chicken Siciliano

Sautéed with Garlic, Mushrooms and Herbs in a
White Wine, Lemon and Butter Sauce and
served over Linguine

27

Pasta Taylaird

Chicken, Italian Sausage, Mushrooms
and Pepperoni in a Spicy Cajun Cream
tossed with Fettuccine

30

Fig and Walnut Pasta with Gorgonzola

Garlic toasted in Olive Oil with Figs, Walnuts and Basil
tossed in Linguine and sprinkled with Gorgonzola

22

Linguine Marinara with Sicilian Sausage

with our fresh Tomato Sauce and
signature Handmade Sausage

20

Paulie's Spinach — Bacon-Braised Baby Spinach with Pine Nuts and Raisins
Available to substitute for Starch or Vegetable on any Entrée for an additional 3