



\$50 Per Person ~ Please Select One Appetizer and One Entrée
All Orders Include Complimentary Parker House Rolls and Castelvetroano Olives

First Course Selections

- | | |
|---|--|
| Soup of the Day or Gazpacho ~ Cup | Cheddar Cheese Dip ~ Cheddar Cheese and Walnuts, Individual Ciabatta Loaf |
| Chef's New England Clam Chowder ~ Cup | Whipped Ricotta & Heirloom Tomatoes ~ Basil Oil, Grilled Ciabatta, Romaine Lettuce |
| Lightly Dusted Fried Calamari ~ Fried Lemon & Shishito Peppers, Lemon Garlic Aioli, Spicy Thai Dipping Sauce | Caesar Salad ~ White Balsamic Caesar Vinaigrette |
| Shishito Peppers ~ Pan Blistered, Olive Oil, Coarse Salt & Pepper | Artisanal Greens ~ Classic Herb Vinaigrette |
| Brown Butter Sautéed Spinach-Ricotta Gnocchi
Julienne Onion & Peppers ~ Ricotta Salata | Roasted Baby Beets ~ Aged Herb Goat Cheese, Orange Vinaigrette |
| Speck ~ Pickled Veggies, Olive Oil, Grilled Ciabatta | House-made Mozzarella & Beefsteak Tomato
Artisanal Greens, Basil Oil |
| Roasted Marrow Bone and Grilled Octopus ~ Grilled Bread | Bayley Hazen Blue Cheese & Julienne Apple
Walnut Oil, Fig Jam, Focaccia Crostini |

Entrée Selections

- Country Meatloaf**
Mashed Potatoes, Haricots Verts
- House-made Pappardelle Bolognese**
The Classic Italian Meat Sauce
- Seared Cauliflower**
Farro Risotto ~ Lightly Pickled Root Vegetables & Walnuts
- Chicken Pot Pie**
Oven-baked with a Pastry Crust, Creamy Chicken and Vegetables
- Fettuccine Pomodoro**
Fresh Pasta, Fresh Tomato, Garlic, Basil, Olive Oil & Wine
- Sliced Hanging Tender Steak**
French Fries, Red Wine Demi-Glace
- * Pan Seared Scottish Salmon**
Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes
- Pan Roasted Florida Pink Shrimp**
Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy

Simple Seafood

- Mahi Mahi Salmon Swordfish Tuna**
Each Seafood Entrée Served with One Side
Can be Grilled, Sautéed or Blackened
Sauces: Remoulade, Mango Salsa, Lemon-Caper Butter

Sides

- | | |
|----------------------------------|-----------------------------|
| Butter & Cream Mashed Potatoes | Ratatouille |
| Sweet Potato Fries | Ridgway's Sweet Potato Mash |
| French Fries | Sweet Corn Grits Cake |
| Haricots Verts | Sautéed Greens |
| Oven-Roasted Fingerling Potatoes | Fried Green Tomatoes |
| Mac & Cheese | Parmesan-Encrusted Eggplant |

The Ridgway Way

Great product, well prepared and beautifully served is our goal.
Your servers are well-versed on the nuances of the menu. Please ask for their assistance.

Many menu items can be prepared gluten-free. Please inquire with your server.

* Consuming raw or undercooked meat, poultry or seafood may increase your risk to foodborne illness

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|--|---|
| Soup of the Day or Gazpacho ~ Cup | Roasted Marrow Bone and Grilled Octopus ~ Grilled Bread |
| Chef's New England Clam Chowder ~ Cup | Cheddar Cheese Dip ~ Cheddar Cheese and Walnuts, Individual Ciabatta Loaf |
| Lightly Dusted Fried Calamari ~ Fried Lemon & Shishito Peppers, Lemon Garlic Aioli, Spicy Thai Dipping Sauce | Whipped Ricotta & Heirloom Tomatoes ~ Basil Oil, Grilled Ciabatta, Romaine Lettuce |
| Shishito Peppers ~ Pan Blistered, Olive Oil, Coarse Salt & Pepper | Florida Stone Crab Claws ~ Four Medium, Mustard Sauce |
| Skillet-Roasted Mussels ~ Garlic, Tomato, Wine, Lemon, Basil, Clam Juice, Butter & Olive Oil, Garlic Toasted Focaccia for Dipping | Caesar Salad ~ White Balsamic Caesar Vinaigrette |
| Panko-Encrusted Shrimp ~ Thai and Mango Dipping Sauces, Cucumber Slaw | Artisanal Greens ~ Classic Herb Vinaigrette |
| * Steak Tartare ~ House-made Potato Chips | Roasted Baby Beets ~ Aged Herb Goat Cheese, Orange Vinaigrette |
| Lump Crab & Avocado ~ Gazpacho Salsa | House-made Mozzarella & Beefsteak Tomato Artisanal Greens ~ Basil Oil |
| Brown Butter Sautéed Spinach-Ricotta Gnocchi Julienne Onion & Peppers, Ricotta Salata | Bayley Hazen Blue Cheese & Julienne Apple Walnut Oil, Fig Jam, Focaccia Crostini |
| Speck ~ Pickled Veggies, Olive Oil, Grilled Ciabatta | |

Entrée Selections

- * **Pan Seared Scottish Salmon**
 Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes
- Pan Roasted Florida Pink Shrimp**
 Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy
- * **Florida Gulf Grouper Fish and Chips**
 Cole Slaw, Fries & Remoulade
- * **Sautéed Snapper Piccata**
 Haricots Verts, Herb-roasted Fingerling Potatoes, Lemon-White Wine Butter
- Braised Short Ribs**
 Crisped Onions, Puréed Parsnips, Natural Juices
- * **Crab Cake**
 Loosely Packed Lump and Backfin Crabmeat, Red Pepper-Sweet Corn Cream
- * **Pan Seared Grouper & Shrimp**
 Spicy Sautéed Shrimp & Grouper in a Rich Fish & Vegetable Stock over Sun Ramen Noodles
- * **Veal Saltimbocca**
 Sautéed Veal with Niman Ranch Prosciutto, Spinach-Ricotta Gnocchi, Pan Sauce

Simple Seafood

- | | | | | | |
|---|------------------|--------------------|---------------|------------------|-------------|
| Grouper | Mahi Mahi | Red Snapper | Salmon | Swordfish | Tuna |
| <i>Each Seafood Entrée Served with One Side</i> | | | | | |
| <i>Can be Grilled, Sautéed or Blackened</i> | | | | | |
| <i>Sauces: Remoulade, Mango Salsa, Lemon-Caper Butter</i> | | | | | |

Simple Meat

- 6 oz. Center Cut Filet of Beef ~ Roasted Marrow Bone**
 10 oz. add \$15
- Niman Ranch Long Bone Pork Chop**
 Fennel Pollen Dusted, Apple Demi-Glace
Each Meat Entrée Served with One Side
Sauces: Red Wine Demi-Glace, Béarnaise, Chimichurri

Sides

- | | |
|----------------------------------|-----------------------------|
| Butter & Cream Mashed Potatoes | Ratatouille |
| Sweet Potato Fries | Ridgway's Sweet Potato Mash |
| French Fries | Sweet Corn Grits Cake |
| Haricots Verts | Sautéed Greens |
| Oven-Roasted Fingerling Potatoes | Fried Green Tomatoes |
| Mac & Cheese | Parmesan-Encrusted Eggplant |