

Dine Around 2007
Ric's Grill
38-910 Government Street 250-381-7427
\$35.00 Menu

Appetizer

Your choice of one of the following:

House Salad

organic greens with a light vinaigrette

†

Caesar Salad

our signature recipe topped with shaved asiago cheese

†

Spinach Salad

topped with balsamic vinaigrette

†

Daily Soup

from scratch with the freshest ingredients

Entrée

Your choice of one of the following:

All served with your choice of our signature stuffed potato, rice pilaf or chef's special potatoes and fresh sautéed seasonal vegetables

Filet Mignon – 8oz Cut

Wrapped with alder smoked bacon and served with béarnaise sauce

Suggested VQA Wine Pairing: Mission Hill Reserve Cabernet Sauvignon

†

Chicken Oscar

with sautéed scallops, prawns, asparagus and béarnaise sauce

Suggested VQA Wine Pairing: Mission Hill Select Lot Collection Sauvignon Blanc Semillon

†

Caribbean Lobster Tail Dinner

one tail served with hot drawn butter for dipping

Suggested VQA Wine Pairing: Nk'Mip Chardonnay

†

Prime Rib – 14oz Cut

marinated and slow roasted

Suggested VQA Wine Pairing: Mission Hill Select Lot Collection Merlot

†

Black and Blue Tuna

Our signature dish. Blackened and served with ginger wasabi butter. Blue rare is suggested

Suggested VQA Wine Pairings: Sumac Ridge Gewürztraminer or Nk'Mip Pinot Noir

Dessert

Your choice of one of the following:

Chef's Cheesecake

our special creations made daily

†

Chocolate Cake

four layers wit raspberry purée and whipped cream

Taxes & Gratuities not included