

SALADS TO START & SHARE

CHEF'S DAILY SOUPS 6
housemade daily from scratch

MEDITERRANEAN DIP (to share) 12.75
cream cheese, artichokes, spinach, olives, tomatoes, jalapenos, feta cheese, pita chips

CRISPY SUSHI 9.75
ice shrimp, pineapple, mango, spicy mayo, citrus soy

CHICKEN WINGS 10.5
1lb with trio of sauces

TEMPURA WASABI PRAWNS 10.75
Asian ginger slaw, citrus soy, cilantro lime yogurt

CRAB & SHRIMP MUSHROOMS 11.75
dungeness crab, ice shrimp, parmesan, cream cheese

ESCARGOT MUSHROOM CAPS 9.75
housemade Café de Paris butter

GINGER CHILI CHICKEN 10.75
sesame ginger chili sauce, wonton crisps, Asian ginger slaw

CRISPY CALAMARI 9.75
Italian seasoning, tomatoes, capers, chorizo sausage

SEARED SCALLOPS 12.75
chorizo sausage, capers, lemon and butter sauce

CHEESE TOAST FINGERS 6.75
cheddar, asiago, parmesan, monterey jack cheese

SWEET POTATO FRIES 7
maple red pepper aioli

🍷 AHI TUNA CARPACCIO 13.75
Cajun crusted, wasabi lime butter, pickled ginger

RIC'S NACHOS 10.5
hand cut fresh tortillas, olives, tomatoes, bell peppers, onions, jalapenos, cheese trio, salsa, sour cream

ADD
Guacamole 1.5

All Salads are freshly made with the finest ingredients

ORGANIC HOUSE GREENS 7.75
Chef's seasonal creation

CAESAR 7.75
signature housemade dressing, capers, grated parmesan, asiago crisp

GREEK 8.75
Macedonian feta, kalamata olives, housemade dressing

SPINACH GOAT CHEESE 9.75
spinach, goat cheese, strawberries, pecans, honey sesame dressing

ADD
Sautéed Prawns 5.75 Grilled Sirloin Steak 7
Grilled Chicken Breast 5 Grilled Salmon 6

CLASSIC PASTA PIZZA

All Pizzas are housemade 12" thin crust

TANDOORI CHICKEN 13.75
onions, bell peppers, tandoori sauce, cilantro yogurt

GARDENIA 13.75
bell peppers, onions, mushrooms, artichokes, spinach, feta, olives

SPICY SICILIAN PIZZA 14.75
cappicola ham, chorizo, onions, sicilian olives, tomatoes, bell and banana peppers

TOMATO MARGARITA 12.75
four cheese, housemade tomato sauce, fresh basil

WORKS 15.75
pepperoni, ham, chorizo, peppers, onions, pineapple, mushrooms, green olives

BBQ CHICKEN RANCH 13.75
barbeque chicken, onions, bell peppers, drizzle of ranch

GNOCCHI BOLOGNESE 15.75
housemade ground Kobe beef sauce, parmesan

PEPPER STEAK PENNE 17.75
tender steak, julienne peppers, mushrooms, onions, peppercorn cream sauce

GARDEN VEGETABLE RISOTTO 15.75
Arborio rice, fresh vegetables, herbs, parmesan

MANGO CHICKEN & PRAWN CURRY 18.75
brown jasmine, fresh fruit salsa, cilantro lime yogurt

PENNE ALFREDO 14.75
spinach, tomato, artichokes, mushrooms, parmesan cream sauce

ADD
Sautéed Prawns 5.75 Grilled Chicken Breast 5
Garlic Toast 2

All Classics dishes are served with fresh seasonal vegetables

COCONUT CURRY CHICKEN 21.75
coconut curry cream sauce, brown jasmine rice

MADEIRA CHICKEN 21.75
housemade mushroom madeira sauce, stuffed potato

CHICKEN PARMESAN 21.75
breaded and seared chicken breast, housemade tomato basil sauce, creamy penne alfredo

BBQ PORK RIBS 24.75
baby back ribs, housemade whiskey BBQ sauce, stuffed potato

SEAFOOD

All Steaks are served with stuffed potato or fries and fresh seasonal vegetables

SIRLOIN 7oz 19.75
robust, flavourful and finely textured with crispy spicy onions

NEW YORK 10oz 29
richly marbled and delicious with Madagascar whiskey peppercorn sauce

PETITE FILET 6oz 29.75
fork tender and bacon wrapped with red wine reduction and sautéed mushrooms

RIBEYE 12oz 29.75
the steak lover's cut, rich and juicy spice rub, horseradish cream sauce

PRIME RIB 10oz 25 14oz 29
marinated, slow roasted and memorable, while it lasts.. after 5pm daily

BBQ "DINO" BONES 19.75
a generous helping of tenderly braised beef ribs smothered in housemade barbeque sauce

**Larger steaks hand-carved upon request*

Ric's Lounge & Grill serves only Sterling Silver™ steaks, premium AAA beef from High River AB, hand carved daily to strict house standards



Nova Scotia Lobster 4oz 9.75
Alaskan King Crab Legs 1/2lb 14.75
Café De Paris Prawns 5.75
Crispy Onions 4.25
Herb & Wine Sautéed Mushrooms 4.75
Mushroom Madeira Sauce 3.75
Madagascar Whisky Peppercorn Sauce 3.75

All Seafood dishes are served with fresh seasonal vegetables

🍷 GINGER CRANBERRY SALMON 21.75
wild salmon, vegetable risotto

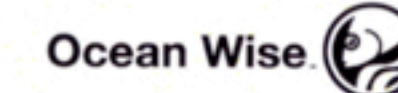
ALASKA KING CRAB LEGS 34.75
full pound, garlic butter, brown jasmine rice

🍷 NOVA SCOTIA LOBSTER 32.75
two tails, garlic butter, brown jasmine rice

🍷 BLACK & BLUE AHI TUNA 28.75
Cajun spiced, seared blue rare, wasabi lime butter, brown jasmine rice

🍷 TEMPURA FISH & CHIPS 14.75
Alaskan cod, wasabi tempura, tartar, citrus soy

MIXED SEAFOOD GRILL 28.75
ginger cranberry salmon, herb crusted Alaskan cod, lemon garlic prawns and scallops, fresh fruit salsa, brown jasmine rice



Ric's Lounge & Grill serves Ocean Wise™ products recommended by the Vancouver Aquarium as an ocean-friendly seafood choice

#19,20&21-10,10e

ADD to any steak

DAILY DRINK FEATURES BURGERS & SANDWICHES

Served all day in the lounge and until 5pm in the dining room

All Burgers & Sandwiches are served with your choice of housemade soup, spinach, caesar, house salad or fries

SIRLOIN STEAK SANDWICH 14.75
7oz hand carved sirloin, crispy onions, garlic toast

GRILLED CHICKEN SANDWICH 12.5
goat cheese, tomato, pesto mayo, fresh basil

COCONUT CHICKEN SANDWICH 12.5
toasted coconut curry chicken, curried mango mayo

GARDEN BURGER 10.75
handmade mushroom and lentil burger, tomato, guacamole, aged white cheddar, herb mayo

VEGGIE CLUB SANDWICH 10.75
lettuce, tomato, cucumber, avocado, roasted red pepper, aged white cheddar, cream cheese, pesto mayo, sourdough

🍷 WILD PACIFIC SALMON BURGER 13.75
Asian ginger slaw, tartar sauce

KOBE BEEF BURGER 12.75
housemade patty, red pepper aioli, herb mayo

ADD
Cheddar Cheese 1.5 Mushrooms 1.5
Bacon 1.5

Enjoy happy hour prices everyday, all day long

MONDAY - BEER

TUESDAY - PREMIUM HIGHBALLS

WEDNESDAY - SOMMELIERS SELECT

THURSDAY - MIXOLOGIST SELECTS

FRIDAY - TEQUILA

SATURDAY - BUBBLES

SUNDAY - RIC'S CAESARS

check our cocktail menu for more details

#21-10,10e

9,20&21-10,10e

20&21-10,10e