

“Celebrating 25 yrs Ago”

CUP OF SOUP

LOBSTER BISQUE 5.95 PASTA E FAGIOLI 4.50 WILD MUSHROOM “CAPPUCCINO” 6.00

SALADS

THE RITZ SALAD - Romaine, Belgian Endive, Chives, Watercress, Canadian Coral Bay Shrimp, Hard-boiled Egg, ripe Tomatoes & “Ciabatta” Croutons, tossed with Olive Oil, Tarragon Apple Cider Vinegar & a touch of Dijon Mustard 6.50

CHOPPED MAUI ONION, TOMATO & AVOCADO, Hearts of Palm & Mozzarella in a Pear Cassis Vinaigrette 8.00

“CAESAR OF THE RITZ” - Cut Romaine w/our traditional Caesar Dressing, Parmesan Cheese & Garlic Croutons 5.75

SANDWICHES

“HAN’S” ORIGINAL “RITZ” BURGER - with Bacon, American Cheese & Thousand Island Dressing 7.50

FRENCH DIP SANDWICH - Grilled Onions, Creamed Horseradish & Au Jus 12.00

BROILED 8OZ. TOP SIRLOIN STEAK SANDWICH W/ CRISP ONION STRAWS 12.95

SMOKED SALMON & CREAM CHEESE ON A POPPY SEED BAGEL 8.50

All Sandwiches are garnished with your choice of French Fries or Peanut Cole Slaw and a Pickle

HOT ENTREES

SKILLET-BROWNED ROAST BEEF HASH - Topped with a Poached Egg, then draped with Sauce Béarnaise 9.50

SCALOPPINE OF TURKEY BREAST, “PICCATA” - Sautéed with Mushrooms, Capers & diced Lemon 10.95

GRILLED CALF’S LIVER WITH CRISP ONIONS & BACON - Presented on thin-sliced sautéed Pippin Apples 11.50

DIBELLA’S HOME-MADE SPAGHETTI & MEATBALL - Served with Marinara Sauce & Garlic Bread 12.50

MUSCO’S RIGATONI - Tubular-shaped Pasta w/ Marinara or Arrabiata Sauce 10.50

MEATLOAF - Topped w/ Mushroom Sauce & served w/Sautéed Spinach 12.95

COLD ENTREES

COLD POACHED SALMON - Mustard Dill Sauce, Cucumber Salad, Celery Root Slaw & Tomato Wedges 14.50

THE MARINER SALAD 16.00

Fresh Maine Lobster, Gulf Prawns, Dungeness Crab & Bay Shrimp on a bed of Romaine Lettuce w/Ritz Dressing

ASIAN CHICKEN SALAD 12.75

Napa Cabbage, Iceberg Lettuce, Green Onions, Cilantro, Daikon Sprouts, Snow Peas, Julienne of Cucumbers, Almonds, Sesame Seeds, Pickled Ginger, Orange Segments & Rice, Noodles, served w/a Ginger Vinaigrette Dressing

CLASSIC “COBB” SALAD 11.95

Rotisserie-roasted Chicken, Iceberg, Tomatoes, Avocado, Bleu Cheese, Egg, Bacon, Croutons & Ritz Dressing

Daily Features for January

Tuesday: BONELESS SHORT RIBS OF BEEF WITH BUTTERED NOODLES 16.95

Wednesday: RICOTTA & SPINACH RAVIOLI WITH MARINARA 14.50

Thursday: “PRAGER’S” IRISH LAMB STEW WITH POTATOES & ROOT VEGETABLES 15.75

Friday: CATCH OF THE DAY - CHECK W/YOUR SERVER FOR TODAY’S FRESH FISH MARKET PRICE

No Substitutions, Split Plates or Other Discounts

“Celebrating Now”

BOWL OF SOUP

LOBSTER BISQUE 10.00 PASTA E FAGIOLI 9.50 WILD MUSHROOM “CAPPUCCINO” 10.00

APPETIZERS

SEAFOOD COCKTAILS - Our Seafood Cocktails are served over diced Celery with Cocktail & Mustard Sauces

Dungeness Crablegs 21.00 Maine Lobster 21.50 Lobster, Crab & Shrimp Combination 21.50

“THE RITZ EGG” - With chived Smoked Salmon “Scramble” & topped w/Caviar 16.50

BABY BACK RIB APPETIZER - First smoked, then baked & basted w/Arthur’s Secret Barbeque Sauce 13.00

SALADS

HEART OF ROMAINE, AU BLEU 10.95
The crisp Center, dressed with a Sourcream-style of Imported Crumbled Blue Cheese

THE “RITZ COBB” SALAD - Iceberg, Tomato, Avocado, Egg, Bacon, Artichoke Hearts, Corn & diced Lobster Tails 21.50

HARICOT VERT CHICKEN SALAD - With shaved Maui Onion, Teardrop Tomato, Walnuts & sliced Chicken 17.25

GUILT FREE

BLACKENED AHI TUNA SALAD - Ahi Tuna seared-rare, mixed Field Greens, Artichoke Hearts, Carrots, Green Beans, Almonds and Red Bell Peppers, tossed in an Asian-style Vinaigrette (319 Cal) 16.95

FISH TACOS - Two soft Corn Tortillas with Cabbage, Radishes & Cilantro, tossed in a Chipotle Aioli Served with Black Beans & Spanish Rice (548 Cal) 13.95

FRY’S TURKEY CLUB - With crispy Bacon, Avocado, LTO & Mayo on Toasted Wheat w/Fresh Fruit (554 Cal) 11.95

GRILLED SHRIMP POMODORO - Topped w/fresh Tomato, Garlic, Basil & Extra Virgin Olive Oil (528 Cal) 18.95

CHICKEN MEATBALLS & ANGEL HAIR PASTA - Chopped Tomatoes, Garlic & Basil (590 Cal) 12.25

ENTREES

BROILED CENTER-CUT OF FRESH SWORDFISH - Draped with Tomatoed Sauce Béarnaise 18.00

POACHED FILET OF ATLANTIC SALMON - On Baby Spinach, draped w/Three-Mustard Caper Sauce 15.50

PAN-SAUTÉED “BARRAMUNDI” - Australian Seabass over fresh Asparagus & Spoonleaf Spinach, Served with Sauce Beurre Blanc 19.50

SEAFOOD “GRILL” - Broiled skewer of Shrimp, Scallops, Swordfish, Halibut & a Crab Cake w/Remoulade 21.75

PEPPERED GRENADINES OF FILET MIGNON 19.00
Medallion of Pan-seared, Pepper-crust Filet Mignon with “Diane” Sauce & Seasonal Vegetables

SANDWICHES

THE “RITZ” KOBE BURGER 17.50
9oz. ground “Kobe Beef” Sirloin Char-broiled & served on a grilled French Onion Roll, American Cheese, Apple-wood Smoked Bacon, Lettuce, Red Onion, Tomato & French Fries

PRIME TOP SIRLOIN STEAK SANDWICH 22.00
12oz. Steak served open-faced on grilled Hoagie Bread, topped with crisp Onion Rings & Peanut Cole Slaw

A Taxable 18% Service Charge will be added to all parties of 8 or Larger
Split Plate Charge \$4.00