Small Plates

1/2 dzn Oysters on the Half Shell \$18 Horseradish, Cocktail Sauce, Mignonette

Tuna Tartare \$18 Ahi Tuna, Citrus, Avocado, Cucumber, Pickled Shallot

Fried Calamari \$16 Cajun Dusted, Buttermilk Soaked,

Remoulade, Lemon

Colossal Shrimp Cocktail \$19 White Shrimp, Cocktail Sauce, Lemon Italian Bread Board \$9 Whipped Ricotta, Italian Bread, Tapenade, Herbed Oil, Whipped Butter

Rikasa Signature Meatball \$15 Veal, Pork, Beef, Slow Simmered in Red Sauce, Ricotta Salata

Fried Mozzarella \$12 Breaded Fresh Mozzarella with Italian Breadcrumbs, House Marinara

Crab Tostada \$21 Corn Tortilla, Avocado Creme, Mango Salsa, Crab, Radish

Features

Shrimp Francaise \$31 Wild Rice, Brussel Sprouts

Chicken Pompeii \$23 Heirloom Cherry Tomato Sauce, Burrata, Basil Oil, Side of Linguine

Soups & Salads Rikasa \$10

Rikasa \$10 Mixed Greens, Heirloom Tomatoes, Cucumbers, House Vinaigrette

Spring Salad \$14

Mixed Greens, Cucumbers, Macerated Strawberries, Crumbled Goat Cheese, Sliced Almonds

Classic Caesar \$12

Romaine, French Bread Croutons, Parmigiano-Reggiano

Parties of 6 or more are subject to 20% gratuity and will be added to final bill

Filet Mignon 46 Mashed Potatoes, Vegetables Truffle Butter \$4 - Lump Crab Meat \$10 -Blue Cheese Glacage \$5 - Demi Glaze \$4

14 oz Grilled Delmonico 47 3rd Kingdom Mushroom Melody,

Served with Mashed Potato, Vegetables

Prime Pork Chop Reserve 34 *GF Apricot Marmalade, Mashed Potatoes, Vegetables

Gluten Free Pasta Available Upon Request

Penne, Shrimp, Crab 40

Shrimp, Jumbo Lump Crab, Tomatoes, Garlic Cream Sauce

Veal Ragu Fettucine 33

Braised Veal, Tomato Cream Sauce

Vegetable Primavera 27

Assorted House Vegetables, Sauteed in Olive Oil and Garlic, Fresh Gemelli Pasta

Hot Sausage Cavatelli 26

Hot Sausage, Cherry Peppers, Tomato Cream Sauce



Rikasa Crab Cakes 40 Remoulade, Rice & Vegetables

Salmon 36 *GF

Cold Creamy Cucumber Salad, Rice & Vegetables

Chilean Sea Bass 43

Pan Seared, Pico De Gallo, Orange Thyme Glaze, Rice & Vegetable

VEGETARIAN

Eggplant Parmesan 25 Layered Eggplant, Tomatoes, Spinach, Mozzarella, House Made Marinara Add Penne: 5

*GF - ITEMS ARE NOT PREPARED GLUTEN FREE, BUT WE CAN ACCOMMODATE GLUTEN FREE ON SELECT ITEMS. PLEASE INFORM YOUR SERVER WHEN ORDERING.

20% gratuity will be automatically added to parties of 6 or more A 3% fee will be applied to all card transactions. ATM located on second floor Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

CHICKEN \$26 OR VEAL \$34

Saltimbocca *GF Sauteed Cutlets, Prosciutto, Spinach, Sage, Provolone, Mushroom Sauce, Mashed Potatoes

Milanese

Arugula, Tomatoes, Red Onion, Parmesan, Lemon and Olive Oil

Picatta

*GF

Caper Sauce, Mashed Potatoes