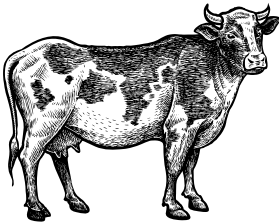


THE RIDLEY HOUSE

DINNER	MONDAY - SUNDAY	3:00PM - 10:00PM
BRUNCH	SATURDAY - SUNDAY	10:00AM - 2:30PM
LATE NIGHT	FRIDAY - SATURDAY	10:00PM - 12:00AM Bar Service Only



SUNDAY PRIME RIB NIGHT \$24.95
14OZ PRIME RIB • 2 SIDES • 1 SAUCE



STARTING LINEUP

FRENCH ONION SOUP Gruyere, Provolone, Croutons	13	RIDLEY HOUSE NACHOS (GF) Your Choice of Beef or Chicken, Corn Chips, Pico De Gallo, White Whiz, Pickled Jalapenos, Black Beans, Cotija Cheese	17
MOZZARELLA STICKS (V) Marinara Sauce	12	CRISPY BRUSSEL SPROUTS Parmesan Cheese, Truffle Oil, Aleppo Pepper	15
BANG BANG TOTS (V) Scallions, Sesame Seeds, Mint, Cilantro, Peanuts, Spicy Thai Chili	14	FLASH FRIED CALAMARI Banana Cherry, Sweet Spicy Dipping Sauce, Marinara	16
CHICKEN WINGS Jameson Chipotle or Buffalo or Sweet Chili, Celery	16	BUFFALO ROASTED CAULIFLOWER (V) House Buffalo Sauce, Bleu Cheese Crumbles, Shaved Celery	14
BABY LAMB CHOPS (GF) Garlic, Rosemary, Marjoram, Olive Oil, Tzatziki Sauce	21	ROASTED CHICKEN QUESADILLA Pulled Chicken, Peppers, Onions, Cheddar, Sour Cream, Salsa, Guacamole	15
CHEESESTEAK EGG ROLLS W/Sriracha Ketchup	15	RIDLEY HOUSE MAC & CHEESE House Whiz, Smoked Gouda, Sharp Cheddar, Parmesan, Shallot-Panko Crust	16
CHICKEN TENDERS Honey Mustard Dipping Sauce, French Fries	15	CRISPY PORK POT STICKER Diced Peppers, Sweet Shoyu Dipping Sauce	14
WARM CHEESY JUMBO PRETZEL (V) White Whiz, Grain Mustard • Crab Dip Add \$8	15		

SALADS

CLASSIC CAESAR Romaine, Reggiano Parmigiano, Croutons, Dressing	14	GRILLED STEAK SALAD Bistro Steak, Mixed Greens, Steak Fries, Avocado, Blue Cheese, Cherry Tomatoes, Maui Onions, Herb Vinaigrette	19
RIDLEY HOUSE SALAD (GF) Artisan Blend, Cucumber, Sweet Red Onion, Grape Tomato, Basil, Garlic, House Made Croutons	12	SHRIMP COBB SALAD Mixed Greens, Avocado, Bacon, Bleu Cheese Crumbles, Hard Boiled Eggs, Cherry Tomato, Cucumber, Dijon Vinaigrette	17

ADD ONS

Chicken \$6 • Crab Cake \$9 • Salmon \$9 • Bistro Steak \$9 • Shrimp \$9

HANDHELDS

FISH TACOS Beer Battered White Fish, Cabbage Slaw, Spicy Aioli	16
IMPOSSIBLE BURGER (V) Vegetarian Meatless Burger Tomato, Red Onion, Shredded Lettuce, Fancy Sauce, Pickle	16
STEAK HOUSE BURGER Cheddar, Lettuce, Tomato, Onion	17
ROYALE W/ CHEESE Double Smash Beef Patty, Cheddar, American, Black Garlic Aioli, Truffled Cheese Sauce (Make it angry w/Ghost Pepper Jack Cheese and Chipotle Aioli) add \$1	18
BOULEVARD CRISPY CHICKEN SANDWICH Nashville Hot Crispy Fried Chicken Breast, Bread & Butter Pickles, Garlic Aioli, Shredded Lettuce, Toasted Brioche Bun	16
RIDLEY HOUSE 1LB CHEESESTEAK Shaved Ribeye, American, Cheddar, Onions	15

ROMAN PINSA PIZZAS

MARGHERITA Sliced Roasted Tomato, Fresh Basil	15
“THE IACONA” Baby Spinach, Caramelized Onions, Ricotta, Roasted Carlic, Charred Grape Tomato, Parmesan, Chili Flakes	16
MANCHEGO & CHORIZO Red Sauce, Arugula, Crispy Basil, Balsamic Drizzle	17
LIBERTY TACO Seasoned Ground Beef, Cheddar, Shredded Lettuce, Tomato, Sour Cream House Taco Sauce	16

ONE IF BY LAND

TOMAHAWK RIBEYE STEAK + 71

32oz Bone In Ribeye, Beer Battered Onion Rings, Truffled Mac & Cheese, Garlic Broccoli, Cowboy Butter, Kentucky Bourbon Demi-Glace

HERB CRUSTED NY STRIP STEAK (GF) *choose two sides	33
CHICKEN PARMIGIANA House Made Marinara, Fresh Mozzarella, Parmesan Cheese, Linguini	25
FETTUCINE ALFREDO With Blackend Chicken	24
BBQ SMOKED BRISKET (GF) Creamy Slaw, Sweet Potato Fries	25
BRAISED SHORT RIB Mashed Potatoes, Buttered Root Vegetables	28
GRILLED PORK RIBEYE Au Gratin Potatoes, Roasted Green Beans, Orange-Thyme Gastrique	26

TWO IF BY SEA

GRILLED ATLANTIC SALMON Pineapple Fried Rice, Broccolini, Sesame-Ginger Glaze	26
CRAB CAKES *choose two sides	27
PAN SEARED MAHI MAHI Black Bean Rice, Cucumber-Lime Salsa, Cilantro Crema	25
FISH & CHIPS Atlantic Cod, House Made Tartar, Mushy Peas, Hand Cut Fries	22
GRILLED SHRIMP PRIMAVERA Cavatappi Pasta, Broccoli, Cherry Tomato, English Peas, Green Beans, Parmesan, Lemon Butter Sauce	24

KIDS MEALS + 15.95

KIDS TENDERS & FRIES

KIDS HAMBURGER

* All meals served with French Fries, Choice of Soda & Scoop of Ice Cream

*kids 12 and under



SIDES + 7

HOUSE-CUT FRENCH FRIES (V)
MASHED POTATOES (GF)
ROASTED VEGETABLES (V) (GF)
TATER TOTS (V)
MAC & CHEESE
BRUSSEL SPROUTS
BROCCOLI (V) (GF)
BAKED POTATO
LOADED BAKED POTATO (GF) +2



(GF): Gluten Free • (V): Vegetarian

SATURDAY & SUNDAY
BRUNCH 10AM-2:30PM

PLEASE ASK YOUR SERVER
TO SEE OUR
CUSTOMIZABLE MENU



Consuming raw or uncooked meats, poultry & shellfish or eggs increases your risk to foodborne illness. 20% gratuity automatically added to parties of 6 or more.
An 18% Gratuity Will Be Added To All Checks



Allergies 1.Crustaceans, 2.Fish, 3.Milk, 4.Eggs, 5.Peanuts, 6.Nuts, 7.Pistachio, 8.Wheat, 9.Flour, 10.Mustard, 11.Sesame Seeds, 12.Lupin, 13.Sulphur Dioxide. 14.Patatin.