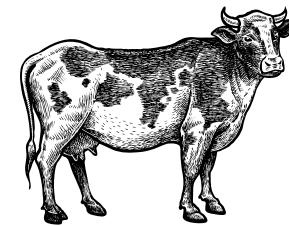


THE RIDLEY HOUSE

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

THE RIDLEY HOUSE

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



STARTING LINEUP

FRENCH ONION SOUP	13
Gruyere, Provolone, Croutons	
MOZZARELLA STICKS (V)	12
Marinara Sauce	
BANG BANG TOTS (V)	14
Scallions, Sesame Seeds, Mint, Cilantro, Peanuts, Spicy Thai Chili	
CHICKEN WINGS	16
Jameson Chipotle or Buffalo or Sweet Chili, Celery	
BABY LAMB CHOPS (GF)	21
Garlic, Rosemary, Marjoram, Olive Oil, Tzatziki Sauce	
CHEESESTEAK EGG ROLLS	15
W/Sriracha Ketchup	
CHICKEN TENDERS	15
Honey Mustard Dipping Sauce, French Fries	
WARM CHEESY JUMBO PRETZEL (V)	15
White Whiz, Grain Mustard • Crab Dip Add \$8	

RIDLEY HOUSE NACHOS (GF)	17
Your Choice of Beef or Chicken, Corn Chips, Pico De Gallo, White Whiz, Pickled Jalapenos, Black Beans, Cotija Cheese	
CRISPY BRUSSEL SPROUTS	15
Parmesan Cheese, Truffle Oil, Aleppo Pepper	
FLASH FRIED CALAMARI	16
Banana Cherry, Sweet Spicy Dipping Sauce, Marinara	
BUFFALO ROASTED CAULIFLOWER (V)	14
House Buffalo Sauce, Bleu Cheese Crumbles, Shaved Celery	
ROASTED CHICKEN QUESADILLA	15
Pulled Chicken, Peppers, Onions, Cheddar, Sour Cream, Salsa, Guacamole	
RIDLEY HOUSE MAC & CHEESE	16
House Whiz, Smoked Gouda, Sharp Cheddar, Parmesan, Shallot-Panko Crust	
CRISPY PORK POT STICKER	14
Diced Peppers, Sweet Shoyu Dipping Sauce	

SALADS

CLASSIC CAESAR	14
Romaine, Reggiano Parmigiano, Croutons, Dressing	
RIDLEY HOUSE SALAD (GF)	12
Artisan Blend, Cucumber, Sweet Red Onion, Grape Tomato, Basil, Garlic, House Made Croutons	

GRILLED STEAK SALAD	19
Bistro Steak, Mixed Greens, Steak Fries, Avocado, Blue Cheese, Cherry Tomatoes, Maui Onions, Herb Vinaigrette	
SHRIMP COBB SALAD	17
Mixed Greens, Avocado, Bacon, Bleu Cheese Crumbles, Hard Boiled Eggs, Cherry Tomato, Cucumber, Dijon Vinaigrette	

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

HANDHELDS

FISH TACOS	16
Beer Battered White Fish, Cabbage Slaw, Spicy Aioli	
IMPOSSIBLE BURGER (V)	16
Vegetarian Meatless Burger	
Tomato, Red Onion, Shredded Lettuce, Fancy Sauce, Pickle	
STEAK HOUSE BURGER	17
Cheddar, Lettuce, Tomato, Onion	
ROYALE W/ CHEESE	18
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	
BOULEVARD CRISPY CHICKEN SANDWICH	16
Nashville Hot Crispy Fried Chicken Breast, Bread & Butter Pickles, Garlic Aioli, Shredded Lettuce, Toasted Brioche Bun	
RIDLEY HOUSE 1LB CHEESESTEAK	15
Shaved Ribeye, American, Cheddar, Onions	

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

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

ROMAN PINSA PIZZAS

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

TWO IF BY SEA

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

(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.