

## R.I.K Winter '23/'24 Menu

### Tapas & Botanas

#### **Blue Crab Wonton Nachos 21.99**

Wonton Chips topped with lump Blue crab mixed with tropical fruit pico and topped with "avo" sauce.

#### **Shrimp Nachos 16.99**

Corn Chips topped with sautéed Argentinian red shrimp and spicy queso.

#### **Gambas Al Ajillo 16.99**

Argentine red shrimp poached in spicy garlic chili oil. Served with crostini.

#### **Goat Cheese and Peppers 14.99**

Roasted Sweet Peppers, Cranberries and Cashews over soft goat cheese. Served with crostini.

#### **Three P's Crostini 7.99**

Pears, prosciutto, and Manchego drizzled with balsamic dressing, four to an order.

#### **Pesto Fries 6.99**

Skin on French fries tossed in our basil-cilantro almond pesto and parmesan cheese.

#### **Edamame en Vaso 6.99**

Shelled edamame with toasted almonds tossed in Sriracha-lime aioli and Tajin.

#### **Fresh Chicharron 5.99**

Pork skin fried to order until light & airy then dusted in our house seasoning. Served with chile de arbol.

### Soups

#### **Potato Poblano Soup: Cup 4.99 Bowl 6.99**

#### **Seasonal Soup: Market Price**

### Salads

#### **Seasonal Fruit and Prosciutto 13.99**

Spring mix with seasonal fruit topped with prosciutto, candied pecans and honey lime vinaigrette.

#### **Moroccan 13.99**

Spring mix, romaine, apples, dates, pistachios, panela cheese and cinnamon raspberry vinaigrette.

#### **Mediterranean 11.99**

Romaine lettuce, cucumbers, bell pepper, black olives, Feta cheese and mustard lime vinaigrette.

Add any of the following: Chicken \$5 // Shrimp \$12 // Salmon \$17

#### **Salmon Quinoa Salad 13.99**

Baked salmon mixed with quinoa, tomato, red onion, cucumber, cilantro, lemon, and cilantro aioli, topped with "avo" sauce.

### Pastas

#### **Pasta Chihuahua 19.99**

Linguine tossed with steak and chipotle hot links in meat sauce simmered with chorizo & spices, topped with queso fresco.

#### **Pasta Rustica 17.99**

Linguine, locally grown mushrooms, sweet peppers and onions with asparagus and feta cheese (vegan option available).

#### **Chicken Pesto Pasta 12.99**

Farfalle, grilled all-natural chicken breast, cilantro almond pesto and parmesan cheese (vegan option available).

Automatic gratuity on parties of 5 or more. Please advise us of any food allergy.

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## Woodfired Brick Oven Pizzas

All pizzas are 10 in. and use mozzarella and provolone cheese. GF add \$3. vegan cheese add \$4.

### **Mexican 16.99**

Refried beans and cheese topped with fresh tomatoes, onions, jalapenos, sirloin steak toreado and "avo" sauce.

### **Pizza al Pastor 15.99**

White sauce with cheese, pork adobado and pineapple. Topped with fresh onions and cilantro.

### **Southwest 14.99**

Red sauce and cheese topped with all-natural chicken, onions and roasted green chile.

### **Chicken Teriyaki 14.99**

White sauce and cheese topped with all-natural chicken, pineapple, fresh jalapeno, cilantro & onion. Topped off with toreado teriyaki sauce.

### **Nola 14.99**

Red sauce and cheese topped with pepperoni, ham, and mixed olives.

### **Porky 15.99**

Red sauce and cheese topped with house made sausage, country ham and pepperoni

### **Spinach 14.99**

White sauce topped with goat cheese, fresh spinach, pears and walnuts. Topped off with balsamic vinaigrette.

### **Georgina 14.99**

White sauce and cheese topped with spinach, sun-dried tomatoes and pine nuts.

## Build YO Pizza 7.99 + Each Ingredient

### Build YO Calzone 8.99 + Each Ingredient

Jalapeños \$1--Pickled Jalapeños \$1--Onion \$1--Fresh Tomatoes \$1--Fresh Basil \$1--Cilantro \$1-----Pesto \$2--Spinach \$2--Mushrooms \$2--Pineapple \$2-- Olives \$2--Extra Cheese \$2-----Sun-dried Tomatoes \$3--Pine Nuts \$3--Walnuts \$3--Pepperoni \$3--Ham \$3--Sausage \$3--Bacon \$3--Chicken \$3--Anchovies \$3-- Sweet Pepper \$3--Feta \$3

## Burgers

Half pound house blend beef, onions, tomato, romaine, brioche bun and choice of side. Cooked medium unless otherwise specified. **Allow at least 15 minutes for Well Done.** Plant based options: Impossible pattie +\$3, Chao +1, bun.

**Champ:** double cheddar, pickles, ketchup, mustard, mayo and toreado sauce. **14.99**

**Momma's:** provolone cheese, mayo and toreado sauce. **14.99**

**Blue:** blue cheese, bacon and chipotle mayo. **16.99**

**Mushroom Swiss:** Swiss cheese, locally grown mushrooms, caramelized onions and mayo. **16.99**

## Extras and Sides

Toreado Sauce \$0.75 // Ranch \$0.75 // Habanero oil \$1 // Tortillas \$2

Sweet Potato Waffle Fries \$4// Fried Green Beans \$4// French Fries \$4// White Rice \$3// Pan Roasted Veggies \$4// Calabacitas \$4// Mashed Potatoes \$4// Fried Pickles \$4// Garlic Cheese Curds \$4// Broccolini \$5// Fingerling Potatoes \$5

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## Chop House

### **Angus Tomahawk Steak (requires 24hr reservation)**

Black Angus rib eye dry brined & slow cooked in sous vide to preferred temperature then reverse seared. Served with salad, seasonal veggies, and mashed potatoes. **Market \$**

### **Akaushi Filet Mignon 64.99**

8oz medallion certified from Heartland, served with fire roasted fingerling potatoes and broccolini. **(Angus Filet 44.99)**

### **New York Strip 39.99**

10oz Certified NAB stock served with fire roasted fingerling potatoes and broccolini.

### **Sirloin Steak 28.99**

6 oz Baseball cut served with fire roasted fingerling potatoes and broccolini.

### **Lamb Lollipops 35.99**

6 grilled lamb lollipops served with rice and sweet and spicy mango salsa.

1/2 order **21.99**

### **Salmon 26.99**

Baked wild salmon served with rice and seasonal veggies.

### **Wild Alaskan Cod 19.99**

8oz baked wild caught filet served with rice and seasonal veggies.

### **Chicken Kabobs 14.99**

2 all-natural chicken breast skewers with Mexican squash, sweet peppers, onions and mushrooms drizzled with toreado teriyaki sauce and sesame seed sprinkles with your choice of side. Add a skewer for **\$4**

## Chuco Cuisine

### **Chile con Carne 17.99**

Sirloin steak simmered in red chile sauce, topped with onion and cilantro, cotija cheese, served with rice.

### **Carnitas in Citrus Chile Colorado 15.99**

Pork shoulder confit served over a citrus infused Chile Colorado and fried fingerling potatoes, topped with onion and cilantro.

### **Calabacitas**

Creamy julienne squash with corn, cheese, onion and cherry tomatoes. Choice of baked all-natural airline chicken breast (**\$16.99**), baked salmon (**\$20.99**), or grilled sirloin steak (**\$24.99**)

### **Shrimp Chipotle Enchiladas 17.99**

Argentine red shrimp rolled in corn tortilla, bathed in creamy chipotle sauce, topped with cotija cheese. Served with side greens and rice.

### **Brisket Flautas 14.99**

4 large flautas with arbol salsa, "avo" sauce, and sour cream, topped with cotija cheese. Served with side greens and rice.

### **Chuco Cheesesteak 13.99**

Bolillo stuffed with sirloin toreado, caramelized onions, and queso. Served with choice of side.

### **Extras are extra.**

### **Substitutions may incur additional \$.**

### **Allow at least 15 minutes for Well**

### **Done burgers and steaks**

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## Tacos (3 per order & side)

**Shrimp 17.99**

Argentine red shrimp sautéed with bacon, topped with mango salsa and “avo” sauce.

**Sirloin Toreado 13.99**

Sirloin mixed with toreado salsa, topped with “avo” sauce, red onion & cilantro (vegan option available).

**Pork Belly**

**Naked** topped with “avo” sauce, red onion & cilantro, **13.99**

**Toreado-Teriyaki** topped with lime, green apple & cilantro (available in vegan) **13.99**

**Al Pastor** topped with pineapple, red onion & cilantro (available in vegan) **13.99**

**Chicken Sriracha 12.99**

All natural chicken breast drizzled in Sriracha-Lime sauce and topped with green apple & cilantro.

## Dessert

**Chocolate Irish Cream Cake 8**

Chocolate cake with chocolate & Irish cream ganache and raspberry drizzle.

**Panna Cotta 7**

Italian eggless vanilla custard topped with berry coulis.

**Seasonal Bread Pudding 8**

House made with premium ingredients.

**Seasonal Pastries Market \$**

Ask your server for availability

## Beverages

**House Cold Press Juice (8oz) 6**

Seasonal Offerings

**Ginger-limonade 6**

Ginger ale and fresh squeezed lime juice.

**Margarita 7**

Ritual Zero Proof Tequila mixed with fresh lime and DHOS orange liquor.

**Paloma 7**

Ritual Zero Proof Tequila mixed with grapefruit soda and a splash of grapefruit bitters.

**Soda Fountain 3**

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, Raspberry Tea, Sierra Mist

**Hot or Iced Tea 3**

**San Pellegrino 4**

**Fiji Water 4**

**Coconut Water 3**

**Jarritos 3**

**Don't forget to check our feature board for seasonal offerings.**

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