

STARTERS

<p>HOUSE SMOKED SALMON \$10 Flat bread crackers / herbed cream cheese / shaved red onion / capers / diced tomatoes</p>	<p>CALAMARI \$9 Graham cracker crust / spicy tomato sauce / lemon pepper aioli</p>
<p>HOT ARTICHOKE DIP \$8.50 Fresh vegetables / chips / bread</p>	<p>VOODOO CHICKEN \$8.50 Chicken tenders / voodoo sauce / onion strings</p>
<p>SEARED AHI \$11 Wakame / kimchi / pickled ginger / soy mustard avocado mousse</p>	<p>BULGOGI BEEF LETTUCE WRAPS \$9 Sticky rice / pickled cucumbers / kimchi / yuzu-ponzu</p>

SOUP AND SALADS

<p>AWARD WINNING GUMBO \$4/\$6/\$8 Seafood and Andouille sausage</p>	<p>SOUP OF THE DAY \$3/\$5</p>
<p>PORK GREEN CHILI \$4/\$6 Served with warm tortilla</p>	<p>HOUSE OR CAESAR SALAD \$4</p>
<p>ICEBERG WEDGE \$5/\$7 Marinated tomatoes / bacon / fried shallots / creamy gorgonzola dressing</p>	<p>AHI SALAD \$12 Seared ahi / bell peppers / wasabi peas / mango salsa / fresh greens / asian dressing</p>
<p>CHINESE CHICKEN SALAD \$9.50 Asian-spiced chicken / rice noodles / tomatoes / water chestnuts / almonds / peppers / sesame seeds / asian vinaigrette</p>	<p>SMOKED SALMON \$11 House smoked salmon / mandarin oranges / cucumbers / red onions / red bell peppers / basil vinaigrette</p>
<p>VOODITA SALAD \$9.50 Voodoo chicken / jack cheese / red onions / poblanos / bell peppers / tortilla strips / ranch</p>	<p>STEAK SALAD \$11 Flatiron steak / pepperoncini / tomato / bleu cheese / red onion / black peppercorn vinaigrette</p>
<p>CAESAR \$8 Chicken \$9 Jumbo shrimp \$11</p>	<p>SPINACH SALAD \$11 Spinach / blackened chicken / red onion / carrots / mushrooms / red bellpeppers / parmesan cheese / warm bacon sherry vinaigrette</p>
<p>BUTTER POACHED SHRIMP COBB SALAD \$13 Shrimp / mixed greens / avocado / bacon / smoked cheddar / boiled egg / fresh herbs / pesto dressing</p>	

SANDWICHES

YOUR CHOICE OF FRIES, TATER TOTS, ONION RINGS, SIDE SALAD, OR JALAPENO POTATO CHIPS

<p>THE JOLLY GREEN GIANT \$7.50 Herbed cream cheese / lettuce / tomato / red onion / avocado / sprouts / cucumber / oatnut bread</p>	<p>COUNTRY CLUB \$9 Smoked turkey breast / ham / bacon / avocado / swiss / cheddar / lettuce / tomato / mayo</p>
<p>TURKEY REUBEN \$8 Turkey / sauerkraut / swiss / marbled rye / 1000 island</p>	<p>VOODOO CHICKEN SANDWICH \$9 Voodoo chicken breast / pepperjack cheese / lettuce / tomato</p>
<p>BISTRO KIELBASA \$7.50 Caramelized onions / sauerkraut / horseradish mustard / cherry peppers / swiss cheese</p>	<p>STEAK AND CHEESE \$9 Shaved prime rib / cheese whiz / lettuce / onion / cherry peppers / sliced tomatoes</p>
<p>BASIL CHICKEN \$8 Basil marinated grilled chicken Make it a La Jolla (jack cheese / guac) \$1 Make it a Yahoo! (chutney / ham / pepperjack) \$1</p>	

WEEKLY SPECIALS AT THE RITZ

MONDAYS: \$14 Filet or NY Strip
 TUESDAYS:
 WEDNESDAYS: \$1 Sliders
 FRIDAYS: Ladies drink free 8-10pm
 SUNDAYS: Live Blues Review 2-6pm
 Happy Hour Every Day 4:30-7:30pm

THE RITZ GRILL

BISTRO PIZZAS

ROMAN Italian sausage / pepperoni / prosciutto / marinara / mozzarella / parmesan	\$ 9.50	RITZ VEGGIE Spinach / sundried tomatoes / bell peppers / onions / mushrooms / pesto / three cheeses	\$9.50
4 CHEESE Fontina / mozzarella / asiago / goat cheese / artichoke / chili oil / fresh basil	\$9.50	BASIL Garlic olive oil / tomatoes / basil / three cheeses	\$9

SIGNATURE BURGERS

1/2 LB AND SERVED WITH FRIES, ONION RINGS, TATER TOTS OR JALAPENO POTATO CHIPS

VOODOO BURGER Blackened / pepper jack / voodoo onions / bacon / voodoo sauce	\$9	5 PEPPER BURGER Pepper seared / smoked cheddar / avocado	\$9
PATTY MELT Mushrooms / caramelized onions / steak sauce / swiss cheese / open faced	\$9	RITZ BURGER CLUB Bacon / ham / avocado / chipotle mayo / lettuce / tomato / onion	\$9
PIGGY BURGER Pulled pork / jalapeno mayo / mustard slaw / cheddar cheese	\$9	LA JOLLA BURGER Jack / guacamole / bacon / sliced tomato / salsa	\$9

STEAKS / PASTA / SPECIALTIES

BUTTERNUT SQUASH RAVIOLI Chestnut honey / goat cheese / toasted hazelnut-apple salad	\$15	CAJUN CHICKEN AND SHRIMP Chicken / shrimp / red peppers / poblanos / cajun cream sauce / angel hair	\$12
MAC N CHEESE Cheddar / fontina / poblanos / prosciutto / side salad	\$9	SMOTHERED BURRITO Chicken / chorizo / green chili / cheddar / black beans / salsa /sour cream	\$9
BEEF BOURGUIGNON Prime rib / bacon / pearl onion / mushroom - burgundy sauce / mashers	\$12	SCALLOP CARBONARA Bay scallops / bacon / peas / cheese tortellini	\$16
NY STRIP 12 oz / mashers / seasonal vegetable	\$18	ORIENTAL STIR FRY Fresh broccoli / red onion / carrots / snow peas / sweet peppers / baby corn / water chestnuts / sesame-rice wine vinaigrette	\$9
GRILLED FLAT IRON Broccolini / bacon fennel ragout / butternut-yukon gold potato gratin / goat cheese / bordelaise	\$16	Chicken \$9.50 Shrimp or Combination \$11 Thai style also available for \$.50	

SEAFOOD

TILAPIA TACOS Soft corn tortillas / black beans / lime crème / cabbage / tomatillo salsa	\$11	FISH N CHIPS Fried cod / cole slaw / fries / tarter sauce	\$9
BLACKENED TILAPIA Rock shrimp hash / béarnaise sauce / seasonal vegetables	\$11.50	SEARED AHI AU POIVRE Lemon scented spinach / caramelized onion / potato puree / au poivre sauce	\$18
SOURDOUGH FRIED SHRIMP Jumbo fried shrimp / slaw / fries / cocktail sauce	\$11	CEDAR PLANK SALMON Grilled asparagus / crab beignets / lemon caper butter sauce	\$18

THE
RITZ
GRILL

PLEASE SEE YOUR SERVER FOR WINE AND DESSERT SELECTIONS

DESSERT MENU

TIRAMISU

Italian for “Pick Me Up”, layers of espresso soaked ladyfingers with sweetened Mascarpone
\$7

FRIED BANANAS

Funnel Cake battered bananas served with Tuaca caramel sauce
\$7

APPLE TART TATIN

Apples cooked with caramelized sugar, vanilla, ginger, star anise, and brandy. Topped with puff pastry, and served a la mode with red currant sauce
\$7

RITZ’S OWN CHEESE CAKE

Fluffy cheese cake topped with your choice of sauce, raspberry, chocolate, or caramel
\$7

RITZ CARROT CAKE

Moist cake with cream cheese frosting, topped with rich caramel sauce.
\$7

DEVIL’S FOOD CAKE

Moist chocolate cake with bittersweet chocolate mousse, raspberry sauce, and mint
\$8

RITZ GRILL SPECIALTY MARTINIS

THE DOCTOR - \$8

Bone dry Bombay Sapphire. Take two and don't get up in the morning!

HERMAN'S HIDEAWAY - \$8

"The" classic martini from the 1940's. Gordon's Gin with a splash of dry vermouth.

ORANGE DELIGHT- \$8.50

Grey Goose, St. Germain Elderflower Liqueur, OJ, and Prosecco

007 - \$8

The original James Bond cocktail. Beefeater Gin, Stolichnaya Vodka, White Lillet, and one Spanish olive. You know how it is mixed...

THE SWEET LEMON DROP - \$8

A sugar coated delight! Your choice of Ketel One Citroen or Tuaca mixed with fresh squeezed lemons.

COSMOPOLITAN - \$8

Absolut Kurant, Grand Marnier, a splash of cranberry juice and fresh limes. The renowned Downtown Cocktail.

THE RAZZTINI - \$8

A berry refreshing cocktail mixed with Stoli Razberi and Raspberry Liqueur. Sure to quench any thirst.

CHERRY LIMEADE - \$8

Sky Cherry vodka, Sweet and Sour, and fresh squeezed limes. Finished with a dash of Grenadine.

SUNSET STRIP - \$8

Pomegranate Schnapps, Stoli Strawberry, Orange Liqueur and O.J.

OLD BLUE EYES - \$8

Sky Vodka garnished with blue cheese stuffed olives. Served your way.

THE LIZZY - \$10

Our signature martini! Grey Goose Vodka, White Lillet and olives.

THE ITSY-BITSY RITZY- \$20

A Seductive blend of secret ingredients. Served with a pair of Sexy Ritz panties. Slip into something more comfortable!

MINGARITA - \$8.50

Hornitos Reposado Tequila & Cointreau with a splash of Grand Marnier and plenty of fresh squeezed limes.

CHOCOLATE CHOCOLATE - \$8

It feels good to be bad! A delectable blend of 360 Dutch Chocolate Vodka and Godiva Chocolate Liqueur. Go ahead, we won't tell.

MAKIN' BACON - \$8

Bakon Vodka, Olive Juice, Splash of Bloody Mary Mix, and bacon/blue cheese stuffed olives

THE SOUR APPLE - \$8

One a day keeps the Doctor away! Apple Schnapps, Stoli Applik Vodka, and a splash of sweet & Sour.

THE DOUBLE SHOT- \$8

Van Gogh Double Espresso and Van Gogh Vodkas make this martini a real eye opener.

THE MATCHMAKER - \$8

A perfectly mixed cocktail. X Rated Fusion Liqueur, Ruby Red Vodka, and pineapple juice. No Gimmicks!

GINGER SNAP - \$8

Canton Ginger Liqueur, Citrus Vodka, fresh squeezed lemon

LADY DI VANILLA SKY- \$8

Premium Vodka, Vanilla, Blue Curacao and Pineapple Juice. Lovely!

PEACHTINI - \$8

Stoli Orange, Peach Schnapps and juices. Makes you feel fuzzy inside!

APPLE PIE- \$8 (seasonal)

Navan, Apple Pucker, Butterscotch Schnapps, apple cider, cream.



**\$2 Off all Martinis during
Happy Hour 4:30-7:30**

WINES

SPARKLING

	GLASS	BOTTLE
Cristalino Brut	-	6 (split)
<i>Crisp and refreshing</i>		
Caposaldo Prosecco - Italy	9	34
<i>Citrus, green apple, acacia flower</i>		
Domaine St. Michelle Brut	-	38
<i>Bright acidity, delicate flavors</i>		
Domaine Chandon E'Toile Rose	-	50
<i>Plum, dark cherry, nutmeg, cocoa</i>		
Moet and Chandon "White Star"	-	90
<i>Peaches, pears, hint of nut</i>		
Veuve Clicquot - Yellow Label	-	110
<i>Apple, citrus, and caramel</i>		
Dom Perignon	-	250
<i>Anis, dried ginger, pear, mango</i>		

WHITES

Sutter Home Chardonnay	5	-
Sutter Home White Zinfandel	5	-
Twin Fin Pinot Grigio	6	22
<i>Floral, spicy citrus</i>		
Burried Cane Un-oaked Chardonnay (Washington)	7	26
<i>Unoaked, crisp apple, sweet spice, vanilla</i>		
Sterling Riesling (California)	7	26
<i>Ripe summer fruit, vibrant minerals</i>		
Casa Lapostale Sauvignon Blanc (Chile)	8	30
<i>Citrus, fresh herbs, light bodied</i>		
Kendall-Jackson "Vintner's Reserve"	8	30
<i>Tropical fruits, lush pineapple, hint of oak</i>		
Chime Chardonnay (California)	8	30
<i>Butter, oak, classic California Chard</i>		
Michael David Sauvignon Blanc	8	30
<i>Citrus, lemon, grass</i>		
Long Boat Sauvignon Blanc (N.Z.)	9	35
<i>Passion fruit, pineapple, green apple</i>		
La Crema Chardonnay	10	38
<i>Fresh green apple, honeysuckle, clove</i>		
Elk Cove Pinot Gris (Oregon)	-	42
<i>Pineapple, honeysuckle, grapefruit</i>		
Gary Ferrell Chardonnay(#85 on top 100 list)	-	60
<i>Honey dew and spiced pear (94pts)</i>		
Newton Unfiltered Chardonnay	-	70
<i>Caramel, butterscotch, baked apple</i>		

REDS

	GLASS	BOTTLE
Copper Ridge Cabernet	5	-
Copper Ridge Merlot	5	-
Cono Sur Pinot Noir (Chile)	6	22
<i>Cherry, raspberry, plum, strawberry</i>		
Penfolds Koonunga Hill Shiraz (Australia)	6	22
<i>Mixed berries, pepper, spice</i>		
Cycles Gladiator Pinot Noir (California)	7	26
<i>Bright red fruit, soft finish</i>		
Navarro Correas Syrah (Argentina)	7	26
<i>Blackberry, licorice, spice, vanilla</i>		
Taltarni "3 Monks" Cab/Merlot (Australia)	7	26
<i>Cassis, chocolate, coffee</i>		
Ravenswood Zinfandel (California)	7	26
<i>Raspberries, cocoa, leather</i>		
Alberti 154 Malbec (Argentina)	7	26
<i>Red fruits, vanilla, ripe berry</i>		
Liberty School Cabernet (California)	8	30
<i>Red fruits, vanilla, ripe berry</i>		
Fruit Bomb (Washington)	8	30
<i>Dark fruit, dark chocolate</i>		
Plungerhead Zinfandel (California)	8	30
<i>Blueberry, raspberry, cocoa, cedar</i>		
Angeline Pinot Noir	9	34
<i>Strawberry, raspberry, cherry cola</i>		
Raymond "R" Blend	9	34
<i>Currant, blackberry jam, earthy tobacco</i>		
Waters Interlude (Washington)	-	45
<i>Cherries, currants, pomegranate, licorice</i>		
T-Vine Zinfandel (California)	-	60
<i>Burnt sugar, spice, cooked fig, cherry</i>		
The Prisoner (California)	-	60
<i>Blackberry, plum, chocolate and leather</i>		
Silver Oak Cabernet (California)	-	80
<i>Bright berry, velvety tannins</i>		
Caymus Cabernet (California)	-	100
<i>Dried currant, earth, vanilla bean</i>		