



RICKETTS GLEN HOTEL



APPETIZERS

SHRIMP COCKTAIL
*Jumbo Shrimp steamed in pickling spice
 served with cocktail sauce \$ 13*

ZUPPE DI MUSSELS
Sautéed in garlic red wine sauce \$ 13

SEARED AHI TUNA
*Sliced thin and topped with a cucumber
 wasabi dressing served with ginger, soy
 sauce \$ 15*

STUFFED MUSHROOMS
*Italian sausage, mozzarella cheese
 baked to perfection \$ 11*

SOUPS & SALADS

STEAK SALAD
*Grilled steak, bleu cheese crumbles,
 tomatoes, cucumbers, sautéed onions
 over mixed greens \$16*

CAPRESE SALAD
*Mozzarella, tomato, basil, and EVO
 topped with balsamic glaze \$ 12*

CAESAR SALAD
*Romaine lettuce, Parmesan, croutons
 tossed in Caesar dressing \$ 12*

NEW ENGLAND CLAM CHOWDER
*House favorite
 ~ cup 7 bowl 9 ~*

HOUSE SALAD
*Spring Mix with tomatoes, cucumbers,
 carrots & red onions \$ 10*

THE WEDGE
*Wedge of iceberg, bleu cheese dressing,
 bacon, tomatoes, shredded carrots
 \$ 12*

FRENCH ONION
*Onions simmered in au jus topped with
 crostini and melted provolone \$ 9*

SIDES

COLE SLAW
 MASHED POTATOES
 FRENCH FRIES

BAKED POTATO
 ~ after 5 pm ~
 FRESH VEGETABLES

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

CHICKEN ALFREDO
*Grilled Chicken sliced thin over
 Fettuccine tossed in our house made
 Alfredo \$ 26*

8 OZ "ONEIDA" ANGUS BURGER
*Topped with lettuce, tomato, onion,
 pickles & mayo served with fries \$ 13*

RICKETTS RIBEYE
*12oz prime cut grilled to your liking
 topped with sautéed mushrooms \$ 36*

FILET MIGNON
*6 oz Filet grilled and topped with
 sautéed mushrooms & demi Glaze
 \$ 39*

CHESAPEAKE HADDOCK
*Icelandic Haddock fillet broiled in
 butter topped jumbo lump crab with old
 bay and paprika. \$ 38*

SALMON FLORENTINE
*Fresh Atlantic Salmon topped with a
 creamy spinach sauce \$ 29*

BROILED SEA SCALLOPS
*Fresh Scallops broiled in butter topped
 with paprika \$ 26
 ~ Chesapeake \$ 36 ~*

CHICKEN FRANCHISE
*Egg battered and sautéed in a lemon
 wine butter sauce \$ 24*

CHICKEN MARSALA
*Fresh Mushrooms sautéed in a creamy
 Marsala wine sauce \$ 24*

LASAGNA
*Three cheese blend, certified Angus beef,
 baked in our house made marinara
 sauce topped with mozzarella cheese
 \$ 19*

CHICKEN PARMIGIANA
*lightly breaded, pan fried then
 smothered with mozzarella and
 marinara served over pasta \$ 24*

GRILLED SALMON
*Fresh salmon grilled to perfection
 served with your choice of sides \$ 26*

EGGPLANT ROLLATINI
*Seasoned eggplant fried and stuffed
 with our three-cheese blend topped with
 house marinara served over pasta \$ 21*

HOME STYLE POT ROAST
*Slow roasted and topped with gravy.
 Served with garlic mashed and veg
 \$ 27*