

WELCOME TO CHEF RICK'S

LUNCH SPECIALS

ASPARAGUS-LEMON SOUP WITH GRILLED ROSEMARY SHRIMP AND PARMESAN
SERVED WITH TOSSED BABY GREENS WITH RED WINE MUSTARD VINAIGRETTE
9.95

GEORGIA CRISPY FRIED OYSTER SALAD WITH GREEN ONION DRESSING
13.95

ANGEL HAIR PASTA WITH GRILLED SHRIMP, SCALLOPS, SPRING TOMATOES, BASIL, GARLIC, CAPERS, AND PARMESAN
15.95

SPINACH AND RICOTTA RAVIOLIS WITH WILD MUSHROOM-SPINACH-ROASTED RED PEPPER SAUCE
12.95

CHILLED ASPARAGUS SALAD WITH GRILLED SHRIMP, SCALLOPS,
AND SALSA VINAIGRETTE
14.95

NEW ORLEANS PAN ROASTED CATFISH
IN SHRIMP, SCALLOP, OYSTER, AND ANDOUILLE SAUSAGE GUMBO
WITH SAVANNAH RED RICE AND CRISPY CRAWFISH REMOULADE
16.95

TACOS DE CAMARONES FRITOS
*BATTERED FRIED SHRIMP TACOS WITH CHIPOTLE CREAMA, AVOCADO RELISH, AND SALSA RANCHERA
SERVED WITH SPICY BLACK BEANS AND GREEN CHILE-BLACK EYE PEA RICE*
14.95

NEW MEXICAN GRILLED GARLIC CHICKEN TOSTADA **TOWER**
13.95

GRILLED SALMON, SHRIMP, PEACH, WATERCRESS, GINGER, AND SESAME SALAD
15.95

"BLACK AND BLEU" CAESAR SALAD
ABSOLUTELY DELICIOUS LOUISIANA BLACKENED PRIME RIB ON CAESAR GREENS WITH GORGONZOLA AND CREOLE CROUTONS
14.95

EDGAR'S BLACKENED SHRIMP, AVOCADO, PAPAYA, RED ONION, AND CILANTRO QUESADILLA
13.95

GRILLED RIBEYE STEAK ENCHILADAS
WITH TOMATILLO SALSA, QUESO FRESCO, CREAMA, AND AVOCADO
SERVED WITH SPICY BLACK BEANS AND GREEN CHILE-BLACK EYE PEA RICE
16.95

CRISPY BEER BATTERED SALMON TACOS
WITH JICAMA GUACAMOLE AND CHIPOTLE CREAMA SERVED WITH SPICY BLACK BEANS AND GREEN CHILE-BLACK EYE PEA RICE
13.95

NEW MEXICAN GRILLED CHEESE SANDWICH
WITH SHARP CHEDDAR, SMOKED CHILES, GRILLED ONIONS, TOMATO, AND CILANTRO ON SOUR DOUGH WITH SHOESTRING FRIES
9.95

"BLACK AND BLEU" BACON BURGER
*LOUISIANA BLACKENED BURGER ON OUR HOMEMADE ROLL
WITH CAESAR DRESSING, GORGONZOLA, CRISPY BACON, LETTUCE, AND TOMATO SERVED WITH SHOESTRING FRIES*
9.95

BARBEQUED CHICKEN QUESADILLA
WITH MONTEREY CHEESE, PAPAYA, RED ONION, AND CILANTRO
11.95

GRILLED MEXICAN PATTY MELT
WITH SHARP CHEDDAR, SMOKED CHILES, GRILLED RED ONIONS, AND CILANTRO
ON SOUR DOUGH SERVED WITH SHOESTRING FRIES
12.95

CREOLE LAMBSHANKS BRAISED IN CABERNET SAUVIGNON
WITH WILD MUSHROOMS AND SWEET CORN POLENTA
18.95