

The Ridge Tahoe

Starters

Grilled Fall Squash Tart

Confit Tomatos, Laura Chenel Goat Cheese

7

East Coast Steamers

Buttered White Wine Clam Broth with Lemon Juice and Garlic

11

Crispy Calamari

Semolina Dusted, Smoked Tomato Cocktail Sauce

10

Bruschetta

Fresh Roma Tomatoes, Basil, Garlic, Lemon and Feta on Italian Crostini

8.50

Second Course

Tuscan White Bean Soup

Italian Pancetta with herbs

8

Vichyssoise

Potato Leek Soup

Roasted Pepper Crème Fraîche

7

House Salad

Organic Mixed Greens

Choice of Dressing

6.75

Fork and Knife Caesar

Romaine Spears, Creamy Caesar Dressing, Croutons

Shaved Parmesean

8

Add Chicken

13

Roasted Beet Salad

Oven Dried Tomatoes, Preserved Lemons, Goat Cheese Crouton

Apple Cider Vinaigrette

7

18% Gratuity on all parties of eight or more.

Ask about our catering and banquet services.

East Coast Clam Pot
Buttered White Wine Clam Broth with Lemon Juice over Homemade Pasta
22

Wild Mushroom Ravioli
Fresh Asparagus, Creamed Arugula, Grilled Prawns
Tarragon Vegetable Consommé
25

Moroccan Glazed Salmon
Arugula Watercress Salad, Pearl Barley Cake
Candied Fennel
26

Herb Roasted Chicken
Roasted Shallots, Sweet Potatoe Purée
Chicken Jus
26

Garlic-crusted Lamb Loin
Ratatouille, Olive Spätzle, Provençal Lamb Jus
36

Ridge Filet Tips
Marsala Shitake Mushroom Beef Jus with Roasted Asparagus and Peppers
Mashed Potatoes
27

Filet Mignon
Herb Marinated, Mushroom Rosti, Shaved Asparagus
Gremolata and Port Reduction
32

Grilled Ribeye
Housemade Steak Fries, Watercress Salad
Shallot Herb Butter
28

Dessert

Vanilla Panna Cotta
Caramelized Orange Sauce
Warm Mint Citrus Salad
7

Ginger Snap
Cinnamon Ice Cream, Seasonal Berries
Drizzled with Honey
a Ridge tradition
9

Chocolate Duel
White Chocolate Mousse Parfait
Dark Chocolate Cake
7