

# THE RIDGE

## RESTAURANT & BAR

### STARTERS

TAPAS

RACIÓN

#### ROASTED TOMATO SOUP

\$7

ROASTED TOMATO, ONIONS, AROMA & TOASTED PUMPKIN SEEDS W/ FRIED TORTILLA STICKS

#### BABY ARUGULA SALAD

\$11

GRILLED BEETS, CARAMELIZED ALMOND PEARLS OLIVE OIL & HIBISCUS FLOWER REDUCTION

#### ROASTED PORTABELLO

\$13.25

PORTABELLO MUSHROOM, HYDROPNIC TOMATO, WARM MEDALLION OF MOZZARELLA CHEESE W/ BALSAMIC & FRESH BASIL LEAF

#### ESCALIBADA

\$9 / \$16

ROASTED EGGPLANT, BELL PEPPERS, TOMATO & ONIONS W/ OLIVE OIL, PARSLEY VINAIGRETTE & BUTTER GARLIC CROSTINI BREAD

#### WOOD OVEN BUFFALO MOZZARELLA BOCCIONCINI

\$9 / \$16

SAUTÉED PORCINI MUSHROOMS, TOMATO PEARLS, RED WINE REDUCTION & PARSLEY AROMA W/ BUTTER GARLIC CROSTINI BREAD

#### CREAMY FORMAGGIO & ARTICHOKE DIP

\$9.5 / \$18

SAUTÉED FORMAGGIO CHEESE, ARTICHOKE & SPINACH TOPPED W/ SUN DRIED TOMATOES SERVED W/ GARLIC PARMESAN BREAD

#### SHRIMP CAKE

\$7.5 / \$13.5

W/ SWEET CORN AIOLI & BASIL AROMA

### MAIN COURSE

TAPAS

RACIÓN

#### ROASTED CHICKEN THIGHS

\$12.25 / \$24

CHICKEN ADOBO RANCHERO, CHARRO BEANS & GRILLED PINEAPPLE PICO DE GALLO

#### WOOD OVEN SALMON FILET

\$13.25 / \$26

PISTACHIO CRUST SALMON FILET, ACHIOTE SOUR ORANGE BUTTER GRATIN SERVED W/ CATALAN STYLE SPINACH & AROMATIC TOMATO

#### PAN SEARED TILAPIA

\$11.25 / \$22

TILAPIA LOIN, SAUTÉED MUSSELS PILPIL SAUCE OVER SEASONED PANADERA STYLE POTATOES & ROASTED BELL PEPPERS

#### SHRIMP WRAP IN BACON

\$13.5 / \$25

SHRIMP WRAPPED IN BACON, FILLED W/ HAM, CHEESE & JALAPENO SMOKED SWEET SAUCE OVER PLANTAIN PURÉE & SIMPLE SALAD

#### CRISPY PORK SHOULDER

\$11.5 / \$22

PORK SHOULDER WRAPPED IN BACON DRIZZLE HICKORY SMOKED BBQ OVER TOASTED MARSHMALLOW SWEET POTATO PURÉE & SAUTÉED GREEN BEANS

#### COFFEE RUB PICANHA STEAK

\$14 / \$27

SAUTÉED GUAJILLO MUSHROOMS & RUSTIC GARLIC MASHED POTATOES

#### ANGUS BEEF STRIP LOIN

\$15 / \$29

OVER CORIANDER ANNATO JASMINE RICE W/ SAUTÉED VEGGIES & CRIOLLA PEPPER VINAIGRETTE

#### NAAN LAMB SANDWICH W/ TZATZIKI & PAPAS BRAVAS

\$13 / \$22

OVER MIX GREENS, GARLIC MAYO & MINT JELLY SERVED W/ BRAVAS STYLE WEDGE POTATO

*Buen Provecho*  
— ELLENSBURG —

## DESSERTS

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CHOCOLATE FUDGE BROWNIE \$12.5

DECONSTRUCTED TRES  
LECHES CAKE \$10.5

CRISPY CREPE \$12

ZABAGLIONE \$9

## BAR MENU

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**8 WINGS** \$12

CREAMY BUFFALO SAUCE

HOISIN GINGER

CHIPOTLE ANCHO CHILI GLAZE

SMOKED BBQ

PARMESAN GARLIC

*SERVED WITH YOUR CHOICE OF RANCH OR  
BLUE CHEESE SAUCE*

## DRINKS

SODA FREE REFILL \$3.50

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SPRITE

COKE

DIET COKE

ROOT BEER

LEMONADE 1 FREE REFILL \$4

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BLACKBERRY

PEACH

STRAWBERRY

HIBISCUS

PASSIONFRUIT

