

Ricardo Steakhouse

2145 2nd Ave 10029-3354 · +12122895895 · Updated: Mar 21, 2026

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APPETIZERS 9

Angus Empanadas

3 delicious angus beef patties baked to perfection and served with our special sauce

Sopa De Mussels Or Clams

cultivated fresh mussels or clams in a white wine tomato broth with garlic cannelli beans and basil

Fried Calamari

lightly battered and fried, served with our very own special spicy red sauce

Sauteed Shrimp

sauteed in a tasty butter, garlic, fresh herb and wine sauce

Clams Casino

half dozen clams backed in a seasoned butter sauce and bacon

Stuff Portobello Mushrooms

stuffed portobello mushroom with sliced zucchini, tomato and melted mozzarella served over a bed of mixed greens and balsamic vinegar

Steak Stronganoff

tender strips of angus beef in a gorgonzola cheese sauce, served over sun-dried tomato polenta

Ricardo Crab Cakes

jumbo lump crab cakes served with baby arugula, cherry tomatoes, avocado and our special lemon dressing

Ricardo Tasting Platter

angus empanadas, clams casino, crab cake, grilled calamari combination served with the chef special dipping sauces

SALADS 7

Caesar Salad

fresh crisp romaine tossed with garlic croutons and creamy caesar dressing, topped with shaved parmesan cheese

Ricardo Salad

mixed greens, feta cheese, diced tomatoes and black olives with tuscan dressing

Baby Arugula Salad

fresh baby arugula tossed with sliced red onions, cherry tomatoes, crispy pancetta, lemon dressing and our orange infused olive oil

Caprese

fresh bononccini mozzarella, tomatoes, basil, extra virgin oil and oregano

Avocado Salad

fresh slices of avocado over crispy mixed greens, spiced with fresh herbs, and dressed with our specialty house vinaigrette

Skirt Steak Salad

a juicy tender pga skirt grilled to perfection served over a bed of crispy mixed greens with feta cheese and balsamic vinaigrette

Grilled Calamari Salad

on a bed of mixed greens with cherry tomatoes and lemon vinaigrette

GRILLED MEATS 14

Grilled Sliced Steak

served with sauteed onions and mushroom, mashed potatoes and our vegetable of the day

Grilled Pork Chops

two center cuts chops grilled to perfection and served with tuscan fries and marinated tomatoes in basil

Grilled Skirt Steak

a juicy tender pga skirt steak grilled to perfection and served with roasted potatoes and mixed greens

Ricardo's Special Platter

grilled pga skirt steak and grilled pork chop served with rice and beans along with sweet ripe plantains

Ricardo's Mixed Grill

grilled pga skirt steak, chicken breast, pork and chorizo served with roasted potatoes and garlic spinach

Grilled Lamb Chop

rosemary rubbed served with garlic spinach, marinated roasted red peppers and mango aioli

New York Strip

prime angus, bone out, grilled to perfection served with mashed potatoes and mushroom with garlic spinach

Boneless Rib Eye

prime angus, bone out, grilled to perfection served with roasted potatoes and french beans

Ricardo Filet Mignon

pan seared mignon in a green pepper corn sauce served with roasted potatoes and spinach

T-bone Steak

pga cut, grilled to perfection served with homemade tuscan fries

Porterhouse Steak For One

grilled to perfection and served with roasted potatoes and the vegetable of the day

Ricardo Surf And Turf

medallion filet mignon with balsamic glazed, spinach mashed potatoes and crispy leak garnish complimented with jumbo shrimp, grilled to perfection

Gaucha Steak For Two

the queen of steaks grilled to perfection and served with roasted potatoes & garlic spinach

Porterhouse Steak For Two

the king of steaks grilled to perfection and served three sides of your choice

RAW BAR 5

Oysters In A Half Shell

bluepoint. 1/2 dozen / 1 dozen

Clams In A Half Shell

topneck cherrystones. 1/2 dozen / 1 dozen

Shrimp Cocktail

ricardos delicious shrimp cocktail makes a great appetizer or compliment to any entree

Ricardo Double Raw Bar Platter

1/2 dozen southern oysters, 1/2 dozen blue point oysters, 1/2 dozen clams in a a half shell, shrimp cocktail and the chef's special seafood salad

Ricardo Triple Raw Bar Platter

1 dozen southern oysters, 1 dozen blue point oysters, 1/2 dozen clams in a half shell (top neck), shrimp cocktail and the chef's special seafood salad

PASTAS 8

Marinara

tomato sauteed with olive oil. garlic and basil.

Filetto Di Pomodora

tomatoes and fresh basil

Garlic And Oil

fresh garlic and olive oil

Alfredo

heavy cream, parmesan cheese and egg yolk

Clam Sauce

red or white sauce

Lobster Ravioli Ricardo

in a tomato vodka sauce

Lobster Ravioli Raphael

in a tomato vodka sauce with cherry tomatoes, baby scallops and shrimp

Vodka Sauce

heavy cream, vodka in tomato sauce

VEGETABLES & POTATOES 11

Homemade French Fries

Sweet Plantains

Mashed Potatoes

Roasted Vegetables

Roasted Potatoes

Rice And Black Beans

Asparagus Parmesan

Fried Onions

Cream Of Spinach

French Beans

Grilled Asparagus

SEAFOOD & POULTRY 7

Grilled Salmon

served in a lemon vinaigrette with a grilled asparagus, tomato avocado salad in a potato basket

Baked Red Snapper

served with mash potatoes, grilled asparagus, white wine, black olives and fresh tomato sauce

Grilled Chilean Sea Bass

served with french beans, mashed potatoes, in a white wine fresh tomato lemon sauce with capers

Ricardo Seafood Special

sauteed shrimp with calams in a chef special butter sauce, garlic, fresh tomato and a white wine sauce served with spinach and mash potatoes

Chicken Marsala

breast of chicken sauteed in a marsala wine and fresh mushrooms

Chicken Ricardo

boneless breast sauteed with mushrooms and shallots in a homemade gravy

Chicken Piccata

boneless breast sauteed in a white wine with capers, in a homemade butter sauce
