

# ALL DAY MENU

## Soup of the Day

Cup	\$3
Bowl	\$4.50
<b>Crock of French Onion Soup</b>	\$5

## SALADS

### Grilled Romaine (M)

Brushed with olive oil, grilled and finished with bacon balsamic vinaigrette and shaved parmesan cheese \$12.50

### Oriental Cashew Chicken Salad (SP)

Grilled chicken breast, candied cashews, mandarin oranges, diced scallions, topped with crispy wontons and served with toasted sesame dressing \$12

### BLT Chicken Caprese Salad (SP)(M)

Romaine lettuce tossed with heirloom tomatoes, grilled chicken, bacon, fresh mozzarella pearls and spiraled veggies \$12.50

### Mixed Greens and Shrimp (SP)(M)

Cucumbers, shredded carrots, tomatoes, peppers red onions and croutons finished with shrimp and a fresh parmesan crisp \$12.50

### RidgeCrest Side Salad

Romaine lettuce, red onions and tomatoes with Italian dressing \$3

(Alternate proteins are available for no additional charge. Small portions of all entrée salads are \$3 less and \$6 less without protein.)

## DRESSINGS

Ranch	Italian
Bleu Cheese	Toasted Sesame
French	Poppy Seed
White Balsamic Vinaigrette	Blood Orange Vinaigrette

*If you are a vegetarian or have special dietary needs, please speak with your server and the chef will be happy to accommodate your dietary needs.*

## BREAKFAST

### Anytime Omelet (M)

3-egg omelet served with your choice of toast. (pick 3 ingredients & a cheese, additional items are \$.50 each)

**Ingredients:** Ham, turkey, bacon, peppers, onions, tomatoes, asparagus, low cholesterol egg beaters

**Cheeses:** American, Swiss, Provolone, Cheddar, Mozzarella, Parmesan, or Feta \$7.50

### Breakfast Sandwich (M)

(Choose 1 item per category)

**Protein:** Turkey, ham or bacon

**Cheese:** American, Swiss, or Provolone

**Bread:** White, wheat, rye or country white grilled to a perfect golden brown \$4.50

## SANDWICHES

*Sandwiches come with your choice of one side*

### Classic Philly Cheesesteak/

### Chicken Cheese Steak Wrap

Thin sliced top round of beef or thin sliced seasoned chicken breast tossed with onions, peppers and cheese served on a wrap \$7

### Fisherman's Sandwich

Pub battered cod fillet with lettuce, tomato and side of homemade tartar sauce on a toasted brioche roll \$8

### Grilled Reuben

Thin slices of corned beef brisket tossed with sauerkraut and thousand island dressing, served on grilled marble rye bread with swiss cheese \$9

### Pulled Pork Sliders (M)

Topped with coleslaw and dill pickle slices \$7

### Weekly Designer Burger

Made with fresh ground beef from **Fettlers Meats**. Ask your server for this week's featured burger \$9

RidgeCrest Restaurant is a non-tipping establishment. Tipping is not required or expected. Thank you.

# ALL DAY MENU

## LAND

*Entrées come with your choice of two sides*

### Butchers Block

Ask your server for our cut of the week - Market Price

### RidgeCrest Chicken (M)

Tender grilled breast of chicken smothered with a roasted garlic cream sauce, finished with spiraled vegetables \$19

### Braised Short Ribs (SP/GF) (M)

Slow cooked until they fall off of the bone, finished with apple butter and pear gastrique \$17

### Veal Penne Marinara (SP) (M)

Fresh mozzarella cheese and our house marinara served with penne \$16

## FAVORITES

### Spaghetti and Meatballs (SP)

Angel hair pasta served with a traditional meat sauce \$11

### Baked Meatloaf

with brown gravy sauce (plain available) \$13

### Country Fried Chicken

\$16

### Ham Steak

\$12

### Soup and Half Sandwich

Chicken, Egg or Tuna Salad \$7

### Grilled Cheese

\$4

add tuna salad or ham extra \$2

add tomato & bacon extra \$2

## SIDES

Mashed Potatoes

Mashed Sweet Potatoes

Baby Baked Potatoes

Baked Sweet Potato

French Fries

Sweet Potato Fries

Cole Slaw

Beets

Fruit Salad

Three Bean Salad

Grilled Asparagus

Steamed Broccoli

Steamed Carrots

Steamed Cauliflower

Cranberry Orange

Salad

Amish Potato Salad

Macaroni Salad

## SEA

*Entrées come with your choice of two sides*

### Seared Jumbo Scallops (M)

Finished with a lemon garlic beurre blanc \$20

### Shrimp Primavera

Six jumbo shrimp sautéed with garden vegetables in a light alfredo sauce tossed with pasta \$16

### Lump Crab Cakes (SP)

Our house crab mix griddled or fried finished with house tartar \$20

### Cedar Plank Salmon (SP/GF) (M)

House cut wild salmon fillet with a Cajun brown sugar glaze \$20

### Fresh Catch (M)

Please ask your server for the fresh, daily selection Market Price

## VEGETARIAN

*Vegetarian entrées come with your choice of one side*

### Stir Fry

An array of colorful vegetables and tofu served over jasmine rice with a yuzu teriyaki glaze \$12

### Grilled Portobello Napoleon

A marinated, grilled portobello mushroom, fried eggplant, roasted red peppers and Provolone cheese finished with a sweet balsamic glaze \$9

### Vegetarian Pizza (M)

White sauce and a colorful array of seasonal vegetables finished with mozzarella cheese \$10

**SP = Small Portion** is available for this item for \$3 less

**GF = Gluten Free Item**

**M = Mindful** – all items are under 350 calories, 45 grams of carbohydrates, 25 grams of protein, 10 grams of fat, 6 grams of saturated fat, 5 grams of fiber and 550 milligrams of sodium.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.