



winter dinner menu

seafood starters

sake steamed mussels <i>gfm</i> grilled sourdough spicy thai red curry sauce	17
fresh local cod & crab fritters tartar siracha & tarragon aioli blistered lemon	16
lobster shrimp and ginger pot stickers sesame pea emulsion siracha aioli	17
ahi tuna roll asian noodle salad wasabi cream raspberry chili dip	19
shrimp dip pistachio & parmesan au-gratin herb crostini	15

fresh chilled oysters on the half shell

half dozen <i>gfm</i>	21
full dozen <i>gfm</i>	38

Rockefeller add 8

non-seafood starters

crispy brussels sprouts <i>gfm</i> goat cheese toasted almonds balsamic glaze	14
roasted farm turnips <i>gfm</i> bagna-cauda butter	14
filet mignon flat bread roasted garlic blue cheese caramelized onion	16
duck leg confit <i>gfm</i> braised red cabbage whip potatoes port sauce	17

soups | salad

our produce is sourced from local farms when available

lobster bisque lemon chive cream	15
french onion soup <i>cgfm</i> herb crostini melted swiss cheese	13
farmer's market salad <i>gfm</i> cucumber carrots tomatoes balsamic vinaigrette	9
crispy iceberg wedge <i>gfm</i> bacon tomatoes red onions blue cheese	16
caesar <i>gfm</i> romaine olive oil croutons asiago caesar dressing white anchovies	13
autumm beet salad <i>gfm</i> arugula cucumber red onion pecorino cheese citrus vinaigrette	15

house baked warm artisan sour dough bread
sea salt butter 4

- *gfm* - gluten free
- *cgfm* - can be gluten free modified

250 entrada drive | novato ca 94949 | 415-870-2990
rickeysrestaurant.com

10/1/2021

seafood | meats | poultry | pasta

capellini pasta with grilled giant prawns tomato parmesan fresh basil garlic virgin olive oil	28
lamb pappardelle shallots garlic house ricotta fresh thyme red wine bone marrow reduction	27
double cut pork rib chop (16 oz) smoked hammock potato & mirepoix hash herb jus	29
fried chicken (4 piece) cheddar cheese corn bread garlicky green beans whip potatoes country gravy	28
steak & fries (10 oz) <i>gfm</i> hanger steak house cut fries garlic peppercorn butter demi glaze	28
house made ricotta gnocchi winter squash sage nut brown butter	26
rickey's burger (1/2 LB 100% ground chuck) <i>cgfm</i> arugula tomatoes smoked bacon chili jam caramelized onions house made pickles	18
impossible burger (made 100% from plants) <i>cgfm</i> arugula tomato pickles caramelized onions	21

prime reef fresh seafood *gfm*

our seafood is responsibly sourced from sustainable sources when available

broiled salmon filet (farmed pacific northwest) <i>gfm</i> roasted potato corn & vegetable succotash	29
roasted corvina seabass (south america) <i>gfm</i> coconut & vegetable fried rice	33
skillet seared petrale sole (fort bragg) <i>gfm</i> duck fat roasted potatoes traditional puttanesca sauce	32
seared jumbo scallops (monterey bay) <i>gfm</i> saffron & pea risotto lemon thyme beurre blanc	36

prime steaks *gfm*

our steaks come from chicago's allan brothers and are 100% corn fed
seasoned and grilled at 1200 degrees

new york steak medallions (10 oz) <i>gfm</i> scallop potatoes bourbon demi glaze	36
filet mignon (10 oz) <i>gfm</i> cream spinach blue cheese butter demi glaze	49
bone in ribeye (16 oz) <i>gfm</i> chimichurri sauteed mushroom bourbon demi glaze	69

fully loaded experience

add to any of our prime steaks includes soup or salad,
one side & chef's dessert of the day 20

sides matter

sautéed seasonal mushrooms <i>gfm</i>	8
creamed spinach <i>gfm</i>	9
seasonal vegetable <i>gfm</i>	9
whipped potatoes <i>gfm</i>	8
roasted yukon potatoes smoked salt <i>gfm</i>	7
au gratin blue cheese scallop potatoes <i>gfm</i>	10
parmesan kennebec truffle fries <i>gfm</i>	7
smoked ham hock mac & cheese truffled	
pistachio parmesan crust <i>gfm</i>	13

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

rickey's staff and managers would like to thank you for your understanding, patience and for supporting us through these hard times.
5% will be automatically added to all checks for employee wage increases. Please ask for the manager if you would like this removed

cocktails | beer | wine*

hand-crafted cocktails

gin rickey	14
house infused arugula gin elderflower lime	
rickey's cosmo	12
mandarin vodka cointreau campari	
water moccasin	13
peach whiskey pineapple soda	
paloma	13
tequila grapefruit soda elderflower	
hibiscus mule	12
house infused passion tea vodka ginger beer cucumber	
whiskey bramble	15
whiskey fresh blackberries powdered sugar lemon juice chambord float	
white linen	15
hendricks gin lime juice st. germain fresh cucumber	

beers on tap

	abv	16oz.
death and taxes <i>dark lager</i>	5.0%	7
moonlight brewing co., santa rosa, ca		
schrimshaw <i>pilsner</i>	4.5%	6
north coast brewing co., fort bragg, ca		
tremor <i>golden lager</i>	4.7%	6
seismic brewing co., sonoma, ca		
mind haze <i>ipa</i>	6.2%	8
firestone walker brewing co., paso robles, ca		
530 <i>unfiltered wheat ale</i>	5.1%	7
farmers brewing co., princeton, ca		
racer 5 <i>ipa</i>	7.5%	8
bear republic brewing co., cloverdale, ca		

sparkling by the glass

	6oz.	btl
la gioiosa prosecco treviso nv	13	52
piper sonoma brut rosé sonoma nv	15	60

whites by the glass

	6oz.	btl
elouan rosé oregon	12	48
willamette valley pinot gris oregon '19	12	48
stoneleigh sauvignon blanc new zealand '20	12	48
sonoma cutrer chardonnay sonoma coast '18	14	56
frank family chardonnay carneros '17	16	64

reds by the glass

	6oz.	btl
educated guess pinot noir sonoma coast '18	14	56
beran zinfandel sonoma '17	14	56
justin cabernet paso robles '16	16	64
daou <i>peessimist</i> red blend paso robles '18	16	64
markham merlot napa valley '18	14	56

wines by the bottle

sparkling

la gioiosa prosecco treviso nv	52
piper sonoma brut rosé sonoma nv	60
iron horse wedding cuveé sonoma '17	84
pol roger brut eprenay nv	120

one lonely pink

elouan rosé oregon '19	48
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sauvignon blanc

mason cellars napa '17	38
round pound estate rutherford '19	40
patland napa '15	50
cakebread napa '17	60

chardonnay

tilth napa '19	45
landmark vineyards overlook sonoma '18	45
the prisoner napa '16	65
flora springs russian river '18	80
dumol russian river '17	95
panthera russian river '17	85
heitz cellar napa '17	110

pinot noir

lucienne doctor's vineyard santa lucia highlands '18	80
panthera russian river '17	95
gary farrell russian river '16	85
paul hobbs russian river valley '18	100
au bon climat santa maria valley '17	68
macphail pinot "the flyer" sonoma coast '18	93
louis jadot gevey-chambertin, burgundy '17	150

alternative red

rutherford ranch merlot napa '17	35
pleiades xxviii old vines california nv	55
enkidu petite sirah diener ranch red hills '18	62
bodega colome malbec calchaqui valley '18	50
banfi col di sasso super tuscan tuscan '18	48
swanson merlot napa '15	65
biale black chicken zinfandel napa '19	75
seghesio zinfandel sonoma '18	72

cabernet sauvignon / blends

hess lion tamer napa '17	95
louis martini napa '17	96
burnello di montalicino italy '15	115
silver oak alexander valley '15	165
caymus "1 LT" napa '17	180

*corkage fee is \$20 per 750ml bottle

R I C K E Y ' S

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