



winter dinner menu

seafood starters

- sake steamed mussels** *cgfm* 17
grilled sourdough | spicy thai red curry sauce
- fresh local cod & crab fritters** 16
tartar | siracha & tarragon aioli | blistered lemon
- ahi tuna roll** 19
asian noodle salad | wasabi cream | raspberry chili dip
- shrimp dip | pistachio & parmesan au-gratin** 15
herb crostini
- oysters rockefeller** (4 ea) 16
bacon | spinach | parmesan cream

fresh chilled oysters on the half shell

- half dozen *gfm* 21
- full dozen *gfm* 38

non-seafood starters

- crispy brussels sprouts** *gfm* 14
goat cheese | toasted almonds | balsamic glaze
- roasted heirloom carrots** *gfm* 14
goat cheese | walnuts | truffle honey
- filet mignon flat bread** 16
roasted garlic | blue cheese | sautéed onion | arugula
- duck leg confit** *gfm* 17
braised red cabbage | whip potatoes | port sauce
- fried shishitto peppers** *gfm* 15
smoke salt | tarragon aioli

soups | salad

our produce is sourced from local farms when available

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

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

seafood | meats | poultry | pasta

- lamb pappardelle** 27
shallots | garlic | house ricotta | fresh thyme red wine bone marrow reduction
- double cut pork rib chop** (16 oz) 29
cannellini beans | braised collard greens | crispy onions
- fried chicken** (4 piece) 28
cheddar cheese corn bread | garlicky vegetables whip potatoes | country gravy
- surf & turf** (8 oz) *gfm* 29
baseball cut sirloin | grilled prawns | mashed potatoes seasonal vegetables | bourbon demi glaze
- steak & fries** (10 oz) *gfm* 28
hanger steak | house cut fries | garlic peppercorn butter | demi glaz
- house made ricotta gnocchi** 26
winter squash | sage | pumpkin seed pesto
- rickey's burger** (1/2 lb 100% ground chuck) *cgfm* 18
arugula | tomatoes | smoked bacon chili jam | cheddar caramelized onions | house made pickles
- impossible burger** (made 100% from plants) *cgfm* 21
arugula | tomato | pickles | caramelized onions | cheddar

prime reef fresh seafood *gfm*

our seafood is responsibly sourced from sustainable sources when available

- broiled salmon filet** (farmed pacific northwest) *gfm* 29
roasted potato | corn & vegetable succotash
- roasted corvina seabass** (south america) *gfm* 33
country grits | shishito peppers | blackened prawns
- skillet seared petrale sole** (fort bragg) *gfm* 32
duck fat roasted potatoes | traditional puttanesca sauce
- seared jumbo scallops** (monterey bay) *gfm* 36
saffron & pea risotto | lemon thyme beurre blanc

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 medallion** (10 oz) *gfm* 36
bacon wrapped | scallop potatoes | bourbon demi glaze
- filet mignon** (10 oz) *gfm* 49
cream spinach | blue cheese butter | demi glaze
- bone in ribeye** (16 oz) *gfm* 69
chimichurri | shishito pepper | bourbon demi glaze

fully loaded experience
add to any of our prime steaks soup or salad,
& chef's dessert of the day 16

sides matter

- sautéed seasonal mushrooms** *gfm* 8
- creamed spinach** *gfm* 9
- seasonal vegetable** *gfm* 9
- whipped potatoes** *gfm* 8
- roasted yukon potatoes | smoked salt** *gfm* 7
- au gratin blue cheese scallop potatoes** *gfm* 10
- parmesan kennebec truffle fries** *gfm* 7
- smoked hamhock mac & cheese** 13
with truffled pistachio parmesan crust *gfm*

cocktails | beer | wine*

hand-crafted cocktails

winter sangria	12
house red blend pear simple syrup	
red velvet	14
gin lemon juice egg white raspberry	
blood and sand	14
blended scotch cointreau blood orange liqueur cherry juice	
maple ny sour	15
bourbon maple syrup lemon juice	
apple cider mule	14
vodka cinnamon simple syrup lemon juice apple cider	
whiskey bramble	15
whiskey fresh blackberries powdered sugar lemon juice rosemary simple syrup	
pomegranate martini	14
mandarin vodka cointreau pomegranate juice lemon juice	
candied cranberry whiskey smash	15
whiskey lime juice cranberry simple syrup	

beers on tap

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

sparkling by the glass

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

whites by the glass

	<i>6oz.</i>	<i>btl</i>
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

reds by the glass

	<i>6oz.</i>	<i>btl</i>
educated guess pinot noir sonoma coast '18	14	56
beran zinfandel sonoma '17	14	56
justin cabernet paso robles '16	16	64
daou pessimist red blend paso robles '18	16	64
kuleto frog prince red blend north coast '19	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
patland napa '18	235
burnello di montalcino italy '15	115
silver oak alexander valley '15	165
caymus "1 LT" napa '17	180
daou soul of a lion '18	195

R I C K E Y ' S

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*corkage fee is \$20 per 750ml bottle