

Local Restaurant Week

~ Welcome to Rick's on Main ~

*Each LRW entree includes freshly baked rolls with garlic & herb butter and the choice of a cup of Soup du Jour, a Traditional Caesar Salad or Field Greens salad with dijon Balsamic Vinaigrette. * For an additional \$2.00; you can upgrade to a petite Fall Creek Salad or Iceberg Wedge Salad or Bowl of Soup du Jour.*

\$20.18

Spinach and Ricotta stuffed Chicken breasts topped with Red sauce and served with garlic & herb Redskin Potatoes and House Vegetables.

Tortellini Pasta with banana peppers, onion, garlic, herbs, San Marsano tomatoes & Swiss Chard. Garnished with parmesan cheese.

Marinated & Grilled boneless Pork Loin with a Mushroom Marsala sauce, Garlic Mashed Potatoes and House Vegetables.

\$30.18

Grilled New York Strip Steak topped with a garlic & herb Compound butter. Served with Garlic Mashed potatoes and House Vegetables.

Lacquered Salmon sugar glazed and caramelized with a touch of soy; topped with Arugula & Wasabi Vinaigrette and served with Basmati Rice and Vegetables.

\$40.18

Grilled Beef Tenderloin Medallions & Prawns (3); served with a Brandy Peppercorn compound butter, Potato Croquettes and House Vegetables.

Broiled Cold water Australian Lobster Tail served with drawn butter, lemon, House Vegetables and Potato Croquettes .

We will also offer some Bottled Wine specials for \$20.18 and \$30.18

