

EASTER BRUNCH MENU

ALL EGGS INCLUDE CHOICE OF TOAST AND BREAKFAST POTATOES

APPETIZERS

CHEF'S SHARING BOARD	20.00
assorted cured italian meats and cheeses, fruit and nuts	
BRUSSEL BOWL	16.00
shaved brussel sprouts, bacon, bleu cheese crumble, local maple syrup	
CORN FRITTERS	15.00
sweet corn, peppered maple syrup	
PROSCUITTO & MELON	15.00
honeydew, cantaloupe, wrapped prosciutto, fig balsamic	
DEVEILED EGGS	9.00
dijon mayo, flaky salt, paprika, crumbled bacon, chives	
AVOCADO TOAST	9.00
avocado mousse, everything bagel seasoning	

EGGS

EGGS YOUR WAY	15.00
2 eggs any style	
LOBSTER OMELETTE	29.00
claw meat, spinach, brie cheese	
VEGETABLE OMELETTE	22.00
peppers, onions, spinach, mushrooms, cheddar	
STEAK AND EGGS	34.00
hanger steak, 2 eggs any style, chimmichurri	
EGGS BENEDICT	25.00
english muffin, 2 poached eggs, canadian bacon, hollandaise	

EASTER HAM FEATURE

RUM HAM - GOLDEN RAISINS - BREAKFAST POTATOES - HEIRLOOM CARROTS 29.00

NOT EGGS

SMOKED SALMON LOX PLATTER	23.00
smoked salmon, tomatoes, red onion, cream cheese, capers, cucumbers, arugula, bagel	
RIKASA SALAD	9.00
spring mix, tomatoes, cucumbers, house Rikasa dressing, crispy wonton chip	
SHRIMP & GRITS	24.00
cajun dusted shrimp, cheddar and chive grits	

SIDES

BACON OR CANADIAN BACON	6.00
BREAKFAST SAUSAGE	4.00
FRUIT CUP	7.00
BREAKFAST POTATOES	5.00
make them "calabrese" potatoes onions, peppers, cheddar add 1.00	
TOAST	3.00
white, rye bagel, english muffin 4.00	

PANCAKES & MORE

BUTTERMILK PANCAKES (3)	16.00
chocolate chip, blueberry, banana plain - butter, syrup - 14.00	
CHICKEN AND WAFFLES	27.00
spicy buttermilk fried chicken cutlet, topped with honey cinnamon butter and maple syrup plain waffle - honey cinnamon butter, syrup 12.00	
FRENCH TOAST BANANAS	22.00
FOSTER flambe bananas with rum and brown sugar, whipped cream plain french toast- butter and syrup - 14.00	

KIDS

TWO EGGS ANY STYLE	7.00
TWO PANCAKES	10.00
chocolate chip, blueberry, banana, plain	
TWO FRENCH TOAST	10.00
ONE WAFFLE	12.00
honey cinnamon butter	

RIKASA STICKY BUNS 12.00

cinnamon and butter rolled up & baked. topped with warm walnut caramel sauce

Rikasa

Snacks

Blistered Shishito Peppers \$10
Sea Salt, Lime

Fried Mozzarella \$14
Panko Crusted, Flash Fried
Mozzarella, Housemade Marinara,
Basil Oil

Pommes Frites \$9
Truffle Aioli

Stuffed Baked Brie \$17
Puff Pastry, Walnut filled Brie
Cheese, Baked Golden Brown, topped
with Spiced Pear Chutney, Crostini's

Soups & Salads

French Onion \$10
Traditional Crock, Melted Swiss and
Provolone Cheeses, Crostini

Rikasa \$9
Mixed Greens, Heirloom Tomatoes,
Cucumbers, House Vinaigrette

Apple, Almond, Goat Cheese \$16
Mixed Greens, Sliced Granny Smith
Apples, Toasted Almonds, Goat
Cheese, Cucumber, Red Onion,
Cherry Vanilla Vinaigrette

Classic Caesar \$12
Romaine, French Bread Croutons,
Parmigiano-Reggiano

Small Plates

1/2 dzn Oysters on the Half Shell \$16
Horseradish, Cocktail Sauce, Mignonette

Tuna Tartare \$16
Ahi Tuna, Citrus, Avocado, Cucumber,
Pickled Shallot

Clams Oreganata \$13
Middle Neck Clams, Herb Breadcrumbs,
Lemon, White Wine

Rikasa Signature Meatball \$13
Veal, Pork, Beef, Slow Simmered in Red
Sauce, Ricotta Salata

Traditional Fried Calamari \$15
Marinara, Lemon

Colossal Shrimp Cocktail \$19
White Shrimp, Cocktail Sauce, Lemon

Escargot in Shell \$17
Herb Garlic Butter, Lemon, Toasted
Garlic Baguette

Wild Mushroom Arancini \$15
Fried Risotto Balls, Wild Mushrooms,
Parmesan, Herbs, Roasted Red Pepper
Creme Fraiche

Zuppa Di Mussels or Clams \$17
Pomodoro Tomatoes, Olive Oil, Garlic,
Basil, Toasted Bread

Entrees

Meats

Black Angus Filet Mignon \$44

Mashed Potato, Heirloom Carrots
Truffle Butter \$4 - Lump Crab Meat \$10
Blue Cheese Glacage \$5

Prime Porkchop Calabrese \$38

Prime Pork Reserve Chop,
Peppers, Onions, Potatoes, Herbs

14oz Black Angus NY Strip \$44

Black Garlic Demi Glace, Mashed
Potato, Heirloom Carrots

Braised Beef Short Rib \$41

Smoked Gouda Cauliflower Puree,
Caramelized Cipollini Onions, Rib Au
Jus, Mashed Potato, Heirloom Carrots

Veal Piccata \$33

Lemon, Butter, Capers

Veal Marsala \$34

Marsala Wine, Mushrooms

Chicken

Chicken Milanese \$24

Arugula, Tomatoes, Red Onion,
Parmesan, Lemon and Olive Oil

Classic Marsala \$24

Marsala Wine, Mushrooms

Seafood

Rikasa Crab Cakes \$39

Mustard Sauce, Mixed Greens,
Tomatoes, House Vinaigrette

Grilled Atlantic Salmon \$34

Tequila Pomegranate Reduction,
Toasted Pine Nuts, Basmati Rice,
Heirloom Carrots

Linguini Clams \$27

Red or White

Pasta

Penne, Shrimp, Crab \$39

Shrimp, Jumbo Lump Crab, Tomatoes,
Garlic Cream Sauce

Pasta Primavera \$29

Eggplant, Zucchini, Cherry Tomato,
Peppers, Onions, Toasted Garlic, Olive Oil
tossed with Farfalle Pasta

Pappardelle Veal Ragu \$27

Braised Veal, Tomato Cream Sauce

Hot Sausage Cavatelli \$25

Hot Sausage, Cherry Peppers,
Tomato Cream Sauce

Spaghetti Carbonara Americana \$32

Bacon, Onion, Peas, Cream, Garlic,
Parmesan, Egg Yolk tossed with Spaghetti

Linguini Puttanesca \$24

Tomato Sauce, Olives, Capers, Garlic
Chicken \$7 Salmon \$10
Shrimp \$10 Frutti di Mare \$13

Eggplant Parmesan \$25

Layered Eggplant, Tomatoes, Spinach,
Mozzarella, Housemade Marinara

Sides

Spinach Agolio E Olio \$7

Alfredo over Farfalle \$15

Pappardelle Veal Ragu \$14

Simple Spaghetti \$10

Penne ala Vodka, Prosciutto \$15

Rikasa

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