

RIDLEY'S PORCH

BEACHSIDE RESTAURANT & BAR

The Ritz-Carlton, Sarasota Beach Club

1234 Benjamin Franklin Dr., Sarasota, FL 34236 (941) 309-2577

- small plates -

SHE-CRAB SOUP \$14
blue crab, tobiko caviar, grilled baguette

ARTISAN CHEESE BOARD \$28
selection of local & old world cheeses, marcona almonds, winter park honey, baked cracker-bread finished with olive oil & fennel pollen

TRUFFLE FRIES \$11
parmesan, chives, roasted garlic aioli

HARISSA HUMMUS \$16
crispy chickpeas, spanish olive oil, naan bread

SHRIMP COCKTAIL (GF) \$24
cucumber, siesta key rum, marie rose sauce

GRILLED OCTOPUS \$28
patatas bravas, olive aioli, fennel, orange olive oil

- salads -

***RIDLEY'S BACON CAESAR** \$16
romaine, candied bacon, house-made croutons, shaved parmesan

BUFFALO BURRATA & STRAWBERRIES \$18
strawberry gazpacho, heirloom tomato, olives, marcona almonds

BABY GEM WEDGE SALAD \$18
asher blue, lardons, red onions, fig balsamic

GREEK SALAD \$17
romaine, shaved red onion, heirloom cherry tomato, cucumber, greek olive medley, sheep's milk feta, house greek dressing

- composed plates -

LOBSTER CARBONARA \$43
crispy prosciutto, peas, pecorino romano, rigatoni

***SCALLOPS** \$40
celery root puree, sun dried tomato, roasted garlic, swiss chard

ROASTED CAULIFLOWER \$33
moroccan couscous, shaved fennel salad, romesco sauce

PRIME RIB \$49

THURSDAY EVENINGS

loaded twice-baked potato, side salad, au jus

- a la carte -

choice of protein and sauce

- by land -

*** 12OZ PRIME NY STRIP** \$72

*** 6OZ BARREL CUT FILET** \$49

*** 9OZ BARREL CUT FILET** \$60

*** IBERICO PORK CHOP** \$58

10OZ AIRLINE CHICKEN \$42

all steaks finished with herb butter & maldon sea salt

- by sea -

*** MAINE LOBSTER TAIL** \$55

drawn butter and charred lemon

*** CATCH OF THE DAY** MP

OPEN BLUE COBIA \$38

REDFISH \$38

RED SNAPPER \$40

SAUCES

rosemary chicken jus, bernaise, red wine demi glaze, ponzu, horseradish cream, or lemon-caper beurre blanc

ENTREE ENHANCEMENTS

asher bleu cheese | \$5
blackened or grilled shrimp skewer | \$17

- side plates -

BUTTERNUT SQUASH RISOTTO \$9
sage & parmegiano reggiano

WHIPPED YUKON GOLD POTATOES \$6
cream & butter

HEIRLOOM CARROTS \$7
harissa butter

STEAKHOUSE ONION RINGS \$10
ale honey mustard

LOADED BAKED POTATO (GF) \$8
bacon, cheddar, creme fraiche, chives

GRILLED BROCCOLINI \$7
lemon, extra virgin olive oil, marcona almond

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
parties of six (6) or more will be subject to an automatic 20% gratuity.