

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

SWEET POTATO BITES \$11
sage-brown butter emulsion

ROASTED GARLIC HUMMUS (DF) \$16
crudite, spanish olive oil, aleppo
chile, lavash cracker bread

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

CRAB & SPINACH ARTICHOKE DIP \$28
grilled naan bread

- salads -

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

BEET & CHICORY SALAD \$18
chevre, shaved walnuts, pickled
shallots, honey champagne
vinaigrette

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

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

- composed plates -

RIDLEY'S SEAFOOD PASTA \$43
bucatini noodles, lobster, tiger
shrimp, mussels, bacon, blue crab
citrus cream

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

ROASTED ROOTS \$33
fall root vegetables, carrot-harissa,
frekkeh, kale chips

- 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

***10OZ ROASTED FRENCHED
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

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

ROASTED ROOT VEGETABLES \$7
thyme & sea salt

STEAKHOUSE ONION RINGS \$10
horseradish aioli

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.