

DINNER: THURSDAY THRU SATURDAY



5:00 P.M. - 10:00 P.M.

Appetizers

RITZ CLASSIC SHRIMP COCKTAIL
\$9

GARLIC-PARMESAN POTATOES
\$7

FRIED GREEN BEANS
\$7

GRILLED STEAK KABOBS
\$8

Salads

CHOICE OF HOMEMADE DRESSINGS:

*Parmesan Buttermilk, Bleu Cheese Buttermilk, Honey Mustard,
Poppyseed Vinaigrette, Lemon-Herb Vinaigrette, Caesar, Walnut Vinaigrette*

HOUSE

Garlic-Parmesan Phyllo Bowl,
Mixed Greens, Cucumbers, Tomatoes,
Red Onions, Bacon, Choice of Dressing
\$6

CAESAR

Garlic-Parmesan Phyllo Bowl,
Romaine, Parmesan Cheese
\$6

GREEK

Garlic Parmesan Phyllo Bowl, Feta,
Pepperoncinis, Red Onions, Olives, Tomatoes,
Lemon Herb Vinaigrette
Served with Anchovies upon request
\$7

ICEBERG WEDGE

Brown Sugar-Bacon, Red Onions,
Tomatoes, Bleu Cheese Dressing
\$6

Soups

ROASTED TOMATO BASIL
\$4

CHEF'S CHOICE
\$4

Pastas

Pasta Served with a Choice of Caesar, Wedge, or Greek Salad

SPINACH & MUSHROOM RAVIOLI

Handmade Ravioli stuffed with
Parmesan, Spinach, & Mushrooms,
Served in a Pesto Alfredo
\$14

CHICKEN ALFREDO

Traditional Cream Sauce, Fettuccine
Substitute Grilled Shrimp: \$3
\$15

PECAN PESTO

Broccoli Florets & Tomatoes,
Tossed in Pesto and Linguini
\$14

SHRIMP CARBONARA

Sautéed Gulf Coast Shrimp
served with Mushroom Carbonara
Sauce in Linguini
\$16

A GRATUITY OF 18% WILL BE ADDED FOR PARTIES OF 8 OR MORE

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Entrees

*Each Entree Served with a Choice of House,
Caesar, Wedge, or Greek Salad & Two Side Items*

CERTIFIED ANGUS BEEF STEAKS

Served with a Roasted Garlic Sauce

8 oz. FILET
\$19

14 oz. RIB EYE
\$23

SEARED DUCK BREAST

Glazed with Pomegranate Wine Sauce
\$16

LAMB CHOPS

Braised & Glazed with a Red Wine Reduction
\$22

CHICKEN CORDON BLEU

Served with Herbed Butter
\$16

BERKSHIRE PORK CHOP

Served with Fig-Honey
\$19

MISSISSIPPI FARM RAISED CATFISH

Served Blackened or Paned
\$18

MAHI MAHI

Available Grilled or Seared and Served
with Garlic Caper Sauce
\$21

SHRIMP & GRITS

Grilled Gulf Coast Shrimp Served over Crawfish
Grit Cakes with Tasso Cream Sauce
\$19

Sides

STUFFED SQUASH
ROASTED BRUSSEL SPROUTS
POTATO & SCALLION AU GRATIN
WILD RICE PILAF

GRILLED ASPARAGUS
SAUTEED MIXED VEGETABLES
PAN-FRIED RED POTATOES
CRAWFISH GRIT BALLS

Desserts

RASPBERRY CRÈME BRULEE
\$6

CARAMEL CROISSANT BREAD PUDDING
\$6

CHOCOLATE-ESPRESSO CHEESECAKE
\$5

*Cafe Ritz passionately supports Mississippi farmers; we strive to use local, organic, humanely and naturally-raised ingredients on our menu.
Consumer Advisory: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness,
especially if you have a medical condition. If you have a health-threatening food allergy, please advise us before ordering.*

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