



THE RIDGE

ALWAYS AVAILABLE LUNCH

S O U P

Soup of the Day 2 Heart Healthy 2 ♥

S A L A D S 6 & 1 3

Caesar

Petite Romaine, Fresh Parmesan, Garlic Croutons, Anchovies

Simpkin's **V**

Baby Spinach, Avocado, Carrots, Jicama, Beets, Mushroom, Onions, Tomatoes
Point Reyes Blue Cheese / Gluten Friendly

Tempura Shrimp

Sweet Chile Mayo

M A I N C O U R S E

Spaghetti, Cauliflower & Quinoa Meatballs 13 **VG** **GF**

Marinara / Gluten Friendly

Pan Seared Atlantic Salmon, Caviar & Chive Butter 13

Available Plain / Gluten Friendly

Grilled Chicken Breast 10

Italian Meatballs 13

Spaghetti, Marinara, Parmesan Cheese

Grilled Black Angus Filet Mignon 17

Green Peppercorn, Brandy Cream Sauce / Gluten Friendly

The Ridge Signature

Herb Crusted Rack of Lamb 22

Cranberry & Cherry Chutney

Mint Jelly or Veal Demi Upon Request / Gluten Friendly

A C C O M P A N I M E N T S

G L U T E N F R I E N D L Y

Steamed Broccoli 2 **VG**

Steamed Bloomsdale Spinach 2 **VG**

Mixed Seasonal Vegetables 2 **VG**

Baked Russet Potato 2 **VG**

Buttermilk Mashed Potatoes 2 **V**

D E S S E R T

Dessert of the Day 3 or 4

Seasonal Fruit Cup 3 **VG**

Assorted Cookies 2

Non-Fat Frozen Yogurts 3

Variety of Ice Creams 3





MAIN COURSE SALADS

Gluten Friendly

Blackened Shrimp 15

Hearts of Romaine, Baby Greens, Red Onions, Cucumber, Avocado
Toy Box Tomatoes, Honey-Mustard Apricot Dressing

Traditional Cobb 13

Hearts of Romaine, Chicken Breast, Bacon, Hard Cooked Egg, Tomato,
Avocado Point Reyes Blue Cheese / Choice of Dressing

Grilled Chicken in Crispy Corn Tortilla Bowl 13

Romaine Lettuce, Black Beans, Corn, Radishes, Fiesta Cheese, Salsa Fresca
Sour Cream & Avocado Ranch

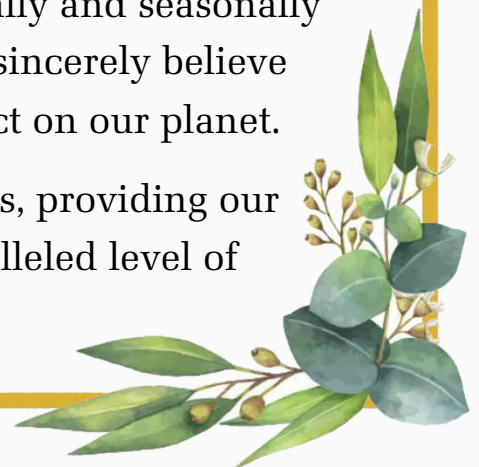
Independent Living Food & Beverage Mission, Vision and Values

Our Mission is to create a dining experience setting the standard for excellence in all aspects, from the quality of our food and service to our commitment to sustainability and innovation. We strive to continuously evolve our menus and recipes to provide our residents and guests with a unique and dynamic culinary experience.

At the heart of our Vision is a dedication to resident and guest satisfaction, and we believe by placing their needs and preferences at the center of everything we do provides a truly exceptional dining experience. Every member of the team is committed to upholding the highest standards of integrity and professionalism. Our success is rooted in this passion, creativity, and commitment from our employees.

We strive to incorporate environmentally responsible practices throughout our dining program. From sourcing locally and seasonally to minimize waste and conserving resources, we sincerely believe every small step we take makes a significant impact on our planet.

Our Values not only meets but exceeds expectations, providing our residents, their family and guests with an unparalleled level of hospitality and service.





THE RIDGE WINE LIST

	\$Glass	\$Bottle
Matua, Sauvignon Blanc 2021, Marlborough, New Zealand	4.50	18
Bogle, Chardonnay 2020, California	4.50	18
Santa Margherita, Pinot Grigio 2020, Valdadige, Italy	5.50	22
Bogle, Cabernet Sauvignon 2020, California	4.50	18
Angeline, Pinot Noir 2020, California	5.50	22
Avalon, Cabernet Sauvignon 2018, Napa Valley, California	8	32
Deloach, Merlot 2019, Heritage Reserve, California	8	32
Michael David 'Earthquake' Zinfandel 2019, Lodi, California	4.50	18
Pebble Lane Pinot Noir 2017, Monterey County, California		22
Chateau St. Jean, Pinot Noir 2019, California		26
Joel Gott Cabernet Sauvignon 2017, Lot 815, Napa Valley, California		32
Masi, Campofiorin 2016, Rosso Verona, Italy		38
Cantina Mesa Primo di Cannonau di Sardegna 2019, Primo Scuro		38
Redtail Vineyards, Nero d'Avola 2018, Jahant AVA, Lodi, California		40





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B E V E R A G E S

Coke, Diet Coke, Coke Zero
Sprite, Sprite Zero Ginger Ale
Seltzer Water and Tonic Water

Apple, Cranberry, Orange, Prune
V-8, Low Sodium V-8, and Lemonade

C O F F E E , D E C A F , A S S O R T E D T E A S

I C E T E A

W H O L E , 2 % O R S K I M M I L K





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Jasmine Rice 2 **VG**

Buttermilk Mashed Potatoes 2 **V**

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Assorted Cookies 2

Non-Fat Frozen Yogurts 3

Variety of Ice Creams 3

