





https://menuweb.menu 104 W Erwin St Tyler, TX 75702-7227, United States +19035312415 - https://ricksonthesquare.com









The menu of Rick's on the Square from Tyler comprises about 366 different dishes and drinks. On average you pay about \$20.1 for a dish / drink. Rick's menu offers a unique culinary experience with Certified Angus Steaks, Market Fresh Seafood, Home Comfort Food, House Made Desserts, and Vintage Wine. Enjoy premium cigars on the beautiful open air Patio, where you can indulge in the best Steaks in town along with a Fresh 8 oz. Certified Angus Beef Burger. The menu also includes a variety of seafood options such as Salmon, Redfish, Shrimp, Oysters, and Calamari, as well as comfort food classics like Fried Chicken, Meatloaf, and Turnip Greens. Complete your meal with House Made Soups, Salads, and Sandwiches, all at an affordable price with over 40 items under \$20. Come in for Happy Hour Monday through Friday, and enjoy the complimentary secure Wireless Internet. With over 20,000 square feet of space, Rick's offers Private Meeting Rooms for up to 200 guests, equipped with LCD Projectors and screens. Valet Service is available, and live music is featured on the Patio every Thursday through Saturday. Whether on or off premise, Rick's also offers catering services for any occasion.

GRILLED CHICKEN



\$15.0

| Alcoholic Drinks TANQUERAY | \$7.0 | Tacos FISH TACO | |
|-------------------------------|---------------|-----------------------------------|---------|
| Pasta FETTUCCINE ALFREDO | \$21.0 | Beef Dishes FILET MIGNON | \$33.5 |
| 10 Most Popular CORNBREAD | \$2.8 | Steaks CRAWFISH STUFFED FILET | \$45.0 |
| Mains REDFISH | | Burger Menus TEXAS BURGER | \$15.0 |
| Main Courses NACHOS | | Indian FRIED OKRA | |
| Salad TACO SALAD | \$11.0 | Chicken Dishes GARLIC CHICKEN | |
| Snacks FRIED MUSHROOMS | \$10.0 | Tapas CARPACCIO OF NY PRIME STRIP | \$20.0 |
| Drinks DRINKS | | Main Course MEZZE PLATTER | \$9.0 |
| Schnitzel CHICKEN FRIED STEAK | \$7.0 | Beef RIB EYE | |
| Rice FRIED COMBINATION | \$11.0 | Special Rolls LOBSTER ROLL | \$19.0 |
| Chicken | 47.0 | Hamburgers | |

\$7.0

BACON BLEU

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\$15.0

| Margaritas HOUSE MARGARITA | \$11.0 | Hot Drinks | |
|------------------------------|--------------------|--|---------------|
| Chinese Dishes PEPPER STEAK | | Blends BANFI BRUNELLO, ITALY | \$95.0 |
| Baskets FRIED GRILLED SHRIMP | \$11.0 | Seafood Dishes FRIED CALAMARI | \$12.0 |
| Pizza - Klein Ø 22Cm | \$9.0 | Sweets & Desserts PEACH COBBLER | \$8.0 |
| Wodka KETEL ONE | \$7.0 | Appetizer: Non-Veg. FRIED CHICKEN NUGGETS | \$11.0 |
| Whisky OBAN 14 | \$18.0 | Hearty Meals CHICKEN FRIED CHICKEN | \$7.0 |
| Potato Gratin POTATO GRATIN | | First Course GULF OYSTERS ON THE HALF SHELL | \$14.0 |
| FRIED RICE | | Soup & Salads SOUP HALF SANDWICH | \$13.0 |
| House Specials FRIED CATFISH | \$16.0 | Red Wine LAYER CAKE, MALBEC, | |
| Vip Alk Atnight Bottle | \$ \$7.0 | MENDOZA, ARGENTINA Small Plates | \$10.0 |
| Aperitifs | | CRAB CROSTINI | \$22.0 |
| SOUTH SIDE | \$11.0 | Homemade Burgers | |

HAWAIIAN BURGER

CAYMUS RED SCHOONER,

MENDOZA, ARGENTINA

| No. | * | |
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| Salad Additions 3 U12 SHRIMP | \$9.0 | Dinner Entrées PEPPER STEAK | \$32.5 |
|------------------------------|-------------|-----------------------------|--------|
| _ | | | |
| Red | | Gin Tonic Gin und | |
| RUFFINO CHIANTI, ITALY | \$7.0 | Thomas Henry Tonic | |
| Oysters On The Half S | Shell | Water | |
| OYSTERS ON THE HALF SHELL | | HENDRICKS | \$8.0 |
| OTOTERO OR THE TIALL SHEEL | | Shareable Plates | |
| Draft Beer | | FRESH FRUIT PLATE | \$9.0 |
| NEGRA MODELO | \$6.0 | TRESH ROTT EATE | φοιο |
| Otambara Or Obarara | | Liqueurs | |
| Starters Or Sharers | | PIMM'S CUP | \$12.0 |
| CHARCUTERIE CHEESE BOARD | \$24.0 | Charles O Ohana | |
| Sparkling | | Steaks & Chops | |
| RUFFINO PROSECCO, ITALY | \$30.0 | PRIME RIBEYE | \$39.0 |
| , | | Raw Bar | |
| Rye | | LUMP CRAB COCKTAIL | \$21.0 |
| ANGEL'S ENVY | \$14.0 | | |
| Pinot Noir | | From The Land | |
| | #0.0 | PEPPER STEAK | \$43.0 |
| BREAD BUTTER, CALIFORNIA | \$8.0 | Drafts | |
| Sauvignon Blanc | | DOS XX SPECIAL LAGER | \$6.0 |
| ST. SUPERY, NAPA, CALIFORNIA | \$12.0 | DOS AA SPECIAL LAGER | Φ0.0 |
| | | Draft Beers | |
| Bottled Beer | | NEWCASTLE | \$6.0 |
| COORS BANQUET | \$4.5 | | |
| Malbec | | Compliments | |
| | | PEPPER STEAK | |

\$16.0

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| Bottled Beers | Featured Cocktails |
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| O'DOULS NA \$4.5 | INDIAN PAINTBRUSH \$10.0 |
| Tequila & Mezcal | Cocktail |
| HERRADURA ANEJO \$14.0 | CHARTREUSE SMASH \$12.0 |
| Riesling | Menu 3 |
| CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON \$8.0 | CHICKEN OR TUNA SALAD \$11.0 |
| Pod Wino By The Class | Bold Reds & Red Blends |
| Red Wine By The Glass THE PRISONER RED BLEND, NAPA \$25.0 | THE PRISONER, NAPA VALLEY, CALIFORNIA \$25.0 |
| Other Reds | Wok Stir Fried Special |
| CONCHA Y TORO (CABERNET S7.0 S7.0 S7.0 | PAN FRIED GARLIC CHICKEN \$21.0 |
| Liqueur | Agave |
| CLEMENT CREOLE SHRUBB \$9.0 | DEL MAGUEY VIDA MEZCAL \$10.0 |
| Liquor | Get Your Hands Dirty CRAWFISH |
| PATRÓN SILVER \$12.0 | White opening |
| Scotch/Single Malt | Whiskey & Bourbon |
| BALVENIE CARIBBEAN CASK \$18.0 | OLD FORESTER \$7.0 |
| Blanco | Misc. CARAVEDO PISCO \$12.0 |
| CLASE AZUL \$25.0 | |
| Bubbles And Rosé | Wine By The Glass - Sparkling Wine And |
| RUFFINO PROSECCO ITALY \$30.0 | |

\$30.0

\$7.0

THE GIN COLLECTION

DOM PERIGNON BRUT CHAMPAGNE

Champagne

RUFFINO PROSECCO ITALY

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| Hand Crafted Cocktai | \$10.0 | Other Whites & Blush CAYMUS CONUNDRUM, CALIFORNIA | \$10.0 |
|----------------------------------|---------|---|-----------|
| Texas Beers REVOLVER BLOOD HONEY | \$7.0 | Brunch Provisions CRAWFISH BEIGNETS | \$8.5 |
| Irish | | Cabernet Sauvignon / | |
| YELLOW SPOT | \$26.0 | Bordeaux Blend | |
| Reposado | | STAG'S LEAP ARTEMIS, NAPA VALLEY, CALIFORNIA | \$90.0 |
| RIAZUL | \$14.0 | Disa Distan | |
| Bourbon Whiskey | | Blue Plates | |
| WOODFORD'S RESERVE | \$10.0 | THURSDAY: POT ROAST | |
| Local | | Sweeter Whites | |
| SHINER BOCK | \$5.5 | SUTTER HOME WHITE ZINFANDEL, CALIFORNIA | \$7.0 |
| Sushi | | California Whites | |
| CRAB ROLL | \$19.0 | ST. SUPERY SAUVIGNON BLANC, NAPA | \$12.0 |
| Bourbon & Rye | | Other International Rec | 40 |
| BASIL HAYDEN | \$12.0 | | 15 |
| Reserve Selections | | RUFFINO RISERVA DUCALE CHIANTI CLASSICO, ITALY | \$55.0 |
| SILVER OAK CABERNET | 04.00.0 | To Nosh On | |
| SAUVIGNON, ALEXANDER VALLEY | \$120.0 | TARTARE OF AHI TUNA | \$16.0 |
| SCOTCH WHISKY / IR | ISH | Rich & Full Bodied | |
| WHISKEY | | RITTENHOUSE RYE | \$8.0 |
| JAMESON | \$8.0 | Toyon Connections | |

Texas Concoctions

\$12.0

BLUEBONNET



Tequila & Mescal

DON JULIO 1942 \$25.0

Digestif Cocktails

SAZERAC \$12.0

Option lii

SMOKED TURKEY SWISS \$12.0

Hoppy Pale Ales & Ipas

DADDY'S JUICE BOX \$8.0

Snacks & Sides

STUFFED JALAPENOS \$11.0

Not - So Secret Menu

ANIMAL STYLE \$12.0

Extra Anejo Tequilas

HERRADURA SUPREMA \$85.0

Seafood And Steak

SMALL FILET MIGNON \$28.0

From The Sea (Raw Bar)

OYSTERS MEDITERRANEAN \$9.5

Scotch Flights

MACALLAN 18 \$60.0

Soups, Salads, And Sandwiches

SPINNAKER SALAD \$19.0

White Wines - Chardonnay & Rieslings

CONCHA Y TORO, CENTRAL \$7.0

Steaks & Filets

FILET OSCAR \$45.0

Down Home

GRILLED OR CHICKEN FRIED \$17.0

Rick's Big Street Tacos

TENDERLOIN, SMOKED PORK OR VOODOO CHICKEN

Select Bourbon | Whiskey

EJILAH CRAIG \$10.0

Veggies / Sides

PURPLE HULL PEAS

Entrée Salads And Sandwiches

SEAFOOD COBB SALAD \$15.0

6-Pack Of Beer

BUD \$4.5

Allocated Bourbons - Limited Availability

BLANTON'S \$25.0



Country Vegetables N' Sides

TURNIP GREENS

Traditional Creole Jambalaya*

LUMP CRAB \$9.0

Sake & Sprits

FLOR DE CANA \$10.0

Friday, March 31

GRILLED REDFISH

Shrimp Combinations & Platters

CRAB STUFFED SHRIMP

Soup, Salad, And Chili

DINNER SALAD \$5.0

Non Alcoholic Drinks

TONIC

SPRITE

Burger

RICK'S CLASSIC CHEESEBURGER \$13.0 CALIFORNIA BURGER \$15.0

Antipasti

GRILLED VEGETABLE

TARTARE OF BEEF TENDERLOIN \$20.0

Starters & Salads

FRENCH FRIES

POTATO CHIPS

Fish

GRILLED SALMON \$9.0

SEA BASS

Starters

TEQUILA CHICKEN \$4.0

PENNE ALLA VODKA \$21.0

From The Grill

BONE-IN RIBEYE \$39.0

GRILLED CHICKEN SWISS \$12.0

Soft Drinks

LEMONADE

COKE

Mexican Dishes

TACOS

TACO

Specialties

CHIPOTLE RIBEYE \$34.0

\$34.0

LOBSTER ALFREDO

Main

SHRIMP CRAB CEVICHE \$11.0

PULLED PORK

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| Vegetables | | Uncategorized | |
|--------------------------------------|--------|--|--------|
| SAUTÉED SQUASH | | ROMBAUER, CARNEROS, | \$20.0 |
| BUTTERED CORN | | CALIFORNIA ANGRY ORCHARD CRISP APPLE | , |
| Cin | | ANGRY ORCHARD CRISP APPLE | \$6.0 |
| Gin | | Pizza | |
| BARR HILL | \$10.0 | PEAR GORGONZOLA | \$11.0 |
| MONKEY 47 | \$18.0 | PACIFICO | \$6.5 |
| Tequila | | PIZZA TEXAS | |
| DON JULIO SILVER | \$12.0 | Vegetarian | |
| DON JULIO ANEJO | \$15.0 | • | 0400 |
| . . | | SPINACH TART | \$10.0 |
| Merlot | | PARMESAN ASPARAGUS | |
| DECOY MERLOT SONOMA, CALIFORNIA | \$11.0 | GREEN BEANS | |
| DECOY, SONOMA, CALIFORNIA | \$15.0 | Rose | |
| Other Whites | | LA CREMA, SONOMA COAST, CALIFORNIA | \$15.0 |
| SUTTER HOME, MOSCATO, | | ROSE GOLD, FRANCE | \$10.0 |
| CALIFORNIA | \$7.0 | ROSE GOLD, PROVINCE FRANCE | \$12.0 |
| LORENZ V GRÜNER VELTLINER AUSTRIA | \$10.0 | White | |
| From The Raw Bar | | CHATEAU STE. MICHELLE, RIESLING, WASHINGTON | \$7.0 |
| ALASKAN KING CRAB ON THE | \$22.0 | CAVIT PINOT GRIGIO, ITALY | \$7.0 |
| HALF SHELL HALIBUT MANGO CEVICHE | \$11.0 | ROMBAUER CHARDONNAY, CARNEROS, CALIFORNIA | \$20.0 |
| Appetizers Seafood | | Chardonnay | |
| GRILLED OYSTERS MEDITERRANEAN | \$19.0 | KENDALL-JACKSON, SONOMA, CALIFORNIA | \$10.0 |
| FRESH LUMP CRAB COCKTAIL | \$21.0 | LA CREMA, SONOMA, CALIFORNIA | \$13.0 |
| | | LA CREMA CHARDONNAY, SONOMA COAST | \$13.0 |

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| Port | | CHÂTEAU MONTELENA ESTATE, | \$90.0 |
|---|---------|---------------------------|--------|
| FONSECA, PORTUGAL | \$10.0 | NAPA VALLEY, CALIFORNIA | |
| TAYLOR FLADGATE 20 YR TAWNY, PORTUGAL SNIFTER | \$20.0 | Daily Lunch Specials | |
| TAYLOR FLADGATE 20 YR TAWNY, | \$20.0 | MONDAY: FRIED CHICKEN | |
| PORTUGAL | , | TUESDAY: MEATLOAF | |
| Seafood | | WEDNESDAY: GIGI'S CHOICE | |
| CARAMELIZED SEA BASS | | FRIDAY: FRIED CATFISH | |
| JUMBO U12 SHRIMP (5) | \$21.0 | Restaurant Category | |
| PHOENIX DRAGON | \$9.0 | GREEK | \$11.0 |
| LOBSTER TAIL | | BAR | ΨΙΙ.0 |
| | | DESSERT | |
| Sauces | | MEDITERRANEAN | |
| HOLLANDAISE | | | |
| SOUTHWEST W/ CRAWFISH | | Soups | |
| MASHED POTATOES GRAVY | | SALMON BISQUE | \$5.0 |
| BÉARNAISE | | TENDERLOIN BEEF VEGETABLE | \$6.0 |
| Ded Wines | | SEAFOOD GUMBO | \$8.0 |
| Red Wines | | GIGI'S CHILI | \$6.0 |
| DECOY CABERNET SAUVIGNON, SONOMA, CALIFORNIA | \$15.0 | LOBSTER BISQUE | \$11.0 |
| LIBERTY SCHOOL CABERNET SAUVIGNON, PASO ROBLES | \$10.0 | Sandwiches | |
| SHAFER ONE POINT FIVE | \$120.0 | SHAVED RIB EYE | \$16.0 |
| CABERNET SAUVIGNON, NAPA | | RICK'S LOADED HOTDOG | \$8.0 |
| LA CREMA PINOT NOIR, SONOMA COAST | \$15.0 | PULLED SMOKED PORK | \$12.0 |
| | | BLT | \$12.0 |
| Cabernet Sauvignon | | PULLED PORK SANDWICH | |
| LIBERTY SCHOOL, PASO ROBLES, CALIFORNIA | \$10.0 | Vodka | |
| SHAFER ONE POINT FIVE, STAGS LEAP DISTRICT, CALIFORNIA | \$120.0 | TITO'S | \$8.0 |
| SILVER OAK, ALEXANDER | \$120.0 | DEEP EDDY GRAPEFRUIT | \$7.0 |
| VALLEY, CALIFORNIA | | DEEP EDDY LEMON | \$7.0 |



| GREY GOOSE | \$9.0 | Bubbles | | |
|---|--------|--|------------------------------|----------|
| CIROC | \$9.0 | VEUVE CLICQUOT BRUT CHAMPAGNE \$90. | | \$90.0 |
| Whites | | MASCHIO BRUT PROSECCO, VAZZOLA, | | |
| SANTA MARGHERITA PINOT GRIGIO, ITALY | \$16.0 | | FEUILLATTE BRUT | |
| KORBEL BRUT SPARKLING, CALIF | ORNIA | NICHOLIS FEUILLATTE BRUT ROSÉ | | |
| CHATEAU STE. MICHELLE RIESLING, WASHINGTON | \$7.0 | | ONE, FRANCE LICQUOT BRUT, | |
| LORENZ V GRÜNER VELTLINER, AUSTRIA | \$10.0 | CHAMPAC | SNE | \$90.0 |
| SANTA MARGHERITA PINOT GRIGIO, ALTO, ADIGE, ITALY | \$16.0 | DOM PER CHAMPAC | IGNON BRUT, GNE | \$295.0 |
| Sparkling Wine And Champagne | | Reds | | |
| | | STAG 'S LEAP CELLARS ARTEMIS \$90.0 CABERNET SAUVIGNON, NAPA | | |
| KORBEL BRUT, 187ML | \$10.0 | CHATEAU MONTELENA CABERNET SAUVIGNON, NAPA \$90.0 | | \$90.0 |
| MASCHIO BRUT PROSECCO VAZZOLA, ITALY, 187ML | \$8.0 | RDEAD RUTTED DINOT NOID | | \$10.0 |
| NICHOLIS FEUILLATTE BRUT CHAMPAGNE 187ML, FRANCE | \$20.0 | | | \$11.0 |
| NICHOLIS FEUILLATTE BRUT ROSE CHAMPAGNE 187ML, FRANCE | \$20.0 | ARGENTINA | | * \$10.0 |
| SCHRAMSBERG BLANC DE BLANC BRUT, CALIFORNIA | \$70.0 | CAYMUS RED SCHOONER MALBEC, MENDOZA, ARGENTINA \$16 | | \$16.0 |
| D | | Scotc | h | |
| Rum | | Δ | DEWAR'S WHITE LABE | EL \$8.0 |
| DON Q | \$7.0 | | JOHNNIE WALKER | \$10.0 |
| SMITH CROSS | \$9.0 | 100 | BLACK | \$10.0 |
| PAMPERO | \$8.0 | | GLENLIVET | \$11.0 |
| MOUNT GAY | \$7.0 | BALVENIE | 12 | \$16.0 |
| MYERS DARK | \$7.0 | MACALLAN 12 \$18.0 | | \$18.0 |
| GOSLING'S BLACK SEAL | \$7.0 | MACALLAN 25 \$300. | | \$300.0 |



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| WOODFORD'S DOU |
| DULLEIT |

| WOODFORD'S DOUBLE OAK | \$15.0 |
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| BULLEIT | \$9.0 |
| KNOB CREEK | \$9.0 |
| MAKER'S MARK | \$9.0 |
| TX BLENDED | \$10.0 |
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| | CHOCOLATE TERRINE | \$7.0 |
|-----------------------|-----------------------------------|-------|
| | CREME BRULEE WITH PECAN TEA CAKES | \$7.0 |
| | WHITE CHOCOLATE BREAD PUDDING | \$7.0 |
| SWEET PC | \$4.0 | |
| GIGI'S BANANA PUDDING | | \$8.0 |
| KEY LIME | \$9.0 | |
| CARAMEL PUDDING | | |
| BREAD PUDDING | | |
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Side Dishes



WELLER 12

BULLEIT RYE

MAC CHEESE
HUMMUS PITA \$10.0
ITALIAN CUT GREEN BEANS

\$11.0

\$9.0

RICE WITH CORN POBLANO

ONION RINGS

POTATO CHIPS

GRILLED ASPARAGUS

RICE

Salads

| | GREEK SALAD | \$8.0 |
|------------------|-------------------|--------|
| | CAESAR SALAD | \$6.0 |
| | MAYTAG BLEU SALAD | \$8.0 |
| SEARED A | HI TUNA | \$16.0 |
| MAYTAG B | LEU WEDGE | \$10.0 |
| RICK'S COBB | | \$14.0 |
| GARDEN SALAD | | \$5.0 |
| CHICKEN SALAD | | \$5.0 |
| TUNA SALAD | | \$5.0 |
| SIERRA NEVADA | | \$5.5 |
| CRAB LOUIS SALAD | | \$19.0 |
| CHEF'S SALAD | | |
| COBB SAL | AD | |

Beer

| land. | BUD LIGHT | \$4.5 |
|--------------------------|----------------|-------|
| | MICHELOB ULTRA | \$5.3 |
| BUD | BLUE MOON | \$6.0 |
| DEEP EL | LUM IPA | \$7.0 |
| DEEP ELLUM DALLAS BLONDE | | \$7.0 |
| HEINEKEN | | \$6.0 |
| STELLA ARTOIS | | \$6.5 |
| COORS LIGHT | | \$4.5 |

Entrées

| | FRIED CRAB CLAWS | \$9.5 |
|-----------------|-----------------------|--------|
| | KOREAN STEAK WRAPS | \$9.5 |
| | FRIED OYSTERS | \$9.0 |
| SHRIMP COCKTAIL | | \$10.0 |
| SEAFOOD COBB | | \$19.0 |

Dessert

| MASCARPONE CHEESECAKE | \$9.0 |
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| BROWN SUGAR-PECAN MASCARPONE CHEESECAKE | \$7.0 |

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\$12.0

\$12.0

\$11.0

\$12.0

\$12.0

| RICK'S WINGS | \$12.0 | SAZERAC (C.1838) | \$12.0 |
|-------------------------|--------|------------------------------|--------|
| GRILLED TEXAS BITES | \$12.0 | SIDE CAR (C.1948) | \$10.0 |
| VOODOO NACHOS | \$14.0 | CORPSE REVIVER NO.2 (C.1930) | \$12.0 |
| SMOKED PORK QUESADILLAS | \$11.0 | FRENCH 75 (C.1930) | \$12.0 |
| DEVILED EGGS | \$9.0 | CHAMPAGNE COCKTAIL (C.1862) | \$10.0 |
| GORGONZOLA WONTONS | \$10.0 | DARK STORMY (C.1918) | \$10.0 |
| CREOLE BOILED SHRIMP | | PIMM'S CUP (C.1823) | \$12.0 |
| ONION RINGS | | PISCO SOUR (C.1920) | \$12.0 |

These Types Of Dishes Are Being Served



STEAK FRIES TUNA STEAK BURGER

OYSTERS CHICKEN

FISH

BREAD

SANDWICH

PANINI

DESSERTS

PORK CHOP

APPETIZER

SALAD

COBB

Ingredients Used



GRILLED SHRIMP GARLIC SHRIMP

MUSHROOMS

CHICKEN BREAST

GUSTAVE'S GIMLET

MARGOT'S METRO

BP MARGARITA

PAPER PLANE

JJ'S MULE

ONION

PORK MEAT

BANANA

CORN

CHOCOLATE

POTATOES

VEGETABLES

| | | 01/5 |
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| /IE LOVER | \$12.0 | OKRA |

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| V. | | | |

Cocktails

| PART-TIME LOVER | \$12.0 | OKRA |
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| FRENCH 75 | \$12.0 | SEAFOOD |
| OLD FASHIONED | \$12.0 | BEANS |
| (C.1808) | , | PEAS |

| VIEUX CARRÉ | (C.1938) | THE OLD |
|-------------|----------|---------|
| SQUARE | | |

\$12.0

ZUCCHINI

TUNA



CHEESE AVOCADO

TOMATO

Rick's on the Square

104 W Erwin St Tyler, TX 75702-7227, United States

Opening Hours:
Monday 11:00-22:00
Tuesday 11:00-22:00
Wednesday 11:00-22:00
Thursday 11:00-00:00
Friday 11:00-00:00
Saturday 16:00-01:00

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