

The Riverside Inn

Appetizers

Lobster and Scallops in Puff

Sautéed jumbo sea scallops and lobster meat deglazed with Pernod and tossed with potato, fennel, peas and carrots. Wrapped in puff pastry and baked golden, it's then finished with a tarragon veloute. \$11

Goat Cheese and Roasted Vegetable Terrine

Layers of goat cheese, roasted tomato, eggplant, zucchini, squash and portabella mushrooms baked in a terrine. Sliced and served with Werp Farm greens. \$8

Charcuterie Platter

Ostrich and duck pate, Roman style cured beef, duck confit and pork belly served with cornichons, house made Guinness whole grain mustard, lemon, olive oil, fresh fruit and warm Ciabatta bread. \$12
Add a selection of fine cheeses, \$18

Waygu Short Rib

An Espresso braised "Kobe style" boneless Waygu short rib served atop a bed of maple mashed root vegetables. \$9

Mixed Chicory Salad

Frisee, Belgium and curly Endive, and radicchio topped with julienned charred root vegetables and drizzled with a sherry bacon vinaigrette. \$6

Spinach and Watercress Salad

Fresh baby spinach and watercress tossed with diced apple, pear and grapes. Topped with toasted walnuts and a creamy blue cheese dressing. \$6

We do ask that you leave the dining/bar area when using your cell phone ~ thank you

We do add an 18% gratuity on all tables of 6 or more.

Notice: Consuming raw or undercooked meat, fish, poultry and egg products can increase your risk for food borne illness.

Entrees

Lobster Tail

Cold water lobster tail sautéed with crispy Proscuitto and garlic, and tossed with our house made fettuccini carbonara. Topped with Parmeggiano-Reggiano and served with tonight's fresh vegetable. \$28

Carlson's Whitefish

Pan seared Carlson's whitefish served atop a pearled barley wild rice blend. Topped with caramelized haricot Verts, toasted almonds and finished with a brandy shallot beurre noir. Accompanied by tonight's fresh vegetable. \$21

Beef Tenderloin

Grilled to order eight ounce medallion of certified Black Angus beef tenderloin, crusted with wild mushroom Duxelle and topped with gorgonzola walnut butter. Served with roasted garlic and shallot mashed Yukon gold potatoes and tonight's fresh vegetable. \$32

Lamb Shank

Australian lamb shank gently braised for hours in red wine and veal stock. Served with wilted spinach, black pepper spaetzle, and a minted watercress gremolata. Accompanied by tonight's fresh vegetable. \$25

Rabbit Fricassee

Locally raised rabbit sautéed with carrots, artichokes, pearl onions and simmered in white wine. Tossed with handmade potato gnocchi and finished with cream and Fontina cheese. Accompanied by tonight's fresh vegetable. \$26

Quail

A pair of semi-boneless quail seasoned overnight and slow cooked confit style. Served on a bed of braised purple cabbage and drizzled with an orange infused honey. Served with a baked sausage and pecan polenta cake and tonight's fresh vegetable. \$25

Vegetable Sformatino

Spinach, broccolini, carrots, artichokes, and roasted red peppers baked in Parmeggiano-Reggiano custard. Placed atop a slice of marinated eggplant and served with a creamy béchamel sauce. Topped with fresh watercress and tonight's fresh vegetable. \$21

We do charge a \$7 split entrée fee so that both guests can enjoy additional side dishes.

