

The Riverside Inn

Appetizers & salads

Chevre Tart

Caramelized Vidalia onions topped with local chevre cheese and fresh herbs, baked golden in a house made tart shell and drizzled with a pomegranate reduction. Served with fresh apples. \$9

Pork Terrine

House made pork terrine wrapped in bacon and served with warm bread, cornichons, roasted figs, olives and Guinness whole grain mustard. \$9

Escargot

French helix escargot sautéed with garlic and shallot, deglazed with white wine and finished with butter. Served with crusty baguette and a touch of truffle oil. \$9

Lobster in Puff Pastry

Lobster tails sautéed in white wine with parsnip, carrot, corn, rutabaga and onion. Folded into a lobster veloute, wrapped in puff pastry and baked golden. \$11

Spinach Salad

Baby spinach tossed with Marcona almonds, dried cherries, shaved onion, goat cheese and a lemon vinaigrette. \$6

Romaine Salad

A wedge of Romaine drizzled with a creamy basil dressing and topped with bacon, tomatoes, shaved Parmesan and fresh croutons. \$6

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

Entrees

Sea Scallops

Grilled jumbo sea scallops served over a Wehani red rice pilaf and topped with a roasted Hubbard squash beurre blanc. Accompanied by tonight's fresh vegetable. \$27

Beef Tenderloin

Certified Black Angus beef tenderloin grilled to order and served with our house made demi glace. Accompanied by roasted garlic and shallot mashed Yukon gold potatoes and tonight's fresh vegetables. \$34

Vegetable Lasagna

Fresh zucchini, yellow squash, carrots, mushrooms, and onion layered with fresh pasta sheets and an herbed ricotta. Finished with a four cheese blend of provolone, asiago, white cheddar and parmesan and baked. Accompanied by tonight's fresh vegetable. \$22

Veal Tenderloin

Noisettes of veal tenderloin pan seared and served with a caramelized shallot, veal stock reduction. Accompanied by an herb crusted wild mushroom risotto cake and tonight's fresh vegetable. \$26

Grilled Chicken

Local chicken breast grilled and served over a tomato, leek and saffron broth. Accompanied by a wild rice blend and tonight's fresh vegetable. \$25

Carlson's Whitefish

Fresh whitefish pecan crusted and sautéed. Served over a white and brown basmati rice blend and topped with a roasted tomato & bacon butter. Accompanied by tonight's fresh vegetable. \$22

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