

The Riverside Inn

Appetizers & Salads

Veal Breast En Croute

Seasoned veal breast slow cooked in an aromatic stock and shredded. Wrapped in puff pastry and baked golden. Served with a caramelized shallot and veal stock reduction. \$10

Local Goat Cheese

Land of Goshen chevre timbale dusted with pistachios and served atop a balsamic marinated tomato salad. Finished with a fine herb oil. \$9

Seafood Salad

A mélange of lobster, shrimp and crab tossed with a brunoise of melon and peppers. Served on a golden beet Carpaccio and drizzled with a mango vinaigrette. \$11

Charcuterie Plate

A house selection of charcuterie: Riverside ostrich pate, terrine of pork, duck rilette, Tuscan Salami and quail leg confit. Accompanied by cornichons, whole grain Guinness mustard, olives, and warm bread. \$14 Add a selection of artisan cheese \$6

Wild Mushroom Strudel

Crimini, Shitake, and Portobello mushrooms sautéed and folded with fresh tarragon, roasted tomatoes, and Leelanau Fromage Blanc. Rolled in Pyllo and baked golden. Drizzled with a pomegranate reduction. \$9

Cucumber Salad

Fresh English cucumbers tossed with vine-ripened tomatoes, and our caramelized onion vinaigrette. Topped with Land of Goshen feta cheese and Werp Farms micro herbs. \$8

Bibb Salad

TLC Bibb lettuce with sliced local peaches, crumbled blue cheese, and Marcona Almonds. Topped with a peach-poppy seed dressing. \$6

Mixed Green Salad

Locally grown organic greens with a julienne of grilled zucchini and summer squash. Accompanied by marinated artichoke hearts, Kalamata olives and topped with grated parmesan and a tarragon vinaigrette. \$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

Scallops

Pan seared jumbo Sea Scallops served with Wehani brown rice toasted pecan pilaf. Finished with a blood orange beurre blanc and accompanied by tonight's fresh vegetable. \$28

Beef Tenderloin

Eight-ounce certified Black Angus beef tenderloin grilled to order and served with our house made demi-glaze and topped with caramelized onions and blue cheese butter. Accompanied by garlic and shallot mashed Yukon gold potatoes and tonight's fresh vegetable. \$32

Whitefish

Carlson's fresh Lake Michigan whitefish dusted in lemon-flour and sautéed. Served atop a bed of brown and white basmati rice blend with a Dijon brown butter and a caper berry-tomato relish. Accompanied by tonight's fresh vegetable. \$21

Grouper

Southern spiced fresh grouper grilled and topped with a yellow tomato and four bean salsa. Served over a saffron and tomato basmati rice with an orange and cumin vinaigrette. Accompanied by tonight's fresh vegetable. \$27

Veal

Medallions of veal tenderloin sautéed with handmade chive and potato gnocchi. Tossed with pearl onions, fresh spinach and a veal stock reduction. Finished with carrot syrup and accompanied by tonight's fresh vegetable. \$27

Ostrich

Pan seared Ostrich filet prepared medium rare and served over celeriac puree. Topped with house-made Saskatoon berry mustard, local Arugula and served with tonight's fresh vegetable. \$28

Pheasant Involtini

Locally raised Ringneck pheasant breast lightly pounded and folded around braised local greens and Leelanau Raclette. Baked golden and served atop roasted new potatoes and topped with a local sweet corn sauce. Accompanied by tonight's fresh vegetable. \$27

Vegetarian Lasagna

Fresh pasta sheets layered with Leelanau Fromage Blanc mixed with roasted garlic and basil, summer squash, roasted portabellas, Parmeggiano-Reggiano, blanched carrots, fresh mozzarella, and a caramelized onion tomato sauce. Baked and finished with shaved fennel and Vidalia onion. \$21

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