

# Riverside Grille Menu

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## *Appetizers*

### Crab Cakes

Crab Cakes served on a bed of greens with a chipolte aioli 6.95

### Creamy Mushroom Tart

Portobello, Porcini and Shitake mushrooms in creamy garlic sauce, served in a puff pastry boat 6.95

### Caprese

Live on the vine heirloom tomatoes, fresh buffalo mozzarella, and basil. Served with house balsamic reduction and extra virgin olive oil 6.95

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## *Soup and Salads*

### Soup

Ask your server about our seasonal soup of the day 3.95

Homemade red or green chili 5.95

### Apple Sage Salad

Blue Cheese crumbles, fresh washington apple, candied walnuts, and spring mix. Tossed with our house apple sage vinaigrette 7.95

### Ceasar Salad

Fresh romaine hearts, parmigiano reggiano, tomatoes and croutons tossed in a house ceasar dressing 7.95 *Add chicken for 2.99*

### Chef Salad

Mixed greens topped with smoked turkey, ham, cheddar and swiss cheese with your choice of dressing 8.95

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## *Beverages*

Milk 1.95  
Bottled Water 1.50  
Fountain Soda 1.50  
Coffee 1.95

Americano 2.95  
Latte 2.95  
Mocha 2.95  
Cappuccino 2.95

Beer  
Wine  
Cocktails  
Hot Chocolate 1.95

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## Entrees

Your Entrée comes with your choice of soup or salad.  
Choice of potato au gratin, baked potato, roasted shallot mashed potato,  
or wild rice pilaf and served with chef's choice seasonal vegetables

### 10 oz Ribeye

Choice angus beef ribeye with your choice of merlot demi glaze or brown gravy 19.95  
Suggested wine pairing: Wild Horse Merlot Glass 6.00

### 10 oz Sirloin

Angus sirloin broiled to your desired temperature served with a cabernet reduction or  
brown gravy 14.95  
Suggested wine pairing: Dynamite Vineyard Cabernet Glass 6.00

### 8 oz Chicken Fried Steak

All time favorite chicken fried steak served with country gravy or brown  
gravy if you desire 10.95  
Suggested wine pairing: Chatue St Michelle Cabernet Glass 7.00

### Chicken Cordon Bleu Roulade Style

Swiss and ham stuffed chicken breast served with a buerre blanc sauce 15.95  
Suggested wine pairing: Kendall Jackson Chardonnay Glass 6.00

### Orange Glazed Grilled Salmon

Citrus marinated grilled salmon served with green bean almondine 16.95  
Suggested wine pairing: 3 Blind Moose Pinot Grigio Glass 4.00

### Chicken Parm Primavera

Penne pasta tossed with house made marinara topped with parmesan crusted chicken  
breast 13.95  
Suggested wine pairing: La Crema Sonoma Pinot Noir Glass 6.50

### Homemade Lasagna

Chef's lasagna encompasses spiced ground sirloin served with homemade marinara and  
three cheese blend. 13.95  
Suggested wine pairing: Rosemount Estate Shiraz Glass 6.00

### Fettuccini Alfredo

Made to order garlic cream sauce is poured over a bed of fettuccini noodles 12.95  
Add chicken for 2.99  
Suggested wine pairing: 3 Blind Moose Pinot Grigio Glass 4.00

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## Kid's Menu

Mac-N-Cheese 4.25  
Popcorn Chicken with French Fries 4.25  
Hamburger with French Fries 4.25  
Grilled cheese with French Fries 4.25