

RIVERSIDE GOLF & COUNTRY CLUB

OCTOBER DINNER MENU

FOR THE TABLE

*AHI & APPLE 19 GF

Sesame-crusted Ahi, crispy rice cake, apple cucumber salad, chili crunch, sesame aioli, black garlic crema

RIVERSIDE TRUFFLE FRIES 11 V

Seasoned straight cut fries, black truffle aioli, black garlic crema, parmesan, crispy garlic, parsley

BURRATA & BEETS 16

Citrus braised beets, arugula, roasted hazelnut, apple cider reduction, crispy prosciutto, grilled sourdough

FRIED BRUSSELS SPROUTS 13 V

Lightly fried brussels, pork belly, honey mustard, black garlic aioli, pickled jalapeno, aged asiago

STARTERS

Add protein: Steak 8 | Chicken 5 | Salmon 6 | Vegan Chicken 5 | Crispy Tofu 6 | Hummus 4

SOUP OF THE NIGHT 5 | 8

WEDNESDAY FRENCH ONION, FRIDAY CLAM CHOWDER, & *SEASONAL BUTTERNUT BISQUE* V

CLASSIC CAESAR 8 | 14

Romaine heart, parmesan, house focaccia crouton, Roman Caesar dressing, lemon

MIXED GREENS 8 | 14 GF V

Mixed greens, cherry tomato, cucumber, carrot, sunflower seed kernels, choice of dressing

ENTREES

LAMB STEW 19 GF

Braised lamb, root vegetables, stewed red potatoes, seasonal herbs, pinot demi gravy, house garlic naan bread

BEEF SHORT RIB 29 GF

Braised boneless short rib, roasted carrots, mashed potato, pan gravy, crispy shallot, chive oil, micro

BEEF TENDERLOIN 31 GF

Iron-seared 4oz beef tenderloin, roasted broccolini, mashed potato, pinot demi, chive oil, crispy shallot

CHICKEN MARSALA 17

Seared chicken breast, roasted broccolini, beech mushroom, mashed potato, creamy marsala sauce

SOUS VIDE SHANK 20 GF

Slow braised bone-in pork shank, fried brussels, mashed potato, sherry pan gravy, pomegranate molasses

CHICKEN CURRY 16 GF

Mild Indian curry, roasted broccolini, basmati rice, pickled onion, grilled lemon, house garlic naan bread

BROWN BUTTER ALFREDO 18

sub beyond chicken 19

Seared chicken breast, brown butter roux, garlic parmesan cream sauce, aged asiago, parsley, breadsticks

SALMON & SQUASH 21 GF

sub crispy tofu or beyond chicken tenders 19 V

Teriyaki glazed salmon, white quinoa, togarashi broccoli & butternut squash, sesame aioli, espresso vinaigrette

SIDES

HOUSE GARLIC NAAN BREAD 3

ROASTED BROCCOLINI, BABY CARROTS, OR BUTTERNUT SQUASH 5

FRIED ONION RINGS W/ HARISSA AIOLI 7

CHOICE OF: FRIES, SWEET FRIES, WEDGES, TOTS 6 V

FRIED BRUSSELS SPROUTS & PORK BELLY 7

CHIPS, SALSA, & GUACAMOLE 4 V

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, OR EGGS MAY INCREASE YOUR CHANCE FOR FOOD BORNE ILLNESS- ITEMS COOKED TO ORDER

PLEASE TELL SERVER ANY ALLERGY OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED