

RIVERSIDE GOLF & COUNTRY CLUB

DINNER MENU 4/3/26

FOR THE TABLE

*SESAME AHI CRUDO 19

Sesame– crusted Ahi, sweet chili aioli, yuzu ponzu, jalapeno, black Hawaiian salt, sesame, miso, micro

RIVERSIDE WINGS 16

Tossed in House Buffalo, Honey Habanero, House BBQ, or Teriyaki

PORK or VEGETABLE POTSTICKERS 15

Fried Chinese dumplings tossed in sweet chili soy

BURRATA CAPRESE 16

Creamy burrata, tomato– garlic confit, basil oil, nut– free pesto, balsamic, microgreens, grilled focaccia

STARTERS

Add protein: Steak 8 | Chicken 5 | Salmon 6 | Blackened Shrimp 7

SOUP OF THE NIGHT 5 | 8

WEDNESDAY FRENCH ONION OR FRIDAY CLAM CHOWDER

CLASSIC CAESAR 8 | 14

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

MARKET SPRING GREENS 8 | 14 GF

Baby gem mix greens, cherry tomato, English cucumber, carrot, sunflower seeds, choice of dressing

ENTREES

GRILLED BEEF SIRLOIN 29 GF

Center-cut top sirloin, roasted baby carrots, whipped potato, pearl onion, mushroom, bordelaise, crispy shallot

MISO PASSION SALMON 27 GF

Grilled king salmon, sesame baby purple broccoli, miso mango salsa, white rice, passion fruit vinaigrette

CHICKEN MARSALA 25

Iron– seared chicken breast, roasted baby purple broccoli, wild mushroom sauce, whipped potato

SOUS VIDE SHANK 28

Braised pork, roasted baby purple broccoli, sherry pan gravy, whipped potato

ROASTED LAMB RACK 26

Australian lamb, roasted baby carrots, whipped potato, pearl onion, mushroom, black garlic jus, crispy shallot

SIDES

WHIPPED POTATO 6

STEAMED JASMINE RICE 5

ROASTED BROCCOLI 6

ROASTED BABY CARROTS 6

MARSALA MUSHROOMS 7

ONION RINGS 7

CHOICE OF; FRIES, SWEET FRIES, WEDGES, TOTS 6

CHIPS, SALSA, AND GUACAMOLE 7

*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