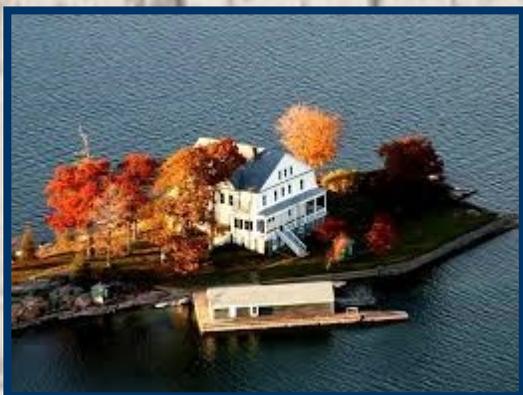
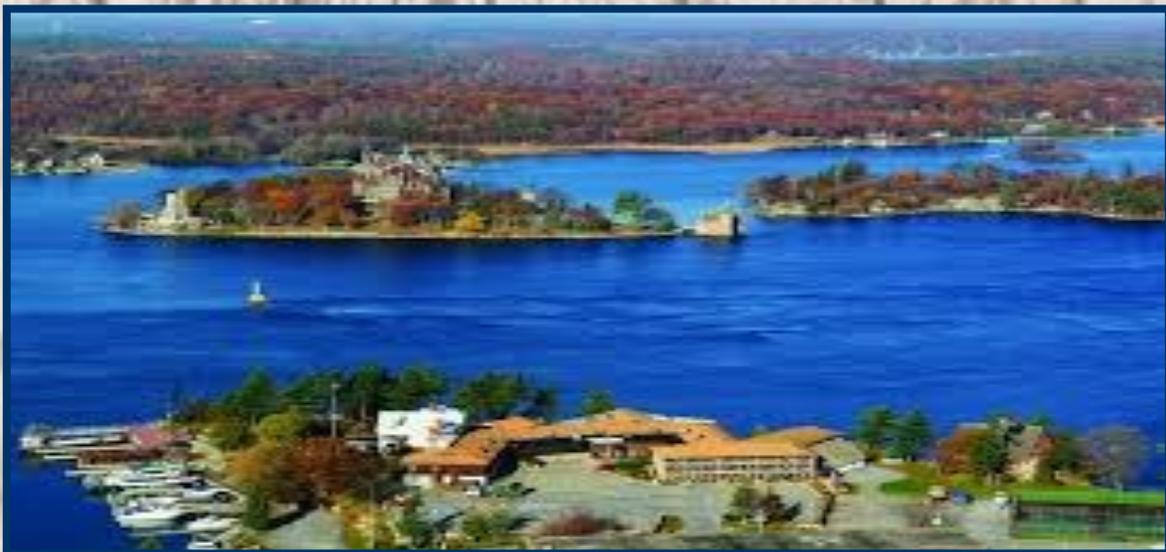


Riverside

SPORTS BAR



APPETIZERS

Vodka Shrimp Cocktail \$12.00

Vodka Poached Gulf Shrimp served with a Bloody Mary cocktail sauce.

Goat Cheese Stuffed Portabella\$10.00

Sherry Braised Portabella Mushroom with Goat Cheese, roasted red peppers, roasted fennel, sweet green peas, pecans and finished with a balsamic reduction drizzle.

Hummus & Veggies \$10.00

Creamy Hummus with a selection of Vegetables served with Pesto and toasted Pita chips

Calamari Steak \$13.00

Fresh Calamari Steak coated with Lightly Seasoned Bread Crumbs and baked in a White Wine Sauce with Lemon Butter and topped with Asiago Cheese. Served with cocktail sauce or our Housemade Marinara sauce. **A Riverside Sports Bar Favorite!**

Tuna Sashimi \$14.00

Sashimi Grade Tuna rolled in Black and White Sesame seeds seared rare and served with pickled ginger, seaweed salad, Wasabi and soy sauce.

Loaded Fries \$13.00

Idaho and Sweet Potato Fries **loaded** with Cheddar and Parmesan cheese, jumbo lump crab, crisp bacon and topped with scallions.

Wings Basket \$11.99

Large wings tossed in your choice of flavorful sauce and served with celery and Bleu cheese.

Choose from:

Mild

Medium

Hot

BBQ

Honey BBQ

Honey Hot

Garlic Parmesan

Lemon Garlic

Grilled Maple Honey

Cajun

Sesame

Sweet & Sour

Teriyaki

Bang Bang

Sriracha

Sriracha Honey

Thai Chili

Thai Curry

Thai Peanut

Wasabi

SOUP

Soup du Jour Ask your server about today's fresh homemade selection.

Cup \$5.00

Bowl \$7.00

French Onion \$7.00

Delicious Rich Homemade Onion Soup topped with garlic croutons and melted Provolone cheese.

We Reserve the Right to Add an 18% Gratuity to Parties of Six or More.

SALADS

Caesar Salad \$9.00

Crisp Romaine lettuce tossed with homemade croutons in a creamy Caesar dressing and topped with shaved Parmesan cheese.

with Grilled Chicken \$14.00 with Grilled Shrimp \$16.00 with Salmon \$19.00

Mediterranean Salad \$16.00

Artisan Greens, Grilled Chicken Breast, mandarin oranges, dried cranberries, chickpeas, red onion, tomato and Feta cheese tossed in a sweet citrus vinaigrette.

ENTRÉES

Entrées are served with a Garden Salad

Basil Pesto Salmon \$29.00

Pan Seared Salmon finished with a Basil Pesto Sauce and served on wild rice with a sauté of artichoke, lobster and sweet Italian sausage.

New York Strip..... \$32.00

Grilled New York Strip Steak topped with a delectable lobster bacon butter and served over Yukon Gold mashed potatoes and the vegetable du jour. Add Fried Shrimp\$7.00

Chicken Riggies \$17.00

A Central New York Specialty dish of a mixture of sautéed Chicken, bell peppers, onions, mushrooms, hot peppers and Rigatoni pasta tossed in our Vodka cream sauce.

Chicken Parmesan \$18.00

Fresh Breadcrumbed Chicken Breast topped with marinara sauce, melted Mozzarella cheese and served on a bed of fettuccini.

Chicken Marsala \$20.00

Sautéed Chicken Breast with mushrooms in a Marsala wine sauce and served with garlic mashed potatoes and the vegetable du jour.

Citrus Baked Haddock \$19.00

Haddock Filet baked with flavorful lemon and orange. Served on wild rice with the vegetable of the day.

Shrimp Scampi \$20.00

Plump Shrimp cooked to perfection with crushed garlic and tossed in a lemon butter white wine sauce. Served on a bed of fettuccini.

Stuffed Acorn Squash \$17.00

Roasted Acorn Squash stuffed with sweet Italian sausage, onions, kale, roasted peppers, Parmesan cheese, fried onion rings and drizzled with a Balsamic reduction.

Vegetarian Stuffed Acorn Squash Option \$15.00

The same great stuffing flavors but substituting Portabella Mushroom for the sweet Italian sausage.

We Reserve the Right to Add an 18% Gratuity to Parties of Six or More.

BURGERS AND MORE

All Burgers and Sandwiches come with your choice of fries or a side salad.

Substitute Sweet Potato Fries \$2.00 Substitute Onion Rings \$2.50

Your Burger ... Your Way \$10.50

Grilled Half Pound Burger topped with lettuce, tomato, onion and your choice of *American • Cheddar • Provolone • Swiss*
with Bleu Cheese **\$11.75** with Bacon **\$12.50** with Sautéed Mushrooms **\$12.00**

Prime Rib Sandwich \$13.00

House Made Prime Rib sliced thin with caramelized onions, Swiss and Provolone cheeses on a Ciabatta roll and served with au jus on the side.

Grilled Chicken Sandwich \$11.00

Marinated Chicken Breast on a Ciabatta roll with Honey Mustard and topped with mixed greens, tomato, grilled onions and Swiss cheese.

Haddock Sandwich \$14.00

Fresh 8oz Haddock prepared Fried, Blackened or Broiled and served with cole slaw and tartar sauce.

SIDES

French Fries \$3.25 Sweet Potato Fries \$5.00 Onion Rings \$5.00

KIDS MENU

Chicken Fingers and French fries \$7.95

Hot Dog and French fries \$6.95

Pasta with butter or Marinara sauce \$6.95

Grilled Cheese Sandwich and French fries \$5.95

BEVERAGES

Pepsi Products, Iced Tea, Milk, Coffee, Tea and Hot Chocolate

*Ask your Server about our delicious
“After Dinner” Coffee and Dessert Choices for your sweet tooth*

[*Consuming raw or undercooked foods may increase the risk of food borne illness*]



OUR HISTORY

Located in the beautiful Thousand Islands region of New York State, Bonnie Castle Resort has a history that stretches back more than a century.

The legacy of Bonnie Castle was begun in 1877, when Dr. Josiah Holland built his grand estate, “one of the most picturesque and attractive cottages on the river.”¹ Holland, a novelist and poet, was one of the founders and editors of Scribner’s *Monthly*. He named the beautiful property after his 1874 novel, *Arthur Bonnicastle*. Following Holland’s death in 1881, the property passed to his wife and children.

In 1906, the Holland family sold Bonnie Castle to Gilbert T. Rafferty, a Pittsburgh coke and coal millionaire. Two years later, Rafferty made front-page news when he decided to turn the property into an island: “Mr. Rafferty is making an island out of Bonnie Castle....Twenty-five men are at work digging a canal twelve feet wide and four feet deep through 1,000 feet of land. This will be a great improvement to the point.”² Rafferty also renovated and added on to the Holland mansion; during his ownership, the house featured nine bedrooms, five servants’ rooms, and seven bathrooms. The image in our logo depicts the property as it looked after Rafferty’s renovations.

Bonnie Castle remained in the Rafferty family until 1941, when it was willed to St. Cyril’s Catholic Church on Walton Street in Alexandria Bay. One year later, the church transferred ownership to the White Fathers of Africa, who used the property as a seminary for training young men for Catholic missionary service in Africa.

In 1965, the property was purchased by a Canadian company. It was sold again in 1974 to buyers from Ontario and Quebec, who developed the marina. Four years later, Bonnie Castle was purchased by Donald Cole, whose family founded the Cole Muffler retail chain. Cole converted the manor into a resort with a restaurant, lounge and nightclub. He expanded the resort’s facilities over the years, adding the St. Lawrence building in 1984.

The current owners, from Rochester, New York and Alexandria Bay, New York, bought the property from Don Cole in May 2012. They are proud to run a family-owned business and hope that their plans for renovation will do justice to Bonnie Castle’s rich history.

For a glimpse into Bonnie Castle’s past, be sure to visit the Manor House Restaurant’s reception area, which occupies the entry hall of the original Bonnie Castle mansion.

¹ *New York Times*, August 10, 1891

² *Oswego Daily Times*, February 19, 1908