

Riverside

SPORTS BAR

Spring into Summer!
2020



APPETIZERS

Goat Cheese Stuffed Portabella

Creamy Goat Cheese with roasted corn and pecans stuffed into a Portabella mushroom. Served on fresh Arugala and finished with a Balsamic reduction drizzle. **\$11**

Spinach & Artichoke Dip

Creamy & Cheesy Warm Spinach & Artichoke Dip served with tri-colored chips and Pita chips for dipping. **\$11**

Wings

Basket of Large Wings tossed in your choice of flavorful sauce and served with celery and Bleu cheese. **\$11.99**

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

Cheeseburger Onion Rings

Three Large Onion Rings stuffed with a cheeseburger, breaded and fried. **Unconventional, but oh so good! \$14**

Broiled Brie

Creamy Brie topped with a Cranberry Chutney and served with Crostini. **\$14**

Tuna Sashimi

Sashimi Grade Tuna rolled in Black and White Sesame seeds seared rare and served with pickled ginger, seaweed salad, Wasabi and Ponsu sauce. **\$16**

SALADS

Caesar Salad

Crisp Romaine Lettuce tossed with homemade croutons in a creamy Caesar dressing and topped with shaved Parmesan cheese. **\$9** with **Grilled Chicken \$14** with **Grilled Shrimp \$16** with **Salmon \$19**

Wedge Salad

Wedge of Iceberg Lettuce topped with crumbled Bleu cheese, bacon, red onion and tomato wedges drizzled with a Balsamic glaze. **\$12**

Grilled Tenderloin Chef Salad

Artisan Greens topped with sliced Marinated Grilled Tenderloin, hard boiled egg, bacon, tomato, cucumber, carrot, red onion, green pepper and crumbly Bleu cheese. Served with your choice of dressings. **\$16**

Mediterranean Salad

Artisan Greens with Grilled Chicken, Mandarin oranges, dried cranberries, red onion, tomato and Feta cheese tossed in a sweet citrus vinaigrette. **\$16** with **Grilled Tenderloin \$17** with **Grilled Shrimp \$18** with **Salmon \$21**

Steak Taco Salad

Tri-colored Chips, Chopped Romaine and Iceberg Lettuce, diced tomatoes, red onion, blended cheeses, black beans and corn topped with sliced tenderloin. Served with salsa and sour cream. **\$16**

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

SOUP

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

Classic Chili or White Chicken Chili

Cup \$5 Bowl \$7 Bread Bowl \$8

French Onion

Rich Homemade Onion Soup with garlic croutons topped with melted Provolone and Mozzarella cheeses. \$7

BURGERS AND SANDWICHES

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

Substitute Eggplant Fries \$2.00 Substitute Onion Rings \$2.50

Steak Burger \$11

Grilled Half Pound Steak Burger topped with lettuce, tomato, onion and your choice of *American•Cheddar•Provolone•Swiss* with Bleu Cheese \$12.25 with Bacon \$13.00 with Sautéed Mushrooms \$12.50

BBQ Bacon Burger

Grilled Steak Burger with Cheddar cheese, bacon, onion straws and topped with a rich BBQ sauce. \$13

Loaded Grilled Chicken Sandwich

Grilled Chicken Breast topped with White New York Cheddar cheese, bacon, tomato, coleslaw and honey mustard on a Ciabatta roll. \$11

Grilled Veggie Sandwich

Seasonal Vegetables Grilled and topped with Havarti cheese and a Balsamic glaze on a toasted roll. \$11

St. Lawrence Slider Trio

A Pulled Pork and Pulled Chicken Slider both with a Sweet & Tangy BBQ sauce and a tender Beef Brisket Slider completes this delicious trio. \$12

Turkey Club Sandwich

Sliced Turkey, Bacon, Swiss Cheese, lettuce and tomato on toasted bread with mayo. \$13

Prime Rib Sandwich

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. \$15

Haddock Sandwich

Fresh 6oz Haddock prepared Fried, Blackened or Broiled served with coleslaw and tartar sauce. \$14

Italian Hoagie

Salami, Ham, Pepperoni, Hot Capicola, Provolone cheese, shredded lettuce, tomato, red onion with sprinkled oregano and Italian dressing on a toasted Hoagie bun. \$14

Open Faced Steak & Mushroom

Grilled Tenderloin, sautéed Mushrooms and Spinach on a toasted Ciabatta half bun topped with Goat Cheese Butter and a side of veal demi. \$16

Three Fish Tacos

Warm Seasoned Haddock with Asian Slaw and diced tomato stuffed inside three large soft Tortilla Shells \$14

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

ENTRÉES

Entrées are served with a Garden Salad ~ Caesar Salad can be substituted for an additional \$3

Pasta Primavera

Roasted Red Peppers and Summer Vegetables tossed in a garlic cream sauce with linguini. **\$15**
with Shrimp **\$21** with Cajun Chicken **\$19** with Salmon **\$21**

Stuffed Acorn Squash

Roasted Acorn Squash stuffed with sweet Italian sausage, onions, kale, roasted peppers, Parmesan cheese, fried onion rings, dried cranberries, apples and drizzled with a Balsamic reduction. **\$19**

Chicken Parmesan

Two 3oz. Fresh Breaded Chicken Breasts topped with our own marinara sauce and melted Mozzarella and Parmesan cheeses served on a bed of linguini. **\$18**

Broiled Haddock

Haddock Filet Broiled with a fresh citrus salsa served with wild rice and the vegetable du jour. **\$20**

Chicken Marsala

Sauteéd Chicken Breast with wild mushrooms in a Marsala wine sauce and served with mashed Yukon Gold potatoes and the vegetable du jour. **\$22**

Lemon Garlic Shrimp

Six Large Shrimp tossed with sundried tomatoes, baby kale, white wine, lemon juice, garlic, basil and Parmesan cheese. Served with linguini. **\$24**

Braised Beef Short Ribs

Slow Braised Beef Short Ribs with a rich Merlot Demi Sauce over mashed Yukon Gold potatoes and the vegetable du jour. **\$26**

Lamb Tenderloin

Flavorful Lamb Tenderloin coated with whole grain mustard and chopped pecans pan seared and topped with a Whiskey and Maple Syrup sauce. Served with mashed Yukon Gold potatoes and the vegetable du jour. **\$28**

Honey Garlic Salmon

Salmon Filet Broiled with a Honey Garlic Glaze served over wild rice and the vegetable du jour. **\$29**

Aged Grilled Delmonico Ribeye

12oz. Aged Delmonico Ribeye grilled and topped with sautéed Portabella Mushrooms. Served with mashed Yukon Gold potatoes and the vegetable du jour. **\$34**

SIDES

French Fries \$5.00 Eggplant Fries \$6.00 Onion Rings \$6.00

Notso Fries

Waffle Fries topped with a cheese blend, bacon and broiled to bubbly brown and topped with sour cream. **YUM!**

Jr. Notso \$5 Regular Notso \$7 Lotso Notso \$9

BEVERAGES

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