

DISH + DRINKS

DINNER

SALADS & SOUPS

Gazpacho Soup	\$10
Tomato gazpacho, crab meat, avocado	
Soup Of The Day	\$10
Ask your server	
Caesar	\$13
Romaine hearts, croutons, parmesan, white anchovies with caesar dressing	
Mixed Greens Salad	\$15
Spinach, pear, blue cheese, walnuts, shallot with citrus dressing	
Mediterranean Chickpea Salad	\$15
Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette	
Greek Salad	\$15
Fresh lettuce, tomato, onion, feta, kalamata olives with house dressing	
Caprese Salad	\$10
Tomato, fresh basil, mozzarella, with balsamic reduction	
APPETIZERS	
Calamari	\$10
Crispy fried calamari, marinara sauce	
Mac & Cheese	\$10
Shell pasta, parmesan, cheddar, bacon	
Duck Confit Spring Rolls	\$13
Sweet chili sauce, mesclun salad	
Shrimp Cocktail	\$15
Jumbo shrimp, homemade cocktail sauce	
Ahi Tuna Tartar	\$15
Avocado, mesclun salad, potato chips, salmon roe	
Ceviche	\$15
Fish, shrimp, calamari, lime juice marinade	

ENTRÉES

Cheese Board	\$18
Cheddar, cave aged blue cheese, soft brie with grapes, strawberries, candied walnuts, apple butter	
Wild Mushroom Risotto	\$21
Seasonal wild mushrooms, shallots, garlic, reggiano, truffle oil	
Harvest Black Bean Quinoa Bowl	\$19
Black beans, seasonal veggies, roasted pepper coulis	
Burger	\$15
Lettuce, tomato, onion, cheddar, mayonnaise, frites	
Roasted Rosemary Chicken	\$25
Mashed potatoes, broccolini	
Grilled Pork Tenderloin	\$33
Whipped sweet potato, broccolini, herb sauce	
Flat Iron Steak & Frites - 10oz	\$33
Frites, arugula salad, béarnaise sauce	
Lamb Chop - 10oz	\$35
Sweet potato confit, andouille, arugula	
New York Strip - 12oz	\$37
Strip steak, roasted potato, haricots vert, peppercorn sauce	
Veal Scallopini	\$37
Mashed potato, mixed vegetables, lemon juice	
Surf 'n' Turf	\$37
Flat iron steak, shrimp, roasted potato, asparagus, red wine sauce	

Pasta	\$20
Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan	
- with chicken	\$23
- with sausage	\$23
- with shrimp	\$25
Chef Special	
Ask your server	
Maine Diver Scallops	\$35
Saffron risotto, garlic, parmesan	
Grilled Salmon	\$35
Summer salad, lemon, olive oil	
Sesame Seed Crusted Ahi Tuna	\$28
Jasmine rice, baby bok choy, cherry tomato, ginger horseradish soy sauce	
Garlicky Lemon Mahi Mahi	\$30
Jasmine rice, asparagus, white wine, garlic, butter, lemon juice	
Steamed Maine Mussels & Frites	\$22
Shallots, tomato, white wine reduction, garlic frites	
Shrimp & Grits	\$28
Garlic, shallots, andouille sausage, spinach	
Jumbo Lump Crab Cake	\$32
Succotash, caper, lemon butter	

DISH + DRINKS

DINNER

THREE COURSE PRE-FIX

\$45

STARTERS

Gazpacho Soup

Tomato gazpacho, crab meat, avocado

Calamari

Crispy fried calamari, marinara sauce

Mediterranean Chickpea Salad

Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette

Mixed Greens Salad

Spinach, pear, blue cheese, walnuts, shallot with citrus dressing

ENTRÉES

Grilled Salmon

Summer salad, lemon, olive oil

Pasta

Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan

- with chicken
- with sausage

Wild Mushroom Risotto

Seasonal wild mushrooms, shallots, garlic, reggiano, truffle oil

Flat Iron Steak & Frites - 10oz

Frites, arugula salad, béarnaise sauce

DESSERT

Warm Flourless Chocolate Cake

Vanilla bean ice cream

Trio Sorbet

Lemon, mango, raspberry

Gala Apple Beignet

Salted caramel ice cream, Virginia maple syrup

Pistachio Crème Brûlée

Powdered sugar

The
RIVER
EST **INN** 1956

Open Mon.-Sat.
5PM-10PM