

DISH + DRINKS

DINNER

SMALL BITES & APPETIZERS

Calamari	\$12
Crispy fried with marinara sauce	
Mac & Cheese	\$10
Shell pasta baked with parmesan, cheddar and bacon	
Duck Confit Spring Rolls	\$13
Sweet chili sauce and mesclun salad	
Fried Green Tomatoes	\$10
Bacon and crème fraiche	
Ahi Tuna Tartar	\$15
Avocado, mesclun salad, potato chips, salmon roe	
Cheese Board	\$18
Cheddar, cave aged blue cheese, soft brie served with grapes, strawberries, candied walnuts, apple butter	

SALADS & SOUPS

Butternut Squash Soup	\$10
Roasted pumpkin seeds, pumpkin seed oil	
Mixed Greens Salad	\$10
Spinach, pear, blue cheese, walnuts, shallot citrus dressing	
Warm Duck Confit Salad	\$14
Green beans, pomegranate, butter lettuce, goat cheese, fig-balsamic glaze, olive oil	
Kale Caesar	\$12
Baby kale, romaine hearts, croutons, parmesan, white anchovies, Caesar dressing	
Beet Salad	\$10
Arugula, marinated sweet onions, citrus dressing	

ENTRÉES

Wild Mushroom Risotto	\$21
Seasonal wild mushrooms, shallots, garlic, reggiano cheese, truffle oil	
Harvest Black Bean Quinoa Bowl	\$19
Black beans, seasonal veggies with vegan roasted red and yellow pepper coulis	
Pork Chop - 10oz	\$32
With Brussel sprouts, bacon, whipped sweet potato and broccolini	
Flat Iron Steak & Frites - 10oz	\$33
With frites, arugula salad and a béarnaise sauce	
Lamb Chop - 10oz	\$35
With sweet potato confit, andouille and arugula	
New York Strip - 12oz	\$37
Strip steak with peppercorn sauce, baked potato and haricots vert	
Duck à l'Orange	\$27
Sweet potato, Brussel sprouts, orange port-wine reduction	
Roasted Rosemary Chicken	\$25
Mashed potatoes, broccolini	

Pasta	\$19
Hand crafted fettucine with tomatoes, garlic, basil, white wine parmesan cheese	
- with chicken	\$23
- with sausage	\$23
- with shrimp	\$25
Maine Diver Scallops	\$35
Saffron risotto, garlic, parmesan cheese	
Grilled Swordfish	\$35
Finger potatoes, baby bok choy, roasted peppers, leek sauce	
Atlantic Salmon	\$28
Finger potatoes, zucchini, yellow squash, shallots, garlic, butter dill sauce	
Sesame Seed Crusted Ahi Tuna	\$28
Jasmine rice, baby bok choy, cherry tomatoes, ginger horseradish soy sauce	
Steamed Maine Mussels & Frites	\$22
Shallots, tomatoes, garlic, white wine reduction, garlic frites	
Shrimp & Grits	\$25
Garlic, shallots, andouille sausage, spinach	
Jumbo Lump Crab Cake	\$32
Succotash, caper lemon butter	

DISH + DRINKS

DINNER

THREE COURSE PRE-THEATER

\$45

STARTERS

Butternut Squash Soup

Roasted pumpkin seeds, pumpkin seed oil

Calamari

Crispy fried with marinara sauce

Kale Caesar

Baby kale, romaine hearts, croutons, parmesan, white anchovies, Caesar dressing

Mixed Greens Salad

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

MAIN COURSE

Atlantic Salmon

Finger potatoes, zucchini, yellow squash, shallots, garlic, butter, dill sauce

Pasta

Hand crafted fettucine with tomatoes, garlic, basil, white wine, parmesan cheese

- With chicken
- With sausage

Wild Mushroom Risotto

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

Flat Iron Steak & Frites - 10oz

With frites, arugula salad and a béarnaise sauce

DESSERT

Warm Flourless Chocolate Cake

With vanilla bean ice cream

Trio Sorbet

Featuring lemon, mango and raspberry

Gala Apple Beignet

With salted caramel ice cream and Virginia maple syrup

Pistachio Crème Brûlée

With powdered sugar

The
RIVER
EST **INN** 1956

Open Mon.-Sat.
5PM-10PM