

DISH + DRINKS

DINNER

SOUPS, SALADS & APPETIZERS

Butternut Squash Soup Roasted pumpkin seeds, pumpkin seed oil	\$10
Soup Of The Day Ask your server	\$10
Caesar Romaine hearts, croutons, parmesan, white anchovies with caesar dressing	\$13
Mixed Greens Salad Spinach, pear, blue cheese, walnuts, shallot with citrus dressing	\$15
Mediterranean Chickpea Salad Chickpeas, cucumber, bell pepper, red onion, olives, feta with lemon parsley vinaigrette	\$15
Frisée Salad poached eggs, applewood bacon, mushrooms, mustard vinaigrette	\$15
Fried Green Tomatoes bacon, crème fresh	\$10
Calamari Crispy fried calamari, marinara sauce	\$10
Mac & Cheese Shell pasta, parmesan, cheddar, bacon	\$10
Duck Confit Spring Rolls Sweet chili sauce, mesclun salad	\$13
Ahi Tuna Tartar Avocado, mesclun salad, potato chips, salmon roe	\$15
Cheese Board Cheddar, cave aged blue cheese, soft brie with grapes, strawberries, candied walnuts, apple butter	\$18

ENTRÉES

Wild Mushroom Risotto Seasonal wild mushrooms, shallots, garlic, reggiano, truffle oil	\$21
Harvest Black Bean Quinoa Bowl Black beans, seasonal veggies, roasted pepper coulis	\$19
Burger Lettuce, tomato, onion, cheddar, mayonnaise, frites	\$17
Roasted Rosemary Chicken Mashed potatoes, broccolini	\$25
Grilled Pork Tenderloin Whipped sweet potato, broccolini, herb sauce	\$33
Flat Iron Steak & Frites - 10oz Frites, arugula salad, béarnaise sauce	\$33
Lamb Chop - 10oz Sweet potato confit, andouille, arugula	\$35
New York Strip - 12oz Strip steak, roasted potato, haricots vert, peppercorn sauce	\$37
Veal Scallopini Mashed potato, mixed vegetables, mushroom marsala	\$32
Surf 'n' Turf Flat iron steak, shrimp, roasted potato, asparagus, red wine sauce	\$37

Pasta Hand crafted fettuccine, tomato, garlic, basil, white wine, parmesan	\$20
- with chicken	\$23
- with sausage	\$23
- with shrimp	\$25

Chef Special

Ask your server

Maine Diver Scallops Saffron risotto, garlic, parmesan	\$35
Grilled Salmon Grilled beluga lentils, apple-wood bacon, beurre rouge sauce	\$35
Sesame Seed Crusted Ahi Tuna Jasmine rice, baby bok choy, cherry tomato, ginger horseradish soy sauce	\$28
Garlicky Lemon Mahi Mahi Jasmine rice, asparagus, white wine, garlic, butter, lemon juice	\$30
Steamed Maine Mussels & Frites Shallots, tomato, white wine reduction, garlic frites	\$22
Shrimp & Grits Garlic, shallots, andouille sausage, spinach	\$28
Jumbo Lump Crab Cake Succotash, caper, lemon butter	\$32

DISH + DRINKS

DINNER

THREE COURSE PRE-FIX

STARTERS

Butternut Squash Soup

Roasted pumpkin seeds, pumpkin seed oil

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

Grilled beluga lentils, apple-wood bacon, beurre rouge sauce

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

Banana Bread Pudding

Caramel, Vanilla bean ice cream

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