

# DISH + DRINKS

## DINNER

### SMALL BITES / APPETIZERS

#### Calamari

crispy fried with marinara sauce

#### Mac & Cheese

shell pasta baked with parmesan and yellow cheddar cheese sprinkled with or without bacon

#### Duck Confit Spring Rolls

sweet chili sauce, masclun

#### Fried Green Tomatoes

bacon, crème fresh

#### Ahi Tuna Tartar

avocado, mesclun, potato chips, salmon roe

#### Dish Cheese Board

german cheese, cave aged blue cheese, soft camembert style amish cheese

### SIDE SALADS & SOUPS

#### Soup

butternut squash, roasted pumpkin seeds, pumpkin seed oil

#### Today's Soup

#### Mixed Green Salad

spinach, pear, blue cheese and walnut salad shallot citrus dressing

#### Warm Duck Confit Salad

green beans, pomegranate, butter lettuce, goat sheese, fig-balsamic glaze and olive oil

#### Kale Caesar

baby kale, romaine hearts, croutons, parmesan, white anchovies, caesar dressing

#### Beet Salad

citrus vinaigrette, arugula, marinated sweet onions, light citrus dressing

### MAIN DISHES

#### Vegetarian/Vegan

#### Wild Mushroom Risotto

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

#### Harvest Black Bean Quinoa Bowl

black beans, seasonal veggies, vegan roasted red and yellow pepper coulis

#### Chops & Steaks

#### Veal Chop

(12oz) – with rosemary butter green beans mashed potatoes wine reduction sauce with wild mushrooms

#### Pork Chop

with brussel sprouts, bacon, whipped sweet potato, broccolini

#### Steak And Frites

grilled 10 oz flat iron steak, frites, arugula salad, béarnaise

#### Lamb Chops

sweet potato confit with andouille and arugula

#### New York Strip

peppercorn sauce; baked potato, haricot verde

#### Poultry

#### Duck à l'Orange

duck breast, sweet potato, brussel sprouts and orange port-wine reduction

#### Roasted Rosemary Chicken

mashed potatoes, broccolini

#### Pasta

#### Dish Pasta

hand crafted fettucine with tomatoes, garlic, basil, white wine and parmesan cheese

#### Chicken Pasta

hand crafted fettucine, grilled chicken, garlic, olive oil, and parmesan cheese

#### Sausage Fettucine

hand crafted fettucine, tomatoes, garlic, basil, white wine and parmesan cheese, and cream

#### Shrimp Fettucine

hand crafted fettucine, tomatoes, garlic, basil, white wine and parmesan cheese, and cream

#### Seafood

#### Maine Diver Scallops

with a saffron risotto, parmesan and garlic

#### Grilled Swordfish

finger potatoes, baby bok choy with roasted peppers and leek sauce

#### Atlantic Salmon

finger potato, zucchini, yellow squash, shallots, garlic, butter, dill sauce

#### Sesame Seed Crusted Ahi Tuna

sesame crusted jasmine rice, baby bok choy, cherry tomatoes, a ginger horseradish, soy sauce

#### Steamed Maine Mussels and Frites

shallots, tomatoes, garlic, white wine and garlic frites

#### Dish+ Drinks Shrimp and Grits

garlic, shallots andouille sausage and spinach

#### Jumbo Lump Crab Cakes

house made succotash a caper lemon butter sauce

12

10

12

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14

18

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54

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36

26

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22

22

24

35

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27

27

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25

30

# DISH + DRINKS

DINNER

## THREE COURSE PRE-THEATER

\$40

### STARTERS

#### Seasonal Soup

butternut squash, roasted pumpkin seeds

#### Calamari

crispy fried with marinara sauce

#### Kale Caesar

baby kale, romaine hearts, croutons,  
parmesan, white anchovies, caesar dressing

#### Mixed Green Salad Spinach

spinach, shallot, pear, walnut salad, blue cheese  
and citrus dressing

### MAIN COURSE

#### Atlantic Salmon

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

#### Steak (Flat Iron) and Frites

grilled 10 z. flat iron steak, fries,  
arugula salad, béarnaise

#### Chicken Pasta-Broccolini

hand crafted fettucine, grilled chicken, garlic,  
olive oil, and parmesan cheese

#### Wild Mushroom Risotto

seasonal wild mushrooms, shallots,  
garlic reggiano cheese

### DESSERT

#### Warm Flourless Chocolate Cake

with vanilla bean ice cream

#### Trio Sorbet

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**