

Riverside on the Green

From the Garden

Watermelon and Mint Salad

farm fresh watermelons and avocado, feta cheese and mint straight from Riverside's herb garden. Tossed with olive oil, salt and pepper. A refreshing summertime salad.

\$7

Spinach Salad

baby spinach, red onions, dried cranberries, grape tomatoes, crumbled bleu cheese and warm bacon vinaigrette.

\$8

Arugula Salad

petite arugula lettuce lends a peppery flavor to this salad. Served with shaved fennel, red onions, cherry tomatoes, cranberries, shaved parmesan and dressed with a house made arugula vinaigrette. This salad is a soon-to-be classic.

\$8

Grilled Chicken Salad

fresh spring greens, grape tomatoes, mushrooms, red onions, cucumbers and marinated grilled chicken.

\$8

Grilled Steak Salad

fresh spring greens, grape tomatoes, mushrooms, red onions, cucumbers and grilled sirloin.

\$9

Appetizers

Onion Soup Gratinee

house made caramelized onion broth, sourdough brusk and a trio of melted cheeses.

\$4

Corn Chowder

traditional creamy corn chowder with a kick. Served with a shrimp fritter.

\$4

Tomato Bruschetta

vine ripened tomatoes, basil, garlic and olive oil served on toasted sourdough crostinis and topped with shaved parmesan and aged balsamic vinegar. Great for sharing!

\$6

Crab Cakes

house made lump crab cakes pan fried to perfection and served with srirache remoulade and kimchee cucumbers. A golden-brown and delicious spin on an old favorite!

\$9

Riverside Fries

house cut french fries tossed with parmesan, sliced garlic, fresh sage, thyme and oregano from the Course's own herb gardens.

\$5

Sandwiches

Monte Cristo

thinly sliced ham, turkey and Swiss cheese between slices of sourdough. Battered and fried until golden brown. Served with purple cabbage slaw and apple dipping sauce.

\$7

Riverside Club

ham, turkey, apple wood smoked bacon, Swiss and American cheeses. Served with chips and a pickle.

\$7

Grilled Portabella Sandwich

grilled balsamic marinated portabella with roasted red peppers, grilled red onions, and basil aioli atop fresh ciabatta bread. Served with a side salad.

\$8

Steak Sandwich

marinated and grilled sirloin, arugula lettuce and srirache aioli on a sourdough roll. Served with pomme frites.

\$9

Crab Cake Sandwich

house made lump crab cakes, chipotle aioli, and fresh arugula on a ciabatta roll. Served with a side salad.

\$9

add house-cut French fries for 1.50

Pastas

BLT Pasta

Riverside's classic pasta back by popular demand. Apple wood smoked bacon lardons, grape tomatoes, spinach and basil picked fresh from our own herb garden, tossed with fettuccini in a delicate garlic butter sauce. An easy please for even the pickiest of palates.

\$14

Housemade Raviolo

hand rolled pasta stuffed with spinach, fresh herbs and ricotta cheese. Served in a sage brown butter.

\$15

Mediterranean Pasta

fennel, onions, capers, artichoke hearts, tomatoes and grilled chicken tossed with garlic, white wine, olive oil and fettuccini.

\$15

From the Ocean

Pan Seared Black Cod

delicate cod loins pan seared and served in an aromatic wild mushroom and leek fricassee.

\$16

Mountain Trout

grilled mountain trout stuffed with lemons and fresh fennel greens. Served on a bed of rice pilaf with a citrus nage.

\$17

From the Grille

Grilled Pork Chop

well-marbled, bone-in pork loin grilled to order with flavorful rhubarb chutney. Served with the vegetable of the day and house made spaetzel.

\$17

Grilled Porterhouse*

aged a minimum of 21 days, this unique cut of steak provides a robust portion of well-marbled, flavorful beef. Char grilled and topped with a giant onion ring and Yukon gold mashed potatoes. Best served medium-rare to medium.

\$22

Sirloin*

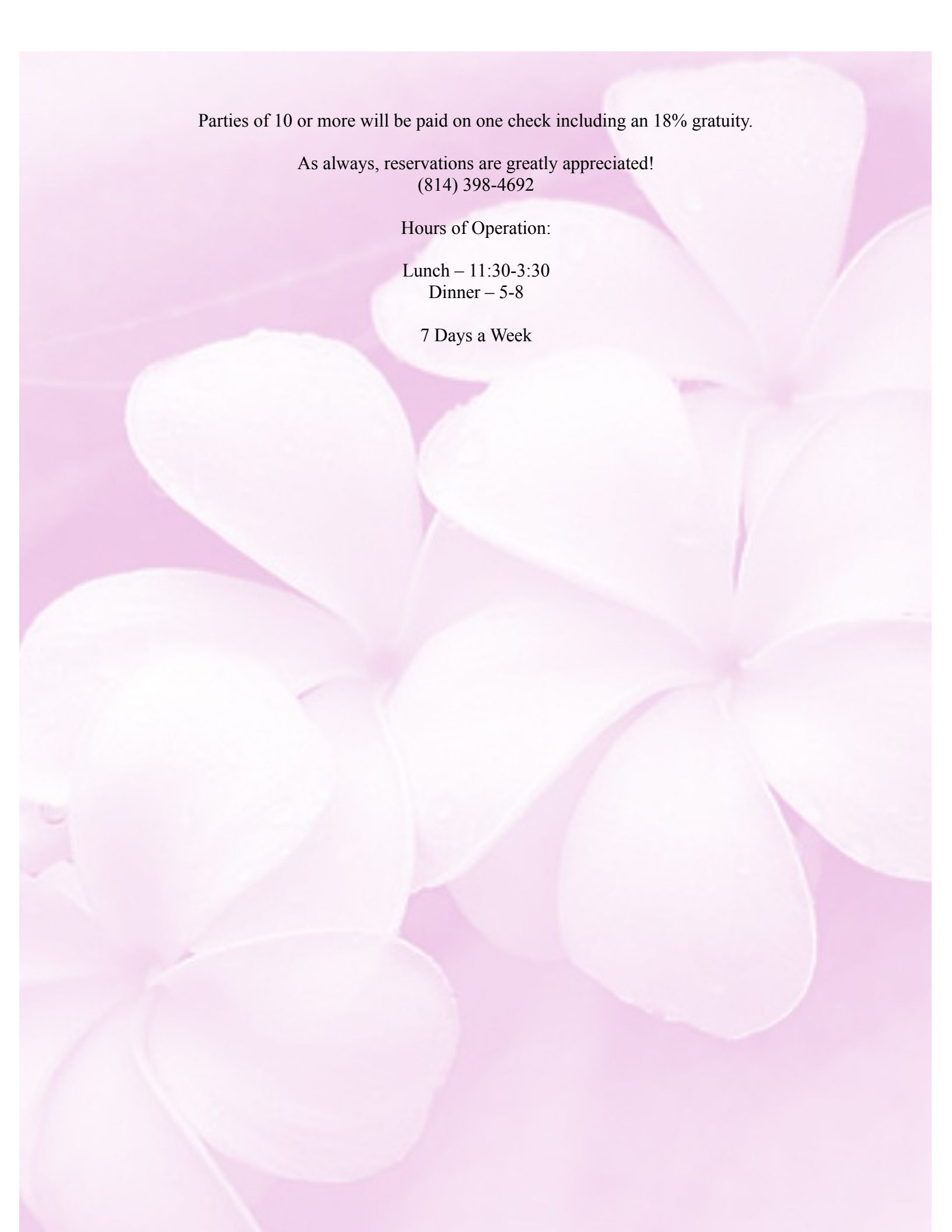
10 ounce marinated sirloin steak grilled to order. Served with house cut pomme frites and cabernet compound butter.

\$18

**Consuming raw or undercooked meats including beef, pork, poultry, seafood and eggs may cause food born illness*

Menu substitutions or modifications may be charged accordingly

Dressing Options: Ranch, French, Italian, Thousand Island, Balsamic Vinaigrette, Oil & Vinegar

The background of the entire page is a soft, light pink color. Overlaid on this background are several large, stylized white flowers with five petals each, arranged in a scattered pattern. The flowers are rendered with a slight transparency, allowing the pink background to show through them.

Parties of 10 or more will be paid on one check including an 18% gratuity.

As always, reservations are greatly appreciated!

(814) 398-4692

Hours of Operation:

Lunch – 11:30-3:30

Dinner – 5-8

7 Days a Week