

Riverside Golf Course Restaurant
Erie Fine Dining

From the Garden

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

Riverside Fries

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

\$5

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

Mediterranean Pasta

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

\$15

From the Ocean

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

Sirloin*

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

\$18

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

**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

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