



Riverside

Dinner Menu

Share Plates

Meat & Cheese Board \$16

Chef's Selection of Artisan Breads, Meats, and Cheeses

Deviled Egg Trio \$14

Two Each: Truffle, Bacon, Harissa, Frisee

Buttermilk Fried Calamari \$17

Sambal Aioli, Fresh Lemon

Shrimp Louie \$16

Avocado, Cherry Tomato, Hard Boiled Egg, Chives, Capers, Housemade Louie Dressing, Toasted Brioche

Starters

GF Beef Carpaccio \$19

Thinly Sliced Filet Mignon, Red Onion, Capers, Parmesan Cheese, Black Pepper, Maldon Sea Salt, Olive Oil, Toasted Brioche

Ahi Tuna Tartare \$19

Scallions, Avocado, Radish, Yuzu, Wonton Crisps

Prosciutto de Parma \$18

Burrata, Arugula, Grilled Croutons, Balsamic Vinegar, Arbequina Olive Oil, Chili Flakes

Chilled Jonah Crab \$20

Granny Smith Apples, Celery, Black Truffle

Soup & Salad

GF V House Salad \$9.50

Mixed Greens, Carrots, Cucumbers, Radishes, Cherry Tomatoes, Choice of Dressing

GF Riverside Wedge \$14

Little Gem Lettuce, Pancetta Lardons, Cherry Tomatoes, Gorgonzola Blue Cheese, Green Goddess Dressing, Brioche Croutons

Steak Salad \$16

Marinated-Grilled Flank Steak, Romaine Lettuce, Daily's Bacon, Point Reyes Blue Cheese, Tomatoes, Crispy Onions, Choice of Dressing

Caesar Salad \$10

Little Gem Lettuce, Anchovy, Parmesan Crisp, Croutons

Soup du Jour Cup \$4 Bowl \$7

Add to Any Salad; Grilled Chicken - \$4 / Steak - \$6 / Salmon-\$9 / Chilled Shrimp (6) - \$9

Ranch / Blue Cheese / Caesar / Thousand Island / Herb Vinaigrette / Balsamic Vinaigrette / Cilantro-Ginger / Green Goddess

Entrées

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- Ⓜ Grilled Rainbow Trout \$28
Herb Scented Grains, Butternut Squash, Preserved Lemon, Toasted Hazelnuts, Crispy Garlic, Brown Butter
Pairs well with Flowers Chardonnay; \$18
- Ⓜ Grilled Mahi Mahi \$34
Ancho Chili Roasted Sweet Potato, Mango-Avocado Salsa, Fried Kale
Pairs well with Green and Red Sauvignon Blanc; \$13
- Ricotta Cheese Agnolotti \$28
Butternut Squash, Baby Spinach, Pancetta, Oven Roasted Tomatoes, Pine Nut Gremolata
Pairs well with Jermann Pinot Grigio; \$11
- Rigatoni Alfredo \$24
Grilled Chicken, Baby Spinach, Button Mushrooms, Pecorino Cheese
Pairs well with Olek Bondonio Barber d'Asti; \$12
- Ⓜ Grilled Lamb Chops \$42
Roasted Garlic Mashed Potatoes, Wild Mushrooms, Charred Broccolini, Mint Chimichurri
Pairs well with Domain de la Janasse Red Rhone; \$17
- Ⓜ Six Ounce Reminisce Ranch Filet Mignon \$42
Wrapped in Applewood Smoked Bacon, Brussels Sprouts, Fingerling Potatoes, Roasted Shallot Butter
Pairs well with Prisoner Unshackled Cabernet Sauvignon; \$18
- Eight Ounce Bison New York Strip \$45
Coffee Rub, Creamed Barley, Baby Turnips, Huckleberries (Chef Suggests Medium Rare)
Pairs well with Penfold's Bin 389 Red Blend; \$17

Sides

Creamed Barley	Garlic Mashed Potatoes
\$5	\$5
Brussels Sprouts	Baby Turnips
\$6	\$6
Roasted Fingerling Potatoes	Broccolini with Pecorino
\$5	\$6

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions

All Day Favorites

Guacamole and Chips • \$10

House-made Guacamole, Tortilla Chips, House Salsa

Chicken Wings

Choice of House Dry Rub, Buffalo Style, or Korean Barbecue Sauce, Celery. Choice of Ranch or Blue Cheese Dressing

• 6-\$10 9-\$14 12-\$17

Nachos Supreme • \$14

Seasoned Ground Beef or Grilled Chicken, Cheddar, Pepper Jack Cheese, Salsa, Sour Cream, Black Olives, Jalapeños

Brown Derby Cobb Salad • \$14

Romaine Lettuce, Hard Cooked Egg, Point Reyes Blue Cheese, Heirloom Tomato, Daily's Bacon, Scallion, Turkey Breast. Choice of Dressing

BLT • \$12

Daily's Bacon, Romaine Lettuce, Beefsteak Tomato, Mayonnaise, Toasted Sourdough Bread

RCC Burger • \$16

Eight-Ounce All Beef Chuck-Brisket Blend, Choice of Cheese

Bacon \$2 / Sliced Avocado \$3

Fish and Chips • \$17

Hand Breaded Cod, French Fries, Tartar Sauce, Lemon

Teriyaki Salmon • \$24

Jasmine Rice, Edamame, Pickled Cucumber, Red Radish, Avocado, Cilantro, Wasabi Mayo, Sesame Seeds