



Riverside

Dinner Menu

Share Plates

Meat & Cheese Board	\$16	Buttermilk Fried Calamari	\$17
<i>Chef's Selection of Artisan Breads, Meats, Cheeses</i>		<i>Sambal Aioli, Fresh Lemon</i>	
Ⓞ Shrimp Cocktail	\$16	Ⓞ Deviled Egg Trio	\$14
<i>Cocktail Sauce, Bay Shrimp, Celery, Lemon Wedge</i>		<i>Two Each: Truffle, Bacon, Harissa, on Frisee</i>	

Starters

Ⓞ Beef Carpaccio	\$19	Ⓞ Skillet Baked Brie	\$15
<i>Thinly Sliced Filet Mignon, Red Onion, Capers, Parmesan Cheese, Black Pepper, Maldon Sea Salt, Olive Oil, Toasted Brioche</i>		<i>Sautéed Apple, Toasted Pistachios, Artisan Bread</i>	
Ⓞ Queso Dip	\$14	Snow Crab Cakes	\$21
<i>Cotija Cheese, Tomato, Cilantro, Tortilla Chips, Salsa</i>		<i>Four Small Cakes, Harissa Aioli, Lemon Wedge</i>	

Soup & Salad

Ⓞ Ⓞ House Salad	\$10	Ⓞ Steak Salad	\$18
<i>Mixed Greens, Carrots, Cucumbers, Radishes, Cherry Tomatoes, Choice of Dressing</i>		<i>Marinated-Grilled Flank Steak, Baby Spinach, Cherry Tomatoes, Sugar Peas, Radishes, Toasted Pine Nuts, Point Reyes Blue Cheese, Tossed in a Creamy Chipotle Dressing</i>	
Caesar Salad	\$12	Ⓞ Shrimp Louie	\$16
<i>Little Gem Lettuce, Anchovy, Parmesan Crisp, Croutons</i>		<i>Bay Shrimp, Mixed Greens, Avocado, Cherry Tomato, Hard Boiled Egg, Chives, Capers, House-made Louie Dressing</i>	
Ⓞ Riverside Wedge	\$14	Soup du Jour	Cup \$4 Bowl \$7
<i>Little Gem Lettuce, Pancetta Lardons, Cherry Tomatoes, Gorgonzola Blue Cheese, Green Goddess Dressing, Brioche Croutons</i>			

Add to Any Salad; Grilled Chicken - \$6 / Steak - \$8 / Salmon-\$12 / Chilled Shrimp (6) - \$9

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

Entrées

- Ⓜ Filet Mignon \$45
Six Ounce, Sweet Cream Mashed Potatoes, Brussel Sprouts, 3 Peppercorn Butter
- Ⓜ Grilled Hamachi \$36
Roasted Fennel, Tangerines, Forbidden Rice, Soy-Orange Glaze
- Braised Beef Short Rib \$42
Soft Polenta, Roasted Carrots, Pearl Onions, Pickled Fennel, Red Wine Jus
- Ⓜ Spore Attic Mushroom Risotto \$22
Swiss Chard, Black Truffle Cream
Add 5 oz. Flank Steak \$8
- Pappardelle a La Bolognese \$26
Egg Noodles, Rich Tomato Meat Sauce, Parmesan Cheese
- Ⓜ Grilled New Zealand Lamb Chops \$46
Three Chops, Pearl Cous Cous, Wild Mushrooms, Broccolini, Mint Chimichurri
- Grilled White Marble Farms Pork Chop \$32
Sautéed Apples, Butternut Squash, Herbed Spaetzle, Grain Mustard Cream Sauce

Sides

Soft Polenta	Sweet Cream Mashed Potatoes
<i>Parmesan</i>	\$5
\$5	Baked Potato
Brussels Sprouts	\$5
\$6	Egg Noodle
Broccolini	<i>Butter, Parmesan</i>
<i>Parmesan, Chili Flakes</i>	\$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 • \$12

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-\$12 9-\$15 12-\$18

Nachos Supreme • \$14

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

Brown Derby Cobb Salad • \$15

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

BLT • \$14

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

RCC Burger • \$18

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

Bacon \$2 / Sliced Avocado \$2

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