

Riverside Country Club

Dining Room Menu

11/2010

First Courses

Crispy Duck Spring Roll with Mango Sauce and Cilantro Ginger Pesto
\$9.95

Sautéed Helix Snails with Roasted Garlic and Shallot Butter
Herb Bread Crumbs and Asiago Cheese
\$6.95

Sautéed Chicken Livers with Casis Demi
\$ 4.95

French Onion Soup Au Gratin
\$9.95

Main Courses

Served with soup of the day or salad

Sautéed Jumbo Prawns with
Portuguese Linguica Pepper Cream Linguini Pasta
\$24.95

Blackened Sea Scallops with Garlic Annatto Seed Oil
Scallion Green Chili Cheddar Grits
\$23.95

Braised Veal "Osso Bucco" with Red Wine Demi and Citrus Gremolata
Shiitake Mushroom and Spinach Rissotto
\$28.95

Pan Roasted Quail with Dried Cherry and Pancetta Sauce
Maple Glazed Roasted Yams
\$ 21.95

Sautéed Pork Schnitzel ala Holstein
Roasted Yukon Gold Potato
\$ 18.95

Grilled Beef Tenderloin Filet Medallions
With Red Onion Balsamic Marmalade and Port Beurre Rouge Sauce
Roasted Garlic Whipped Potato
\$30.95