

Riverside Country Club

Evening Grill Menu

11/2010

Soups and Salads

<u>Our Soup of the Day</u>	Cup \$ 3.95 / Crock \$ 4.95
<u>French Onion Soup Au Gratin</u>	\$ 9.95
Caramelized onions simmered in a rich beef broth topped and baked with Sourdough croutons, Swiss Gruyere and Parmesan Cheese	
<u>House Salad</u>	\$ 3.95
Iceberg and romaine lettuce served with tomato, cucumber, radish and carrots Our House Dressing Selections: gorgonzola blue cheese, ranch, balsamic vinaigrette, mixed berry vinaigrette, Italian, honey mustard and cilantro ginger vinaigrette	
• Add gorgonzola blue cheese crumbles	\$ 1.50
<u>House Caesar Salad</u>	\$ 4.95
Romaine lettuce tossed with Caesar dressing, parmesan cheese and herb croutons, topped with two anchovy filets	
<u>Dinner Caesar Salad</u>	\$ 6.95
Romaine lettuce tossed with Caesar dressing, parmesan cheese and herb croutons, topped with two anchovy filets	
Add on the following selections for:	
o grilled 6oz.chicken breast	\$ 4.95
o seared 4 oz wild Sockeye salmon filet	\$ 6.95
o 3 chilled shrimp cocktail	\$ 5.95
o grilled 8oz Angus Sirloin steak	\$10.95

Appetizers

<u>Feta and Olives</u>	\$ 5.95
Greek kalamata and Spanish pimiento stuffed olives with olive oil, balsamic vinegar, feta cheese and grilled pita bread	
<u>Warm Brie in Pastry</u>	\$ 8.95
Melted in a puff pastry vol au vent shell and served with Montana huckleberry preserves and roasted walnuts	
<u>Sautéed Mushrooms</u>	\$ 4.95
With port wine butter and grilled garlic foccacia bread wedges	
<u>Chilled Shrimp Cocktail</u>	\$10.95
6 chilled tiger shrimp served with cocktail sauce and lemon	
<u>Crispy Calamari with Tartar and Cocktail Sauce</u>	\$11.95
<u>Cheese, Jalapeno and Crispy Chicken Quesadilla</u>	\$ 6.95
8" flour tortilla, grilled with cheddar, pepper jack and a chopped chicken strip. Served with sour cream and fire roasted tomato salsa	
<u>Chicken Wings</u>	6 for \$6.95/ Doz.for \$11.95/ 18 for \$14.95
Tossed in cayenne red pepper sauce and served with blue cheese dressing and celery stick	
<u>RCC House 8oz.Angus Burger</u>	\$ 7.95
Fresh Angus ground beef hand pattied daily	
<u>Cheeseburger</u>	\$ 9.00
Our 8oz. burger topped with 2 slices of your choice Cheese selections: Provolone, cheddar, Swiss, Blue, pepper jack or American	

Add on Sides Choices

French Fries	\$1.50	Onion Rings	\$2.50
Fresh Fried Potato Chips	\$1.75	Cottage Cheese	\$1.50
Sweet Potato French Fries	\$2.25	Seasonal Fruit Cup	\$1.50

Nightly Casual Dinners

All served with your choice of a house salad, Caesar salad or the soup of the day

<u>Thai Style Meatballs with Green Coconut Curry</u>	\$15.95
Ground pork meatballs with mint, cilantro, scallion and spices cooked in a mild Thai-style coconut green curry served with steamed basmati rice	
<u>Linguini Pasta Primavera</u>	\$14.95
Sautéed fresh medley of tomato, broccoli, spinach, arugula, roasted garlic, fresh basil, red chili pepper flakes and olive, topped with parmesan cheese	
<u>Loaded Baked Russet Potato</u>	\$ 7.95
Split open then stuffed with melted cheddar cheese, topped with sour cream, scallion and bacon	
<u>Meat Loaf</u>	\$13.95
Two slices of our comfort food favorite served with brown gravy, roasted garlic mashed potatoes and the vegetable of the day	
<u>Walleye Filet and Fries</u>	\$21.95
A batter-less deep fried 10oz. Walleye Filet served with french fries tartar sauce, lemon and malt vinegar	
<u>Grilled Wild Sockeye Salmon</u>	\$18.95
An 8oz filet served with melted maitre d butter and extra vegetable selection of the day	
<u>Cuban Style Chopped Slow Roasted Pork Shoulder</u>	\$14.95
Served with citrus garlic mojo sauce, Spanish style rice, pinto beans and sliced avocado	
<u>Sautéed Beef Liver</u>	\$13.95
Served with caramelized onion, 2 strips of bacon, mashed potatoes and the vegetable selection of the day	
<u>Sirloin Steak</u>	\$17.45
An 8oz. Angus cut grilled to your preference, served with the vegetable of the day	

Rare-Bright red, cool center

Medium Rare-Warm, red center

Medium-Warm, pink center

Medium Well-Hot center with small amount of pink

Well Done-Cooked throughout, no pink