

# Riverside Country Club

## Lunch Menu

11/2010

### Soups and Salads

<u>Our Soup of the Day</u>	Cup \$ 3.95 / Crock \$ 4.95
<u>Hearty White Bean and Ham Soup</u>	Cup \$ 3.95 / Crock \$ 4.95
<u>Soup and House Salad Combination</u>	Cup \$ 6.95 / Crock \$ 7.95
<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>Lunch Caesar Salad</u>	\$6.95
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 cocktail shrimp	\$5.95
o grilled 8oz Angus Sirloin steak	\$10.95
<u>Crab Stuffed Avocado</u>	\$11.95
Dungeness crab meat mixed with mayonnaise and served on a half Haas avocado with sliced tomato, cucumber and dill. Dressed with fresh squeezed lemon juice and olive oil	
<u>Organic Greens</u>	\$6.95
An assorted mix of organic baby lettuce greens and arugula tossed with grape seed oil and champagne vinegar. Topped with roasted pine nuts and dried cherries	
<u>Pancetta Wedge Salad</u>	\$8.95
A wedge of iceberg lettuce topped with our house-made blue cheese dressing, sliced Bartlett pear, candied pecans and pancetta bacon	
<u>Roasted Beet and Apple</u>	\$7.95
Roasted beet wedges tossed with sherry vinegar and olive oil served with sliced apple, diced celery, walnuts and romaine greens	
<u>Spinach</u>	\$8.95
Fresh spinach greens tossed with honey poppy seed dressing topped with sliced mushroom, 2 strips of bacon, chopped boiled egg and red onion	

### Pizza

*Baked on our own grilled flatbread crust*

Fresh Mozzarella and Cheese	\$6.95
Margherita- Fresh Tomato, Mozzarella and Basil	\$7.95
Pepperoni, Italian Sausage and Cheese	\$8.95
Our Special of the day	\$9.95

## Sandwiches

<u>Half Combination</u>	\$9.50
Choose half of any sandwich below with a house salad, Caesar salad or cup of soup	
<u>Mediterranean Vegetable Sand-wedge</u>	\$6.95
Roasted eggplant, Muhammara sauce, sun-dried tomato chevre, Organic arugula, tomato and cucumber. Served on our own roasted garlic foccacia bread	
<u>Green Goddess Portobello</u>	\$6.95
Panko breaded fried Portobello mushroom, sliced smoked Gouda cheese with an herb-avocado dressing, sliced cucumber, tomato and alfalfa sprouts served on whole wheat bread	
<u>Grilled 3 Cheese and Tomato</u>	\$7.25
Sliced tomato with dill havarti, Muenster and fontina cheese	
<u>Turkey and Bacon Melt</u>	\$7.95
Warm sliced deli-smoked turkey with 2 strips of bacon, provolone cheese and cranberry orange sauce served on cranberry-walnut bread	
<u>Warm Ham and Brie</u>	\$7.95
Grilled sliced ham topped with melted brie cheese and Montana huckleberry preserves served on whole wheat bread	
<u>B.L.T</u>	\$5.95
3 strips of crisp bacon, green leaf lettuce, tomato and mayonnaise on toasted wheat or white bread	
<u>Beef Pastrami Reuben</u>	\$7.95
Warm thin sliced pastrami beef topped with sauerkraut, swiss cheese and 1000 island dressing served on dark rye	
<u>Grilled Italian Sausage Hero</u>	\$8.95
Mild Italian sausage topped with sautéed green bell peppers, onion, melted provolone cheese served on a hoagie roll with a side of marinara sauce	
<u>Entrée Lunches</u>	
<u>Poached Wild Sockeye Salmon</u>	\$15.95
An 8oz. filet simmered in a vegetable and herb broth, served with cucumbers, sweet and sour macadamia nut vinaigrette and steamed broccoli	
<u>Walleye Fillet and Fries</u>	\$18.95
A batter-less deep fried 10oz.walleye filet served with french fries, tartar sauce, lemon, and malt vinegar	
<u>Chilled Shrimp Cocktail</u>	\$10.95
Six tiger shrimp served with classic cocktail sauce and lemon	
<u>Linguini Pasta Primavera</u>	\$ 11.95
Sautéed fresh medley of tomato, broccoli, spinach, arugula, roasted garlic, fresh basil, red chili pepper flakes and olives, topped with parmesan cheese	
<u>Vegetarian Seared Tofu Steak</u>	\$10.95
Served with vegetable coconut panang curry sauce and steamed brown rice	
<u>Moroccan Style Spicy Garlic Shrimp</u>	\$12.95
6 shrimp sautéed with harissa sauce, grilled eggplant, toasted almonds and couscous	
<u>Blackened Steak Tips and Tortillas</u>	\$8.95
Seared beef tenderloin filet tips, bell pepper and onion seasoned with Cajun style spices and served with 2 grilled flour tortillas and chipotle sour cream	
<u>Our Meat Loaf</u>	\$6.95
One slice of our comfort food favorite served with jo-jo style russet steak fries, brown gravy and steamed broccoli	

## Burgers From The Grill

*All served with lettuce, sliced tomato, pickle chip and red onion*

<u>RCC House 8oz. Angus Burger</u> Fresh Angus ground beef hand pattied daily	\$ 7.95
<u>Cheeseburger</u> Our 8oz. burger topped with 2 slices of your choice Cheese selections: Provolone, cheddar, Swiss, Blue, pepper jack or American	\$9.00
<u>Green Monster</u> Our 8oz. burger topped with a rich creamy spinach-artichoke and cheese spread and two strips of bacon	\$10.95
<u>BBO Piggyback and Cheese</u> Our 8oz. burger topped with warm sliced smoked ham, 2 strips of bacon, barbeque sauce and your choice of cheese	\$10.95
<u>Avocado, Salsa and Sour Cream</u> Our 8 oz. burger topped with fresh avocado, fire roasted tomato salsa, and sour cream	\$10.95
<u>Mushroom and Onion Burger</u> Our 8 oz. burger topped with sautéed mushrooms and onion	\$10.75
<u>Teriyaki Wild Sockeye Salmon Filet</u> 4 oz. filet topped with wasabi-horseradish mayo, scallion and toasted sesame seeds	\$7.95
<u>6oz. Chicken Breast Burger with Cheese</u> Cheese selections: Provolone, cheddar, Swiss, Blue, pepper jack or American	\$6.95
<u>Pollo con Chile Verde</u> A 6 oz. chicken breast seasoned with cumin and garlic, topped with chopped green-chile sauce, melted pepper jack cheese and sliced avocado	\$7.95
<u>Thai Peanut Chicken</u> A 6oz. chicken breast topped with peanut vinaigrette, Thai sweet chili sauce, fresh mint and chopped roasted peanuts	\$7.95
<u>Buffalo Chicken Strip</u> Two fried chicken tenderloin strips tossed with red pepper cayenne sauce topped with diced celery and ranch dressing	\$5.95
<u>Butterfly Angus 8oz. Sirloin Steak</u> A horizontal slice across this steak grilled to your preference, topped with sautéed onion and mushroom and served on our own onion bun	\$13.95

### 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