

THE - RIVERSIDE - GRILL



RIVERSIDE
COUNTRY CLUB

STARTERS

WILD MUSHROOM TOAST | \$16

Garlic Sautéed, Fresh Cream & Asiago on a
Butter Toasted Baguette

SMOKED MUSHROOM & BACON DIP | \$20

Served with Pita Crisps

WINGS | \$20

Honey Garlic, Mild, BBQ, or Hot

BACK NINE NACHOS | \$17

Peppers, Tomatoes, Onions, Jalapenos &
Cheddar on Crisp Tortillas

SIZZLIN MARGARITA SHRIMP | \$20

Garlic, Lime & Tequila Sautéed

BAKED ESCARGOT | \$16

Mushroom Stuffed, Herb Garlic Butter, Broiled
Parmesan

BAKED FETA | \$16

Herb Crusted Feta, EVO, Balsamic Drizzle, Wilted
Cherry Tomato, Garlic Crostini

CRISP ARANCINI BALLS | \$15

Panko & Parmesan Crusted Risotto, Spicy Marinara

STICKY KOREAN CAULIFLOWER | \$15

Fried & Tossed in Bulgogi Sauce

PECAN FETA & CRANBERRY SALAD | \$16

Spinach, Tomatoes, Cucumber, Pecans,
Cranberries, & Crumbled Feta Cheese

Add Chicken | \$6 Add Salmon | \$9

FOUR LEAF CAESAR SALAD | \$13

Warm Bacon, Mixed Greens, Savory Croutons,
Fresh Parmesan & Caesar

Add Chicken | \$6 Add Salmon | \$9

FLATBREAD BAR

MARGARITA FLATBREAD | \$14

Pesto, Tomatoes, Sweet Onions, Hot Peppers,
Black Olives & Feta

Add Chicken | \$6

THAI PEANUT CHICKEN FLATBREAD | \$19

Peanut Sauce, Tender Chicken, Mozza, Onion,
& Bean Sprouts

BBQ CHICKEN FLATBREAD | \$19

Smoked Bacon, Onion, Dill Pickle, Chicken,
Three Cheese, & House BBQ Sauce

MAINS

BEEF STRIPIOIN | \$36

10oz Butter Braised, Chimichurri Topped, Served with Whipped
Potatoes & Day Vegetables

TUSCAN SALMON | \$29

Pan Seared Atlantic Salmon, Sautéed Garlic, Wilted Tomatoes,
Spinach, Onion, & Fresh Cream. Served with Basmati Rice &
Day Vegetables

BRAISED BEEF SHORT RIBS | \$35

Slow Cooked, Whiskey Braised, Served with Butter Mashed
Potatoes & Day Vegetables

PAD THAI | \$18

Egg, Roasted Peanuts, Bean Sprouts, Green Onions,
House Sauce

Add Chicken, or Shrimp | \$6

CREOLE SCALLOP & SHRIMP LINGUINE | \$27

Sautéed Scallop, Shrimp, Sweet Onion, Tomatoes,
& Mushrooms in Garlic Creole Cream, Served with
Garlic Bread

THAI PEANUT BUTTER SHRIMP | \$26

Butter Seared Shrimp, Peanuts, Onion, Sweet Peppers, &
Thai Red Curry Coconut Cream. Served with Basmati Rice,
Fresh Vegetables, & Naan Bread

CITRUS HADDOCK | \$25

Citrus Seasoned & Pan Seared, Curry Mango Cream,
Served with Basmati Rice

SMOTHERED CHICKEN | \$26

Crisp Chicken Breast, Maple Bacon, Buttered Whipped
Potato, Onion Straw, Rich Mushroom Cream

SWEET FINISHES

PECAN CARAMEL NY CHEESECAKE | \$11

DEEP FRIED ICE CREAM | \$11

Served with House Caramel & Chocolate Sauce

PEANUT BUTTER BOMB | \$11

Peanut Butter Nougat, Hard Chocolate Covered, Raspberry
Drizzle

LEMON SHORTCAKE | \$11

Layered Shortcake, Fresh Whipped Cream, & Tangy
Lemon