

RIVERSIDE GOLF & COUNTRY CLUB

DINNER MENU 8/14/26

FOR THE TABLE

*SEARED AHI CRUDO 19

Sesame- crusted Ahi, sweet chili aioli, yuzu ponzu, wasabi, micro salad

CHICKEN SAMOSAS 13

5pc. Lightly fried dough stuffed with Indian spiced chicken, potatoes, onions, and peas; mint chutney on side

GRILLED NY PUPU 17

8oz strip steak, cilantro chimichurri, honey sesame side salad

STARTERS

Add protein: Steak 8 | Chicken 5 | Salmon 6

SOUP OF THE NIGHT 5 | 8

WEDNESDAY FRENCH ONION OR FRIDAY CLAM CHOWDER

CLASSIC CAESAR 8 | 14

Romaine heart, parmesan, house focaccia crouton, Roman Caesar dressing, lemon

MIXED SPRING GREENS 8 | 14 GF V

Baby gem mix greens, cherry tomato, English cucumber, carrot, sunflower seeds, choice of dressing

ENTREES

BEEF SHORT RIB 23 GF

Slow braised choice beef, roasted carrots, whipped potato, verjus- pan sauce, crispy onion

AHI AU POIVRE 25 GF

Blackened ahi, roasted broccolini, whipped potato, cognac peppercorn sauce, micro

PASSIONFRUIT SALMON 26

sub crispy teriyaki tofu 21

Glazed salmon, white rice, roasted broccolini, avocado, passionfruit vinegarette, chili oil, pickled onion, sesame

CHICKEN MARSALA 21

Seared sous- vide chicken breast, steamed broccoli, wild mushroom marsala sauce, whipped potato

SOUS VIDE SHANK 22 GF

Slow braised pork shank, roasted brussels, sherry pan gravy, whipped potato, micro

GREEK PASTA 17

Linguine, tomato, onion, artichoke, kalamata olive, roasted red pepper, lemon, white wine, feta, fresh breadsticks

*add chicken or shrimp 7

SIDES

WHIPPED POTATO 6

FRIED SWEET SOY BRUSSELS 6

ROASTED BROCCOLI OR CARROTS 6

ONION RINGS W/ HARISSA AIOLI 7

CHOICE OF: FRIES, SWEET FRIES, WEDGES, TOTS 6

PARMESAN TRUFFLE FRIES 7

CHIPS, SALSA, AND GUACAMOLE 7

*CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, OR EGGS MAY INCREASE YOUR CHANCE FOR FOOD BORNE ILLNESS- ITEMS COOKED TO ORDER

PLEASE TELL SERVER ANY ALLERGY OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED