

RIVERSIDE GOLF & COUNTRY CLUB

AUGUST DINNER MENU

FOR THE TABLE

*SEARED AHI CRUDO 19 GF

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

DOUBLE PEPPERONI FLATBREAD 11

San Marzano marinara, mozzarella, pepperoni, hot honey drizzle

COCONUT SHRIMP 16

Lightly fried jumbo prawns, cabbage, sweet chili soy

STARTERS

Add protein: Steak 8 | Chicken 5 | Salmon 6 | Ahi 8

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

Served with roasted broccolini or carrots and whipped potato or white rice

BEEF SHORT RIB 23 GF

Slow braised boneless beef short rib, verjus- pan sauce, crispy onion, chive oil, micro

AHI AU POIVRE 22 GF

Blackened ahi, cognac peppercorn sauce, balsamic reduction, fresh chive

PASSIONFRUIT SALMON 21 GF

sub crispy teriyaki tofu 21 V

Teriyaki glazed salmon, mango salsa, passionfruit vinaigrette, chili oil, pickled onion, sesame seed, cilantro, lime

CHICKEN MARSALA 20

Seared sous- vide chicken breast, creamy marsala sauce, beech mushrooms, parmesan, grilled lemon

SOUS VIDE SHANK 22 GF

Slow braised bone- in pork shank, sherry pan gravy, micro, pomegranate molasses

SIDES

WHIPPED POTATO 6 V

STEAMED WHITE RICE 4

ROASTED BROCCOLINI OR CARROTS 6

ONION RINGS W/ HARISSA AIOLI 7

CHOICE OF; FRIES, SWEET FRIES, WEDGES, TOTS 6 V

PARMESAN TRUFFLE FRIES 7

CHIPS, SALSA, AND GUACAMOLE 7 V

*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