

RIVERSIDE GOLF & COUNTRY CLUB

DINNER MENU 2/11/26

FOR THE TABLE

*SESAME AHI CRUDO 19

Sesame– crusted Ahi, sweet chili aioli, yuzu ponzu, jalapeno, black Hawaiian salt, sesame, miso, micro

RIVERSIDE WINGS 16

Tossed in House Buffalo, Honey Habanero, House BBQ, or Teriyaki

PORK or VEGETABLE POTSTICKERS 15

Fried Chinese dumplings tossed in sweet chili soy

BURRATA CAPRESE 16

Creamy burrata, tomato– garlic confit, basil oil, nut– free pesto, balsamic, microgreens, grilled focaccia

STARTERS

Add protein: Steak 8 | Chicken 5 | Salmon 6 | Blackened Shrimp 7

SOUP OF THE NIGHT 4 | 7

WEDNESDAY FRENCH ONION OR FRIDAY CLAM CHOWDER

CLASSIC CAESAR 8 | 14

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

MARKET SPRING GREENS 8 | 14 GF

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

ENTREES

GRILLED BEEF TENDERLOIN 34 GF

Center-cut filet mignon, roasted baby carrots, whipped potato, pearl onion, mushroom, bordelaise

MISO PASSION SALMON 27 GF

Grilled king salmon, sesame broccoli, miso mango salsa, jasmine rice, ginger passion fruit vinaigrette

PORK MARSALA 25

Iron– seared boneless pork chop, roasted broccoli, wild mushroom, whipped potato

CITRUS GLAZED CHICKEN 21

Crispy chicken, jasmine rice, scallion, toasted sesame, sweet– heat orange sauce

SIDES

WHIPPED POTATO 6

STEAMED JASMINE RICE 5

ROASTED BROCCOLI 6

ROASTED BABY CARROTS 6

MARSALA MUSHROOMS 7

ONION RINGS 7

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

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