

- Handhelds -

All handhelds served with chips and a pickle, or upgrade with one of our sides

Big River Burger *

Half pound certified Angus ground beef with lettuce, tomato, & onion served on a toasted Brioche bun, with your choice of cheese (American, cheddar, Goat, or Swiss) - 19 Add bacon - 3

Turkey Swiss BLT *

Smoked turkey and swiss cheese with lettuce, tomato, bacon, & our special pesto mayo on rustic panini bread - 19

Joe's Choice *

Classic shaved steak & American cheese sub with mushrooms, onions, & peppers on a toasted sub roll - 19
Make it chicken if you prefer.

BBQ Pulled Pork *

Smoked pork roast in sweet smokey BBQ sauce with house made cole slaw atop of a brioche bun- 18

Chicken Parmesan Sub *

Classic Italian breaded chicken coated in hot marinara, mozzarella, and Parmesan cheeses on a sub roll - 20

North Shore Roast Beef *

Sliced roast beef, American cheese, mayo and James River BBQ sauce served on brioche - 4oz -18/8 oz-24

Veggie Life Vegan Burger

Homemade vegan burger with organic red quinoa & garden veggies served with lettuce, tomato, & onion - 19
(V)

Note, all menu items can be made gluten free with either a gf bun or gf pasta except the chicken parmesan

- Mains -

Available after 4 pm

Garlic Teriyaki Steak Tips *

10 oz beef tenderloin steak tips marinated in garlic teriyaki sauce served with mashed and broccoli. - 34

Maple Bourbon Salmon *

Maple Bourbon glazed salmon seared and served over wild rice with broccoli. - 34

Lobster Ravioli

Lobster ravioli tossed in a lemon caper cream sauce. Served with parmesan garlic bread. - 36

Classic Chicken Parmesan *

House-breaded chicken breast (or eggplant) baked with marinara, mozzarella, & Parmesan cheese over a bed of fresh linguine - 30

Bacon Wrapped Sirloin Filet Steak *

8oz steak wrapped in bacon topped with blue cheese compound butter cast iron seared to choice temperature served with garlic mashed potatoes, broccoli- 44

Montreal Seasoned Ribeye *

12 oz ribeye steak cut in-house, seasoned, cast iron seared to choice temperature with fingerling potatoes, roasted carrots & horseradish cream sauce - 38

Shrimp Fra Diavolo *

Seared shrimp and mussels over a bed of linguine simmered in a house made spicy tomato-based sauce with our Parmesan garlic bread - 36
Gluten free pasta available - 3

- Sides -

Mac & Cheese-10 | Fingerling Potatoes - 6 | Coleslaw - 6 | Side Salad - 6

Available after 4 pm: Garlic Mashed Potatoes - 6

Broccoli | Rainbow Carrots - 4

- Desserts -

Please ask your server for today's available homemade desserts



- Shared Plates -

Lemon Garlic Caper Mussels

Steamed mussels simmered in a white wine lemon garlic caper sauce, served with toasted baguette triangles. - 22

Caprese Cups

Crispy prosciutto cups packed with cherry tomatoes and soft mozzarella balls, tossed in pesto, drizzled with balsamic reduction. - 20

Goat Cheese Bruschetta

Freshly made bruschetta with tomatoes, onion, garlic, basil and olive oil atop goat cheese on a baguette crostini. - 14

Shrimp Cocktail *

6 Jumbo shrimp poached until tender, served with lemon & house cocktail sauce - 22

Spinach Artichoke Dip

House-made creamy spinach & artichokes with melted cheddar jack cheese served with tortilla chips - 16

Riverside Nachos

Tri-colored tortilla chips under onion, green pepper, tomato, and jalapeno, topped with cheddar jack cheese, salsa, & sour cream - 16 Add guacamole - 4
Add chili, grilled chicken, or shaved steak - 8. *

- Fork -

House Garden

Mixed greens with fresh garden veggies tossed in a honey white balsamic vinaigrette - 11/15 (v)

Summer Sweet Potato Salad

Roasted sweet potatoes over a bed of spring mix, red onion, cucumber, carrots topped with goat cheese, and slivered almonds. Served with housemade citrus vinaigrette. - 14/18

Classic Caesar

Chopped romaine, shaved Parmesan, baked croutons & homemade creamy Caesar dressing - 11/15

Kim's Capresar

(Caprese & Caesar) Our own twist on two classics! A bed of fresh chopped romaine lettuce tossed in our homemade creamy Caesar dressing and house pesto, topped with tomatoes, fresh mozzarella, & drizzled with a balsamic reduction - 14/18

Add grilled chicken - 8 | steak tips \$15 | shrimp - \$20 | salmon \$20

- Spoon -

House Recipe Beef Chili

Braised & ground beef chili simmered with peppers, beans, jalapeños, garlic & crushed tomatoes - 10/14

Veggie Life ^(v) Vegan Chili

Medium-spicy, protein & fiber packed hearty chili, slow-simmered with beans, tomatoes, jackfruit, red quinoa, & corn - 11/15

Princess Point Seafood Chowder*

Homemade from the Christopher family recipe!
Delicious cream base with shrimp, scallop, clams, haddock & Maine lobster - 12/16

- Inn - Dulgent Mac N Cheese -

Served with our Parmesan garlic bread

The Classic Mac

A housemade velvety smooth blend of creamy cheeses tossed with Cavatappi pasta - 22
Add Chicken or Pulled Pork \$8
Add Chili - \$11 Add Shrimp - \$20

Steak Tip Mac & Cheese

A Spinoff of our classic mac and cheese, topped with tender, marinated garlic teriyaki Steak Tips - 37

Gluten free pasta available - 3

*Consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses