

Shared Plates

Warm Pretzel Plate

Soft & salty pretzel bites with creamy beer cheese dip. - 14

Shrimp Cocktail (gf)

Jumbo shrimp poached until tender served with lemon & house cocktail sauce. - 15

Riverside Nachos

Crispy tri-color corn tortilla chips, heaped with cheddar-jack cheese, tomatoes, onions, peppers & jalapeños served with salsa & sour cream - 15
Add beef chili, veggie chili, pulled pork, grilled chicken - 6 - Add guacamole - 4

Buffalo Chicken Dip*

Braised chicken in a creamy buffalo sauce topped with cheddar-jack cheese served with tortilla chips. -14

Spoon

Princess Point Seafood Chowder*

Homemade from the Christopher family recipe!
Delicious cream base with shrimp, scallop, clams, haddock & Maine lobster - 11/16

House Recipe Beef Chili* (gf)

Braised & ground beef chili simmered with peppers, beans, jalapeños, garlic & crushed tomatoes - 8/12

Veggie Life Vegan Chili (gf, V)

Medium-spicy, protein & fiber packed hearty chili, slow simmered with beans, tomatoes, jackfruit, red quinoa, and corn. - 8/12

Soup Of The Day

Rotating soup guaranteed to warm you up - MKT

Fork

House Garden

Mixed greens with fresh garden veggies & side of honey white balsamic vinaigrette - 8/12

Classic Caesar

Chopped romaine, shaved Parmesan, home baked croutons & homemade creamy Caesar dressing - 8/12

Capreasar

(Caprese & Caesar) Our own twist on two classics! A bed of fresh chopped romaine lettuce tossed in our homemade creamy Caesar dressing & house pesto, topped with tomatoes, fresh mozzarella and drizzled with a balsamic reduction - 16

Add grilled chicken ~ 6, shrimp or steak tips ~ 12

Riverside

Restaurant & Pub

Handhelds

Served with chips & a pickle or substitute homemade mac & cheese or side salad- 6

Smoked Turkey BLT*

Smoked turkey breast, crispy bacon & cheddar cheese grilled on Tuscan panini bread with pesto mayo, lettuce & tomatoes. - 15

Chicken Parmesan Sub*

Breaded & baked chicken breast (or eggplant) with marinara sauce, Italian cheeses served on a toasted sub roll. -16

Veggie Life Vegan Burger (gf, V)

Jaime's homemade vegan burger with organic red quinoa & garden veggies served with lettuce, tomato & onion on a gluten-free bun. - 16

Big River Burger*

Half pound certified angus ground beef with lettuce, tomato & onion served on a toasted Brioche bun, choice of cheese (American, cheddar, or Swiss). - 15
- Add bacon - 3

Joe's Choice*

Classic shaved steak & cheese sub with mushrooms, onions & peppers on a toasted sub roll. -16

Pulled Pork Sandwich

House-smoked pulled pork with barbeque sauce topped with coleslaw on a toasted Brioche Bun - 15

Inn-Dulgent Mac & Cheese Bowls

The Classic Mac

A housemade velvety smooth blend of creamy cheeses tossed with Cavatappi pasta served with Parmesan garlic bread - 18 Add shrimp or steak tips - 12

Pulled Pork Mac

House-smoked pork butt piled on top of the Classic Mac and served with parmesan garlic bread. -24

Buffalo Chicken Mac

Braised buffalo chicken tossed with our Classic Mac and served with parmesan garlic bread. Don't like the spice? Try with grilled chicken - 24

Warm-Up Mac

Beef or Vegetarian Chilli piled on top our Classic Mac and served with parmesan garlic bread. - 24

Entrees

Available 5PM-Close

Gluten Free Pasta - 3

Garlic Teriyaki Steak Tips*

10 oz beef tenderloin steak tips marinated in garlic teriyaki served with garlic mashed potatoes & daily vegetable - 28

Classic Chicken Parm*

House breaded chicken breast (or eggplant) baked with marinara, mozzarella, & Parmesan cheese over a bed of pasta linguine, served with Parmesan garlic bread - 26

Seared Sirloin Filet* (gf)

8 oz sirloin center baseball cut served with garlic mashed potatoes, vegetable of the day & a mushroom demi-glace - 32

Shrimp & Broccoli Alfredo*

Pan seared shrimp with broccoli, & garlic served over a bed of pasta linguine in a creamy alfredo sauce with Parmesan-garlic bread. - 24 (Substitute chicken if desired)

Sides:

Mac & Cheese | Garlic Mashed Potatoes | Vegetable of the Day

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