

- 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, or Swiss) - 15
Add bacon - 3

Chicken Parmesan Sub *

Classic Italian breaded chicken coated in hot marinara, mozzarella, and Parmesan cheeses on a hoagie roll - 16

Joe's Choice *

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

Chicken Philly Sub *

Grilled Chicken & American cheese sub with mushrooms, onions, & peppers on a toasted sub roll - 16

BBQ Pulled Pork *

Smoked pork roast in sweet smokey BBQ sauce and shredded to perfection atop of a brioche bun - 15

Swiss Turkey BLT *

Smoked turkey and Swiss cheese with lettuce, tomato, bacon, and our special pesto mayo on rustic panini bread - 15

Quesadilla

~Veggie (onion, green pepper, tomato, & jalapeno)
~chicken ~veggie chili ~shaved steak - 6
~Add guacamole - 4

Veggie Life Vegan Burger (V)

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

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

- Sides -

Garlic Parmesan Mashed Potatoes ~ Roasted Red Potatoes ~ Inn Tator Tots ~ Mac & Cheese - 6

Vegetable choices ~ Broccoli ~ Coleslaw ~ Beets ~ Green Beans - 3

- Mains -

Available after 5 pm

The following are served with dinner rolls & choice of a starch and a vegetable side

Maple Glazed Salmon *

8 oz Salmon filet marinated and baked in a garlic, maple, dijon sauce - 34

Short Rib *

Mouthwatering juicy short ribs served with a bone broth demi-glace - 36

Garlic Teriyaki Steak Tips *

10 oz beef tenderloin steak tips marinated in garlic teriyaki sauce - 30

Montreal Seasoned Ribeye *

12 oz ribeye steak seasoned and cast iron seared to choice temperature - 34

- Pasta Mains -

Pastas are served as is with Parmesan garlic bread

Shrimp Fra Diavolo *

Seared shrimp tossed with onions, garlic, tomato, & jalapenos, simmered in a chili marinara sauce, served over a bed of pasta - 30

Lemon Thyme Scallops *

6 Scallops seared to perfection over a bed of fresh linguini pasta and lemon, thyme cream sauce - 32

Classic Chicken Parmesan *

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



Gluten free pasta available - 3

- Shared Plates -

Spinach Artichoke Dip

House-made creamy spinach & artichokes with melted cheddar jack cheese served with tri-colored tortilla chips - 13

Shrimp Cocktail *

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

Riverside Nachos

Tri-colored tortilla chips under onion, green pepper, tomato, and jalapeno, topped with cheddar jack cheese, salsa, & sour cream - 15
Add chili, grilled chicken, or shaved steak - 6. *
Add guacamole - 4



Bacon Wrapped Scallops *

Seared scallops wrapped in crispy bacon, served under a maple dijon glaze - 20

Sweet'n Spicy Shrimp & Brie Bites *

Five shrimp sauteed in red pepper flake infused oil and covered with brûléed brie and honey - 17

Lemon Thyme Mussels *

Prince Edward Island Mussels cooked in a smooth tangy lemon thyme cream sauce served with grilled baguette slices - 18

- Fork -

House Garden (V)

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

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 - 16

Summer Beet Salad

A taste of Maine! Fresh mixed greens, beets, blueberries, mozzarella balls, red onions and walnuts tossed in a maple balsamic dressing - 16

Classic Caesar

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

Add grilled chicken - 6 | shrimp or steak tips - 12

- Spoon -

Princess Point Seafood Chowder*

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

Soup of the Day

Chef Garrett's specialty recipe of the day.

Veggie Life Vegan Chili (V)

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

French Onion Crock

Slow simmered caramelized onions in a 48-hour beef stock with Swiss cheese gratinated over croutons to a melty golden perfection - 8/12

- 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 - 16
Add shrimp or steak tips - 12 *

Gluten free pasta available - 3

Spinach Artichoke Dip Mac

A blended version of our delicious Inn-indulgent mac & cheese with our house-made spinach artichoke dip - 18

BBQ Pork Mac *

Our mac topped with our very own BBQ pulled pork - 20

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