



March
10-17

MENU

RiverHouse Restaurant

Lunch (2 courses for \$12):

- Course 1:**
Roasted Garlic Tomato and Basil Bisque **OR** French Onion Soup
- Course 2 (Choose 1: comes with choice of ONE side):**
Pan Fried Pork Schnitzel Sandwich - with fried green tomatoes, pickled red onions, pesto and arugula on a brioche bun
- Almond Haddock Sandwich**- Almond panko breaded haddock fillet topped with pickled red onions, honey goat cheese and shredded lettuce on a brioche bun
- French Dip**- Shaved prime rib, roasted red peppers, caramelized onions, provolone on a sub roll served with au jus

Dinner (3 courses for \$25):

- Course 1:**
Roasted Garlic Tomato and Basil Bisque **OR** French Onion Soup
- Course 2 (Choose 1):**
Sirloin Dinner- Aged Angus Reserve stock yard sirloin topped with caramelized onions and mushrooms served with collard greens and garlic mashed potatoes
- Caprese Pork**- Pork loin stuffed with tomato, fresh mozzarella and basil finished with a balsamic glaze served with wild rice and sautéed brussel sprouts
- Chicken Marsala**- Seared airline chicken breast finished in a Marsala cream sauce served with wild rice and asparagus
- Course 3 (Choose 1):**
Crème Brûlée **OR** Brownie a la mode

Price does not include tax or gratuity.