



\$12 Two-Course Restaurant Week Menu

Entrées

Riverside Salmon

Grilled and brushed with an Asian barbecue glaze, served over rice and featured vegetable

Chicken Asiago

A pan seared chicken breast topped with ham and Asiago cream sauce, served with smashed potatoes and grilled asparagus

Meatloaf

House ground beef tenderloin and duck with beef gravy over smashed potatoes and mixed vegetables

Broiled Shrimp

Broiled shrimp served with smashed potatoes and vegetable medley

Choose your Second Course:

Starter:

Garden Salad

Or

Sweet Ending:

Homemade Apricot Brandy
Bread Pudding

Thank you to our Restaurant Week Sponsors:



*We respectfully request no additional substitutions
No further discounts will apply towards this menu*