



\$12 Two-Course Restaurant Week Menu

Entrées

Riverside Salmon

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

Chicken Asiago

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

Half Pound Baby Back Ribs

Served with smashed potatoes and vegetable medley

Broiled Shrimp

Broiled shrimp in a compound butter, served with rice and grilled asparagus

Choose your Second Course:

Starter:

Garden Salad

Or

Sweet Ending:

Petite 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*