



\$12 Two-Course Restaurant Week Menu

Entrées

Roasted Baby Back Ribs

A half-pound of pork ribs, slow roasted and served with smashed potatoes and vegetable medley

Riverside Salmon

Grilled and brushed with an Asian barbecue glaze, served with rice and asparagus

Shrimp Pasta

Shrimp sautéed with blistered tomatoes, spinach and mushrooms in a basil cream sauce with linguini

Beef Florentine Quiche

Baked with shaved prime rib, mushrooms, spinach and Cheddar cheese, garnished with Hollandaise sauce

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*