



\$12 Two-Course Restaurant Week Menu

Entrées

Roasted Baby Back Ribs

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

Riverside Salmon

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

Summertime Chicken

A chicken breast drizzled with cilantro lime honey and topped with fresh pico de gallo, accompanied with smashed potatoes and vegetable medley

Country Fried Steak

Prime rib, chicken fried and smothered with milk gravy, served with smashed potatoes and vegetable medley

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*