



*Starters*

- ❖ **Spinach-Endive Salad**  
*toasted walnuts, goat cheese, bacon*  
10
  - ❖ **Potato-Leek Soup**  
*pine nut relish*  
9
  - ❖ **Shrimp Cocktail**  
11
  - ❖ **Crab-stuffed Piquillo Peppers**  
*manchego, lemon aioli*  
13
- 

*Entrées*

- ❖ **Filet of Beef\***  
*bordelaise*  
*yukon gold potato purée, asparagus*  
40
  - ❖ **Mahi Mahi\***  
*mango butter*  
*cilantro-lime rice, julienned vegetables*  
36
  - ❖ **Chicken Milanese\***  
*rice, tomatillo sause*  
30
  - ❖ **Coffee-crusted Pork Tenderloin\***  
*balsamic drizzle, ramp oil*  
*yukon gold potato purée, molasses-glazed baby carrots*  
32
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*Desserts*

- ❖ **Bread Pudding**
- ❖ **Lemon Pot de Crème**
- ❖ **Bailey's Irish Cream Cheesecake**
- ❖ **Orange Flan**  
10

*Keith Jones, Executive Chef ~ Maria (Ino) Solis, Chef*

\* This item is cooked to order or contains raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

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