



Menu

Starters

- ❖ **River House Salad**
balsamic vinaigrette
10
 - ❖ **Potato-Leek Soup**
pine nut relish
9
 - ❖ **Goat Cheese Soufflé**
mustard sauce
10
 - ❖ **Crab-stuffed Piquillo Peppers**
manchego, lemon aioli
13
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Entrées

- ❖ **Filet of Beef***
bordelaise
yukon gold potato purée, asparagus
42
 - ❖ **Seared Halibut***
parsnip potato purée
36
 - ❖ **Breast of Duck***
blackberry port reduction
roasted sunchoke, beet & ginger purée
32
 - ❖ **Shrimp & Grits***
cajun cream sauce
28
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Desserts

- ❖ **Bread Pudding**
- ❖ **Grand Marnier Crème Brûlée**
- ❖ **Triple Chocolate Cake**
- ❖ **Strawberry Cassis Shortcake**
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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