



Menu

Starters

❖ **River House Salad**
balsamic vinaigrette
artichoke, toasted walnuts
10

❖ **Boudin Balls**
cajun remoulade
10

❖ **Crab Tower**
crab, avocado, mango
13

❖ **Gazpacho**
10

Entrées

❖ **Filet of Beef***
bordelaise
yukon gold potato purée, asparagus
42

❖ **Seared Rainbow Trout***
beurre blanc
roasted summer vegetables
32

❖ **Pork Ribeye***
pesto
creamy polenta, roasted baby carrots
32

❖ **Sautéed Shrimp Fettuccine**
lemon cream sauce
28

Desserts

❖ **Bread Pudding**

❖ **Blueberry-Lemon Cake**

❖ **Vanilla Crème Brûlée**

❖ **Zinfandel Berries**
basil ice cream
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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