

# RIVERSHORE BAR AND GRILL

## DINNER MENU

### Appetizers

<b>Steamer Clams</b> Tossed with White Wine, Butter and Garlic	12
<b>Prawn Cocktail</b> Jumbo Prawns with Cocktail Sauce	8
<b>Buffalo Chicken Wings</b> With Blue Cheese Dressing and Celery	6
<b>Hummus</b> With Cucumbers, Kalamata Olives and Pita Bread	6
<b>Crab Cakes</b> Served Golden Brown with Chipotle Aioli	9
<b>Calamari</b> Flash Fried with Aioli	9
<b>Sea Scallops</b> Wrapped in Bacon and Served with Cocktail Sauce	11
<b>Sesame Crusted Ahi Tuna</b> Seared Rare with Pickled Ginger, Wasabi and Soy Sauce	10
<b>Crab and Spinach Dip</b> Baked and Topped with Parmesan	8
<b>Garlic Cheese Bread</b> Baguette Topped with Cheddar, Jack Cheese and Garlic Butter	6

### Soups and Side Salads

Add a Side Salad or Cup of Soup to Any Entrée for \$1.95

New England Clam Chowder	cup	4	bowl	6
Mixed Greens with Cucumber, Tomato and Croutons				6

### Entrée Salads

<b>Classic Caesar</b> with Parmesan and Croutons	8
<b>Rivershore Salad</b> with Candied Walnuts, Kalamata Olives, Cranberries and Gorgonzola	8
<b>Black and Blue Salad</b> Blackened Top Sirloin, Gorgonzola, Tomato, Basil, Balsamic Vinaigrette	11
<b>Blackened Halibut Caesar</b> On Caesar Salad with Parmesan and Croutons	17
<b>Ahi Tuna Salad</b> Sesame Crusted with Pickled Ginger and Wasabi Vinaigrette	13
<b>Grilled Chicken Cobb Salad</b> With Bacon, Gorgonzola, Tomato, Egg and Olives	12

### Café Meals

<b>Halibut Fish and Chips</b> Beer Battered with Coleslaw, Fries and Tarter Sauce	18
<b>BBQ Pork Ribs</b> 1/2 Rack Served with Coleslaw and Baked Potato	15
<b>Prime Rib Philly Cheese Steak</b> With Au Jus, Sautéed Peppers and Onions, Provolone and Fries	12
<b>Fried Chicken</b> Beer Battered and Fried Golden with Mashed Potatoes and Gravy	11
<b>Meatloaf</b> Served with Mashed Potatoes and Beef Gravy	9
<b>Pulled Pork Sandwich</b> Served with Coleslaw and Fries	9
<b>Cod and Chips</b> Beer Battered with Coleslaw, Fries and Tarter Sauce	13

### Pastas

<b>Seafood Linguini</b> Cod, Salmon, Scallops and Shrimp in our Alfredo Sauce	18
<b>Vegetable Penne Bowl</b> Vegetable Medley with Penne Pasta and Mushrooms	12
Add Chicken or Shrimp	4

### Signature Burgers

<b>Half Pound Rivershore Burger</b> With Gorgonzola, Bacon and Fries	10
<b>Half Pound Bacon Cheeseburger</b> With Lettuce, Tomato, Onion, Mayonnaise and Fries	10
<b>Half Pound Portabella Mushroom Burger</b> 1/2 lb Burger topped with Portabella Cap and Fries	11
<b>Chicken Teriyaki Burger</b> With Grilled Pineapple, Swiss, Teriyaki Sauce and Fries	9

### Seafood

All Entrees Served with Mashed Potatoes, Rice or Baked Potato and Seasonal Vegetable. Add a side salad for \$1.95

<b>Wild Coho Salmon</b> Pan Seared and Topped with Citrus Butter	19
<b>Grilled Prawn Skewers</b> Jumbo Prawns Grilled to Perfection	17
<b>Crab Cakes</b> Three Cakes cooked Golden Brown with Chipotle Aioli	19
<b>Stuffed Salmon</b> Stuffed with Brie, Crab, and Bay Shrimp	22

### Slow Roasted Prime Rib

*A Rivershore Classic*

8 ounce Cut..... 19  
10 ounce Cut.....22

### Steaks and Poultry





All Entrees Served with Mashed Potatoes, Rice or Baked Potato and Seasonal Vegetable. Add a side salad for \$1.95 or a Skewer of Grilled Prawns to Any Steak for \$4. Add Oscar topping to any steak for \$5.

<b>Filet Mignon</b> 7 oz Filet Wrapped in Bacon with Demi-Glace	21
<b>Ribeye</b> 10 oz Grilled and Topped with Gorgonzola and Demi-Glace	21
<b>Center Cut Top Sirloin</b> 8 oz Pan Fried on a bed of roasted Red Pepper Sauce	17
<b>Peppercorn New York Steak</b> 12oz New York, House Seasoned with Bourbon Demi-Glace	21
<b>Roasted Chicken</b> Simply Seasoned and Served with Mashed Potatoes and Gravy	15
<b>Chicken Parmesan</b> Breaded Chicken Breast with Marinara Sauce and Parmesan	14
<b>Pork Chop</b> Grilled and Served with a Plum Chutney	17

# RIVERSHORE WINE LIST

House Glass of Chardonnay, Merlot, Cabernet, or White Zinfandel

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Chardonnay	glass	bottle	Pinot Noir	glass	bottle
Robert Mondavi, California	7	26	Twin Forks . Oregon	7	26
Rodney Strong, California		26	Oak Knoll, Oregon	8	30
Meier Farms, Oregon 		28	Wines By Joe, Oregon		32
Kendall Jackson, California	8	30	Van Duzer, Willamette Valley Washington		38
Canoe Ridge, Washington		34	Domaine Drouhin, Oregon		48
Freemark Abbey, California		42			
Rombauer, California		45			
			<b>Merlot</b>		
			Red Rock, California	7	26
			14 Hands, Paterson, Washington		28
			Waterbrook, Walla Walla, Washington	8	30
<b>Specialty Whites</b>					
Stone Cap Riesling, Washington	6	22			
Jacobs Creek Mascoto, Australia	6	22	<b>Cabernet Sauvignon</b>		
Canyon Road Pinot Grigio, California		24	Steakhouse, Walla Walla WA	7	22
Vitus Ridge Pinot Gris, Oregon	7	26	Louis Martini Select, California		28
Brancott Sauvignon Blanc, New Zealand		26	Irony, Napa Valley California	8	30
Loredona Pinot Grigio, California 	8	28	Clos du Val, California 		42
			Silver Oak Alexander Valley, California		75
			<b>Specialty Reds</b>		
<b>Sparkling</b>			Alamos Malbec, Argentina 	7	26
Mumm Cuvee Napa Brut, California	split	8	Stone Cap Syrah, Washington		27
Wycliff Brut, California		19	Goose Ridge Red blend, Washington	8	30
Dom Chandon Rosé, California		38	Massimo Malbec, Argentina		30
Tattinger Champagne, France		75			

## Spring Specialty Cocktails

**Rivershore Rush** Vodka, Rum, Gin, pineapple, cranberry and a splash of sour topped with a float of Chambord Raspberry liquor

**Oregon Manhattan** Pendleton whiskey from Hood river Oregon served on the rocks with sweet vermouth and a cherry... classic

**Italian Margarita** Gold tequila, sweet and sour, fresh lime juice and a float of Amaretto

**Pomegranate Martini** Pearl Pomegranate vodka muddled with fresh lemon, lime, and dash of pomegranate juice

**Red Rum Cooler** Malibu's new tequila infused rum Served with pineapple, Orange Juice, Sprite and a dash of grenadine

## Beers on Tap

Widmer Hefeweizen, Coors Light, Budweiser, Rogue Dead Guy, Bridgeport IPA, Seasonal Selection

## Bottled Beers

Corona, Bud Light, Budweiser, Coors, Black Butte, Heineken, Miller Lite, Michelob Ultra Miller Genuine Draft, Tecate

*\$1.50 Tall Cans of Pabst Blue Ribbon All Day Every Day*

## After-Dinner Recommendations

Courvoisier, Drambuie, Crown Royal, Maker's Mark, Chivas Regal, Macallan 12 year, Bailey's Irish Cream Sandean's Tawny Port