

# RIVERSIDE


## • STARTERS •

**TOMATO BREAD SOUP** *Basil Pesto, Pecorino Cheese* · 8

 **SAUSAGE & WHITE BEAN MINISTRONE** *With Organic Italian Kale & Parmesan* · 8

 **NEW ENGLAND CLAM CHOWDER (GF)** *Cup 5      Bowl 8*

*Add to any Salad: Draper Airline Chicken Breast · 10 or Crispy Fried Trout · 14*

 **ORGANIC GREENS** *Honeycrisp Apples, Candied Pecans, Rogue Creamery Gorgonzola Cheese, Maple Vinaigrette* · 9

**CAESAR SALAD \*** *Chopped Romaine, Radicchio, Focaccia Croutons, Pecorino Cheese, housemade Caesar Dressing* · 8

 **CLASSIC WEDGE** *Iceberg Lettuce, housemade Blue Cheese Dressing, Blue Cheese Crumbles, chopped Bacon* · 8


 **ROASTED BEET SALAD** *Horseradish Vinaigrette, toasted Pistachios, roasted Goat Cheese, Micro Greens* · 9

 **BURRATA SALAD** *Fresh Burrata Cheese, grilled Asparagus, Raymond Ranch Organic Pea Shoots, Lemon Oil* · 14


 **PARMESAN ROASTED ASPARAGUS** · 9

**FRIED CALAMARI** *Crispy Fennel, Calabrian Chili Aioli* · 14

 **MANILA CLAMS** *Sautéed with Garlic, Shallots, White Wine, Butter, fresh Thyme, Parsley* · 14

 **BACON-WRAPPED DATES** (7) *Stuffed with Marcona Almonds, wrapped with Nueske Applewood-Smoked Bacon, drizzled with local Wildflower Honey* · 9


## • MAINS •


 **BRAISED SHORT RIB** *Boneless Cascade Farms Short Rib, Creamy Rosemary Polenta, Braising Sauce, roasted seasonal Vegetables* · 28

 **SEAFOOD RISOTTO** *Roasted Tomato and Fennel Risotto, Mussels, Calamari, Scallops, grilled Jumbo Shrimp* · 29

**CRISPY TROUT** *Boneless local Rainbow Trout filet marinated with fresh Lime and Garlic, lightly dredged and fried, roasted Potatoes, grilled Asparagus, Lemon Tarragon Aioli* · 28

**EGGPLANT PARMESAN** *Breaded Eggplant layered and baked with Tomato Sauce, Basil Leaves, Pecorino, Mozzarella Cheese, served with sautéed Vegetables* · 24

 **ROASTED CHICKEN** *Draper Valley All Natural bone-in Breast, housemade Potato Gnocchi with sautéed Vegetables, Chimichurri Sauce* · 26

 **BEEF TENDERLOIN \*\*** *Scaloppine of Certified Angus Beef, grilled to order, Garlic roasted Baby Potatoes, Chestnut Oyster Mushroom Demi Glace* · 32

 Indicates Gluten Free (GF)

· All ingredients may not be listed \* Contains raw Eggs


\*\* All proteins are cooked to order.

· Consuming raw or undercooked Meats or Seafood may increase your risk of foodborne illness

· A 20% gratuity will be added to all parties of 8 or more · No checks please



## • PASTAS •

 (2) *Gluten-free Dinner Rolls (Columbia Gorge Gluten Free, Bingen, WA) · 1.50*

 *Gluten-free Pasta available · Add 1.50*

**ALFREDO** *Classic Sauce of Cream, Butter, Parmesan, fresh Linguine · 19*

**MAC 'N CHEESE** *Fresh Penne, Béchamel, Fontina, White Cheddar, Parmesan, Pecorino, Bread Crumbs · 19*

**ROASTED BEET GNOCCHI** *Housemade Potato Gnocchi, roasted Organic Beets, local farm Greens,  
Whipped Goat Cheese, toasted Pistachios, aged Balsamic · 19*

**CALIMARI DIAVOLO** *Calamari sautéed with Garlic, Pancetta, Calabrese Peppers, fresh Mint and  
Red Sauce, tossed with fresh Linguine · 20*

**MUSHROOM AGLI E OLIO** *Columbia Mushroom Co. Chestnut Oysters, Garlic, Chili Flakes,  
fresh Spinach, Olive Oil, Pecorino, fresh Linguine · 18*

**SALSICCIA** *Spicy Italian Sausage Ragu, Sweet Peppers, Niçoise Olives, Basil, Parmesan, fresh Penne · 20*

**SAUSAGE & FREGULA** *Olympia Provisions Parsley & Pecorino Sausage, Toasted Fregula Pasta, Garlic,  
Calabrian Chilies, Broccolini, Spinach, Parmesan · 21*

**VONGOLE** *Large Manila Clams, Garlic, Chili Flakes, Parsley, White Wine, Butter, fresh Linguine · 21*

**SHRIMP & SAUSAGE PASTA** *Rock Shrimp, Italian Sausage, Garlic, Basil, Red Sauce,  
fresh Mozzarella, Parmesan, fresh Penne · 21*

**PENNE VODKA** *House-smoked Salmon, roasted Sweet Peppers, Capers, Spinach, Pink Vodka Sauce, fresh Penne · 21*

**BOLOGNESE** *Classic Ragu of Veal, Pork & Beef, with Tomato, Pecorino Cheese, fresh Penne · 20*

**BRAISED BEEF PASTA** *Braised Short Rib, Garlic, Tomato, Braising Sauce, fresh Penne · 21*

## • CLASSICS •

### FISH & CHIPS


*Tempura battered True Cod, French Fries, Tartar Sauce, Lemon · 19*

### VEGGIE BURGER

*Housemade Burger with White Beans, Farro, Quinoa, Almonds, Shiitake Mushrooms,  
Arugula, Basil, Organic White Cheddar, Chipotle Mayo, French Fries, Whole Wheat Bun · 14*

### RIVERSIDE BURGER \*\*

*1/2 lb., Organic White Cheddar, Bacon, Sautéed Onion, French Fries · 14*

 *With Gluten Free Bun (Columbia Gorge Gluten Free, Bingen, WA) · Add 1.50*

*Make it **IMPOSSIBLE™** (Vegan)  
French Fries · 14*