


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*

 **HEIRLOOM SHRIMP GAZPACHO (GF)** *Chilled local Organic Heirloom Tomato Soup, Sherry Marinated Cucumbers, chilled Shrimp* · 11


Add to any Salad: Draper Airline Chicken Breast · 10 *or* *Columbia River Salmon* · 15

 **HOUSE SALAD** *Local Organic Greens, Cherry Tomatoes, local Cucumbers, local Radish, White Balsamic Vinaigrette* · 9

CAESAR SALAD * *Chopped Romaine, Radicchio, Focaccia Croutons, Pecorino Cheese, housemade Caesar Dressing* · 9

 **CLASSIC WEDGE** *Iceberg Lettuce, housemade Blue Cheese Dressing, Blue Cheese Crumbles, chopped Bacon* · 10


 **ROASTED BEET SALAD** *Horseradish Vinaigrette, toasted Pistachios, roasted Goat Cheese, Micro Greens* · 10

 **CAPRESE SALAD** *Fresh Burrata Cheese, Heirloom Tomatoes, Local Organic Basil, aged Balsamic, Extra Virgin Olive Oil* · 14


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

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

SALMON FRITTERS *Fresh Columbia River Salmon with grated Lemon, pan-fried with Panko Crust, local Cucumber Raita with Cumin, Raymond Ranch Micro Greens* · 15


 **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* · 29


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

CHICKEN PICCATA ** *Draper Valley Chicken Breast, thinly sliced and sautéed with Lemon and Caper Butter Sauce, fresh made Orzo Pasta with local Organic Vegetables and Greens* · 28

 **BEEF TENDERLOIN **** *Scaloppine of Certified Angus Beef, grilled to order, Garlic roasted Baby Potatoes, seasonal Vegetables, sautéed Chestnut Oyster Mushrooms* · 32

 **GRASS FED RACK OF LAMB **** *Reister Farms (Washougal, WA) Grass Fed Lamb, sautéed Local Vegetables, Garlic roasted Baby Potatoes* · 33

 **PAN ROASTED PORK CHOP** *12 oz. French cut All Natural Loin Chop, Saffron Risotto with local Organic Cherry Tomatoes, aged Sherry Vinegar Pan Sauce* · 29

 **SEAFOOD ARRABBIATA** *Spicy mix of Rock Shrimp, Calamari, and Scallops, sautéed with Garlic, Chili and local Vegetables* · 30

 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

PESTO GNOCCHI *Housemade Potato Gnocchi, local Organic Zucchini, Yellow Squash, and Cherry Tomatoes, Organic Basil Pesto, Pecorino, and Whipped Goat Cheese* · 19

MUSHROOM AGLI E OLIO *Columbia Mushroom Co. Chestnut Oysters, Garlic, Chili Flakes, fresh Spinach, Olive Oil, Pecorino, fresh Linguine* · 20

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

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

DUNGENESS CRAB LINGUINE *1/4 lb. fresh Dungeness Crab, sautéed garlic, Scallions, blistered Tomatoes, Fennel Pollen, fresh Linguine* · 28

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

COLUMBIA RIVER SALMON

Preparations change daily · Market Price

PRIME RIB 12 OZ.

Friday, Saturday, Sunday only · 34

• 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

“THE NEW ENGLANDER”

Classic New England style 1/4 lb. Lobster Roll, Cup of Clam Chowder, French Fries · 27