



RIVERSTONE

RESTAURANT & EVENT CENTER

Specials

Wednesday & Thursday

Fresh Atlantic Scallops

FOUR FRESH SCALLOPS SERVED IN
LOBSTER TARRAGON BEURE BLANC SAUCE,
COMES WITH SALAD, STARCH AND VEGGIES

\$22

Fresh Atlantic Scallops and Top Sirloin

TOP SIRLOIN, THREE FRESH SCALLOPS SERVED IN
LOBSTER TARRAGON BEURE BLANC SAUCE, COMES WITH
SALAD, STARCH AND VEGGIES

\$34

Fresh Atlantic Scallops and Filet

FILET, THREE FRESH SCALLOPS SERVED IN LOBSTER
TARRAGON BEURE BLANC SAUCE, COMES WITH SALAD,
STARCH AND VEGGIES

\$45

Peanut Butter Chocolate Lava Cookie served with French Vanilla Ice Cream

\$9

All Week

Truffle Fries Served with Garlic Aioli

\$6

Appetizers

Charred Sprouts

BACON AIOLI, PRESERVED LEMON,
HERBS

\$6

Chef Made Shrimp Rangoon

SWEET ORANGE CHILI SAUCE

\$8

Fig Brie Puff Pastry

PUFF PASTRY STUFFED WITH BRIE
TOPPED WITH FIG, PEAR AND
CANDIED WALNUTS

\$7

Philly Cheese Steak Dip

CHEESY GOODNESS, GREEN
ONIONS, RED BELL PEPPERS AND
BEEF TENDERLOIN

\$9

Prosciutto Wrapped Dates

STUFFED WITH BARA-
BOO BLUE GOAT CHEESE

\$8

Fried Coconut Shrimp

SERVED OVER APRICOT SAMBAL SAUCE, WITH FRESH GREENS

\$12

Salmon Cakes

THREE LIGHTLY FRIED SALMON CAKES DRIZZLED WITH SPICY GARLIC ROMULADE SAUCE

\$12

Create your Board

CHOICE ONE MEAT

SWEET SALAMI-SOPRESSATA

LA QUEICA PROSCIUTTO AMERICANO



CHOICE TWO CHEESES

10 YEAR HOOKS AGED CHEDDAR

CARR VALLEY BARABOO BLUE GOAT CHEESE

ROTH ALPINE COW CHEESE

\$10

King of the Charcuterie Board

LA QUEICA PROSCIUTTO AMERICANO, SOPRESSATA, 10 YEAR HOOKS AGED CHEDDAR, CARR VALLEY BARABOO BLUE CHEESE, ROTH ALPINE CHEESE, HUMMUS, FRENCH STYLE OLIVE MELODY (HAS PITS), MEDJOOOL DATES, LAVASH AND GARLIC ROASTED CROSTINI'S

\$20

Entrees

Salads, Pastas & Sandwiches

Riverstone Salad

MIXED GREENS, FETA, CRANBERRIES, CANDIED WALNUTS
HOMEMADE CITRUS VINAIGRETTE

\$8

Pear Blue Salad

SWEET POTATO, WALNUTS, BABY SPINACH, POMEGRANAEE, BART-
LETT PEARS , BLUECHEESE CRUMBLE IN HOUSE-MADE BALSAMIC
VINEGRETTE DRESSING

\$12

Beef Stroganoff

EGG PAPPARDELLE NODDLES, BEEF TENDERLOIN, MUSHROOMS AND SPINACH
SERVED IN A GLARIC CREAM SAUCE
COMES WITH YOUR CHOICE OF SIDE SALAD

\$17

Romesco served with Meatballs

CHEF MADE MEATBALLS SERVED IN A ROBUST TOMATO AND
BELL PEPPER SAUCE WITH TOASTED ALMONDS. COMES WITH
YOUR CHOICE OF SIDE SALAD

\$16

Tuscan Basil Pesto Pasta

FARFALLE PASTA WITH A CREAMY BASIL PESTO PASTA SAUCE, SERVED WITH ROAST-
ED BELL PEPPERS, ZUCCHINI, MUSHROOMS, SPINACH AND PARMESAN CHEESE*
COMES WITH YOUR CHOICE OF SIDE SALAD

\$15

Add a Protein

**STEAK \$5, CHICKEN \$4, OR SHRIMP \$5*

*RiverStone Cheeseburger

GROUND STEAK, TOMATO, PICKLE, ONION, ROMAINE,
GARLIC AIOLI, CHEDDAR CHEESE WITH A SIDE OF FRIES

\$13

*Bacon MacBurger

GROUND STEAK PATTY TOPPED WITH IN HOUSE MAC
AND CHEESE. BACON, SPICY BBQ SAUCE

\$15

Land Entrees

Comes with Salad, a Veggie and a Starch

*Filet Mignon

8 OZ HAND CUT, MELTED BUTTER

\$27

*Top Sirloin

8 OZ SIRLOIN, ROSEMARY FIG SAUCE.

\$18

*Pan-Seared Chicken Florentine

SUNDRIED TOMATOES, SPINACH, PARMESAN CHEESE WITH A LIGHT CREAM SAUCE

\$19

*18 oz Bone -In Ribeye

HAND CUT, HERB BUTTER

\$35

*Pheasant Picatta

WHITE WINE, LEMON, CAPERS, HERBS

\$29

Sea Entrees

Comes with salad, and a starch

*Scottish Salmon

MANGO CHIMICHURRI SAUCE *ALSO COMES WITH A VEGGIE

\$20

*Rainbow Trout

TROUT FROM RUSHING WATERS, PANSEARED WITH SKIN SEASONED WITH LEMON AND HERBS* ALSO COMES WITH A VEGGIE

\$18

*Beer Battered Atlantic Cod

TWO FOUR OUNCE COD FILLETS SERVED WITH COLESLAW

\$14

*Baked Atlantic Cod

TWO 8 OZ FILLETS, LOBSTER TARRAGON BUTTER SAUCE AND LEMON JUICE SERVED WITH COLESLAW

\$17

Sides

Starch-

DUCK FAT POTATOES \$1 EXTRA

FRENCH FRIES

GARLIC MASHPOTATOES

WILD RICE

SWEET POTATO BAKE WITH KICK \$1 EXTRA

Side Salads

RIVERSTONE SALAD

PEAR BLUE SALAD

SOUP OF THE DAY

Veggies

VEGGIE OF THE DAY

ASPARAGUS

Kiddos

**Cheeseburger
& Fries**

\$7

Mac and Cheese

\$6

**Chicken Tenders
& Fries**

\$6

Dessert

Chocolate Lovers Cake

Gluten Free

\$8

**Desserts Below are made in house
by our own culinary team:**

Apple Cream Cake with Salted Carmel Frosting

\$10

Chef's Hand Pie

A SMALL PACKAGE DELIVERING BIG FLAVOR. HOMEMADE BUTTER
CRUST CHEF'S CHOICE SEASONAL PIE FILLING SERVED WITH A
SCOOP OF FRENCH VANILLA ICE CREAM

\$10

Libation

Signature Drinks

CHOCOLATE CHERRY MARTINI

THREE OLIVES VANILLA VODKA, GODIVA DARK LIQUOR, WITH CHERRY JUICE

\$8



DREAMSICLE MARTINI

THREE OLIVES VANILLA VODKA, BAILYS, GRAND MARNIER

\$8

BOURBAN SMASH

MUDDLED LEMON AND MINT. BULLEIT BOURBAN, TOP WITH LEMONADE.

\$9

PEACH OLD FASHIONED

MUDDLED LUXOR CHERRY, ORANGE. BITTERS-MAKERS MARK, PEACH SCHNAPPS TOP WITH SPRITE

\$7

SPARKLING BLOOD ORANGE MARTINI

BLOOD ORANGE VODKA, TRIPLE SEC WITH A SPLASH OF SPARKLING WINE

\$9

Beer

Draft

Bottles/ Cans

Seltzer

SPOTTED COW \$5

BUD LIGHT \$4

COORS LIGHT \$4

MILLER LIGHT \$4

BLUE MOON \$4

BUDWEISER \$4

FAT TIRE \$5

MOON MAN \$4

STELLA \$5

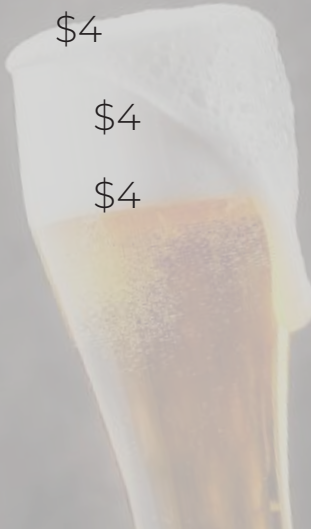
HEINEKEN \$5

CITY LIGHTS MEXICAN \$5

KARBEN 4 FANTASY \$5

WHITE CLAW BLACK CHERRY \$5

WHITE CLAW LIME \$5



Red Wine

GEN 5- CABERNET- JUICY WITH FLAVORS OF BLACK CURRENT AND HINTS OF LICORICE AND FINISHES WITH TOASTED OAK.

\$7 GL

LAMADRID- CABERNET FRANC- BLACKBERRY, NOTES OF VIOLET, WITH HINTS OF LICORICE AND MINT. SPICY AND SMOOTH.

\$10 GL/\$40 BTL

HESS, CABERNET SAUVIGNON, "SHIRTAIL RANCHES", TFLAVORS OF RED RASPBERRY, BLACK CHERRY FOLLOW WITH SPICY NOTES OF CURRANTS, ANISE, CLOVES, CEDAR AND A TOUCH OF VANILLA. THIS SOFT, ROUND, MEDIUM-BODIED WINE TASTES LIKE CABERNET SHOULD.

\$14 GL/\$38 BTL

LA STOIRA- CABERNET- BLUEBERRY, BLACKBERRY, AND BLACK LICORICE WITH HINTS OF DRIED HERBS. SILKY SMOOTH WITH RICH FLAVOR, A TOUCH OF VANILLA AND SOFT TANNINS.

\$40 BTL

ALEXANDER VALLEY VINEYARDS, MERLOT CALIFORNIA THIS WINE HAS BROAD MOUTH-FEEL WITH FLAVORS OF CHERRY, BLACKBERRY, CASSIS, PLUM, AND CHOCOLATE.

\$15 GL/\$40 BTL

RED WINE WILD THING ZINFIENDEL

BLACK CHERRY AND RASPBERRY WITH A HINT OF CIGAR BOX AND VANILLA. SMOOTH, LUSH AND JAMMY.

\$12 GL/\$35 BTL

APHAEA RED BLEND- SMOOTH, RICH FLAVORS OF BLACKBERRY WITH NOTES OF CHOCOLATE AND RICH RASPBERRY.

\$9/\$28 BTL

ZOLO MALBEC- JUICY RASPBERRY AND DARK PLUM, CHOCOLATE AND SPICE ON THE FINISH.

\$9GL/\$28 BTL

ROCO PINOT NOIR- RHUBARB AND STRAWBERRY FLAVORS, SWEET RED CHERRY WITH LIGHT SPICE AND EARTHY FINISH.

\$12 GL/\$35 BTL

TAMBER BEY 'DEAUX CHAVEAUX' CABERNET- SUPER PLUSH AND RICH RED PLUM, SMOOTH PALATE WITH A FRESH SMOOTH FINISH.

\$75/ BTL

White Wine

HYBRID -PINOT GRIGIO- RIPE CITRUS NOTES AND MELLOW MELON FLAVORS, SNAPPY, BRIGHT AND CITRUS ON THE FINISH.

\$6 GL

JARDIN EN FLEURS- VOUVRAY- AN OFF DRY WINE WITH CRISP FLAVORS OF LEMON ZEST, GREEN APPLE AND PEAR.

\$15 GL/\$58 BTL

ANNABELLA CHARDONNAY- AROMAS OF PEAR AND ORANGE ZEST, ROUND AND LUSH WITH FLAVORS OF JUICY PEAR AND CITRUS WITH A HINT OF ALMOND.

\$10 GL/\$30 BTL

GUSTAV SCHMITT REISLING- SWEET BUT NOT TOO SWEET, BRIGHT ACIDITY KEEPS THIS RIESLING FRESH WITH FLAVORS OF PEAR AND APPLE WITH TOUCH OF HONEY.

\$9/\$28 BTL

FIORI MOSCATO- SLIGHTLY SWEET FRIZZANTE, FRUITY AND REFRESHING.

\$7/\$25 BTL

WALNUT SAUVIGNAON BLANC- BRIGHT CITRUS FLAVORS OF GRAPEFRUIT AND LIME ZEST. ZIPPY ACIDITY AND GREAT MINERALITY ON THE FRESH FINISH.

\$10/ \$30 BTL

J LOHR RIVERSTONE CHARDONNAY- LUSH TROPICAL FRUIT AND MELON FLAVOR WITH A LIGHT OAK FINISH.

\$10 GL/ \$30 BTL

Blush and Bubbles

ROUTAS ROSE

\$10 GL/ \$30BTL

DEOR EXTRA DRY SPUMANTE

\$8 GL/ \$30 BTL