



RIVERSTONE

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RESTAURANT & EVENT CENTER

# Specials

Wednesday & Thursday

## **Fresh Atlantic Scallops**

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

22

## **Fresh Atlantic Scallops and Top Sirloin**

SCALLOPS SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE, WHILE OUR  
TOP SIRLOIN SERVED IN FIG SAUCE COMES WITH SALAD, STARCH AND VEGGIES

34

## **Fresh Atlantic Scallops and Filet**

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

45

All Week

## **10 oz Maine Lobster Tails**

WITH SALAD, STARCH AND VEGGIES

38



## **Shrimp Rangoon**

APPETIZER

8

# Appetizers

## **Charred Sprouts**

BACON AIOLI, PRESERVED LEMON, HERBS

6

## **Fig Brie Puff Pastry**

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

7

## **Bacon Wrapped Dates**

STUFFED WITH BARABOO 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

## **Spinach & Provolone Croquettes**

SMOKED PAPRIKA AND GARLIC AIOLI.

6

# Entrees

## Salads, Pastas & Sandwiches

### Riverstone Salad

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

8

### Caesar Salad

ROMAINE, PARMESAN, ASIAGO CRISP, CROUTON,  
HOMEMADE CAESAR DRESSING

10

### Beef Stroganoff

EGG PAPPARDELLE NOODLES, BEEF TENDERLOIN, MUSHROOMS AND SPINACH  
SERVED IN A GARLIC CREAM SAUCE  
INCLUDES YOUR CHOICE OF SIDE SALAD

17

### 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.  
INCLUDES 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.  
INCLUDES A VEGGIE

20

## \*Rainbow Trout

TROUT FROM RUSHING WATERS, PANSEARED WITH SKIN SEASONED WITH LEMON AND HERBS.  
INCLUDES A VEGGIE

18

## \*Beer Battered Atlantic Cod

TWO FOUR OZ 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

### Starches

DUCK FAT POTATOES \$1 EXTRA

GARLIC MASH POTATOES

FRENCH FRIES

WILD RICE

### Side Salads

RIVERSTONE SALAD

CAESAR SALAD

SOUP OF THE DAY

### Veggies

VEGGIE OF THE DAY

ASPARAGUS

# Kiddos

**Cheeseburger  
& Fries**

7

**Mac and Cheese**

6

**Chicken Tenders  
& Fries**

6

# Desserts

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

**Peanut Butter Chocolate Lava Cookie  
served with French Vanilla Ice Cream**

Gluten Free

9

**Apple Spice 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

### BOURBON SMASH

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

9



### DREAMSICLE MARTINI

THREE OLIVES VANILLA VODKA, BAILEYS, GRAND MARNIER

8

### 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

SPOTTED COW	5
BUD LIGHT	4
COORS LIGHT	4
ELYSIAN IPA	6

### Bottles/ Cans

BLUE MOON	4
BUDWEISER	4
FAT TIRE	5
MOON MAN	4
STELLA	5
HEINEKEN	5
CITY LIGHTS MEXICAN	5
KARBEN 4 FANTASY	5
MILLER LIGHT	4

### Seltzer

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 FRANCS-** 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 GL/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

**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 GL/28 BTL

**FIORI MOSCATO-** SLIGHTLY SWEET FRIZZANTE, FRUITY AND REFRESHING.

7 GL/25 BTL

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

10 GL/ 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/ 30 BTL

**DEOR EXTRA DRY SPUMANTE**

9 GL/ 30 BTL