



RIVERSTONE

RESTAURANT & EVENT CENTER

Specials

Wednesday & Thursday

***Fresh Atlantic Scallops**

SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE, COMES WITH SALAD, MISO RICE AND CARROTS

24

***Fresh Atlantic Scallops and Ribeye**

SCALLOPS SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE, WHILE OUR RIBEYE SERVED IN FIG SAUCE, COMES WITH SALAD, GARLIC MASHED POTATOES AND ASPARAGUS

58

***Fresh Atlantic Scallops and Filet**

SCALLOPS SERVED IN LOBSTER TARRAGON BEURE BLANC SAUCE ALONG WITH A MOUTH WATERING FILET MIGNON, COMES WITH SALAD, GARLIC MASHED POTATOES AND ASPARAGUS

55

Appetizers

Charred Sprouts

BACON AIOLI, PRESERVED LEMON, HERBS

6

Shrimp Ceviche Avocado Tower

MARINATED SHRIMP ON TOP OF A TOWER OF CUCUMBERS, AVOCADO, CILANTRO, TOMATOES AND CHEF MADE FLOUR TORTILLAS

12

Margarita Shrimp Cocktail

SIX SHRIMP SERVED IN A DELICIOUS TANGY COCKTAIL SAUCE.

15

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

Spinach Dip Board

SPINACH CHEESE CHESTNUT DIP WITH FRESH VEGGIES AND GRILLED BREAD

13

Entrees

Salads, Pastas & Sandwiches

Riverstone Salad

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

8

Caprese Salad

SPINACH AND ARUGULA MIX WITH FRESH MOZZARELLA,
MARINATED TOMATOES AND BASIL WITH A
HOMEMADE BALSAMIC DRESSING

10

Add a Protein

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

Eggplant Papparadelle

THICK EGG NOODLES WITH GRILLED EGGPLANT
IN A FLAVORFUL TOMATO SAUCE

17

*Scallops A' Moscato

THREE SEARED SCALLOPS WITH A LIGHT
MOSCATO SAUCE ON A BED OF LINGUINI

20



**NO SUBSTITUTIONS*

*RiverStone Cheeseburger

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

13

Land Entrees

Comes with Salad

*Filet Mignon

8 OZ HAND CUT, MELTED BUTTER, MASHED POTATOES AND ASPARAGUS

35

*Pan-Seared Chicken Florentine

SUNDRIED TOMATOES, SPINACH, PARMESAN CHEESE WITH A LIGHT CREAM SAUCE , LEMON HERB ORZO AND GREEN BEANS

19

*18 oz Bone -In Ribeye

HAND CUT, HERB BUTTER, MASHED POTATOES AND ASPARAGUS

38

*Pheasant Picatta

WHITE WINE, LEMON, CAPERS, HERBS, HONEY GLAZED CARROTS, MISO WILD RICE

27

Sea Entrees

Comes with Salad

*Scottish Salmon

MANGO SALSA
MISO WILD RICE AND HONEY GLAZED CARROTS

20

*Rainbow Trout

TROUT FROM RUSHING WATERS, PANSEARED WITH SKIN SEASONED WITH LEMON AND HERBS. LEMON HERB ORZO, ROASTED GREEN BEANS

18

*Shrimp Skewers

8 - 16/20 SHRIMP ON 2 SKEWERS GRILLED TO PERFECTION WITH A GARLIC HERB BUTTER. TAJIN CITRUS AIOLI SERVED ON THE SIDE. CHEF RECOMMENDS TO DAB LIGHTLY FOR FULL FLAVOR. SERVED WITH ROASTED BAKED YUKON POTATOES AND GREEN BEANS

16

*Beer Battered Atlantic Cod

TWO 4 OZ COD FILLETS SERVED WITH COLESLAW AND FRENCH FRIES

14

*Baked Atlantic Cod

TWO 8 OZ COD FILLETS, TARRAGON BUTTER SAUCE AND LEMON JUICE SERVED WITH COLESLAW AND MISO WILD RICE

17

SUBSTITUTE
DUCK FAT POTATOES \$1 EXTRA

*CONSUMING UNDERCOOKED MEAT AND EGGS CAN INCREASE YOUR CHANCE OF FOOD BORNE ILLNESS.

Kiddos

**Cheeseburger
& Fries**

7

Mac and Cheese

6

**Chicken Tenders
& Fries**

6

Desserts

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

CHOCOLATE LOVERS CAKE

8

WHITE CHOCOLATE BLUEBERRY CHEESECAKE

9

Libation

Signature Drinks

CHOCOLATE CHERRY MARTINI

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

8

PINA COLADA

PINA COLADA MIX MADE WITH FRESH PINEAPPLES DAILY. MALIBU AND WHITE RUM. SERVED IN A LARGE PINEAPPLE GARNISHED WITH FRESH FRUIT

15

RED OR WHITE SANGRIA

SERVED IN A CARAFE WITH FRESH FRUIT BEST SHARED WITH LOVED ONES

15

BOURBON SMASH

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

9

CHILI MARGARITA

ANCHO REYES CHILI LIQUOR WITH MILAGRO TEQUILA RIMMED WITH TAJIN

8

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

10 GL/40 BTL

HESS, CABERNET SAUVIGNON, "SHIRTAIL RANCHES" - FLAVORS 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 ZINFANDEL- BLACK CHERRY AND RASPBERRY WITH A HINT OF CIGAR BOX AND VANILLA. SMOOTH, LUSH AND JAMMY.

12 GL/35 BTL

THE PRISONER RED BLEND- CRAFTED WITH AN UNLIKELY MIX OF ZINFANDEL, CABERNET SAUVIGNON, PETITE SIRAH, SYRAH, AND CHARBONO, THIS DARK RED WINE BLEND FEATURES ENTICING AROMAS OF BING CHERRY, DARK CHOCOLATE, CLOVE, AND ROASTED FIG. THESE SCENTS GIVE WAY TO PERSISTENT TASTES OF RASPBERRY, BOYSENBERRY, AND POMEGRANATE WITH A LINGERING VANILLA

15 GL/75 BTL

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

9 GL/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

SIMI CHARDONNAY -SONOMA COUNTY, CA- EXPRESSIVE TROPICAL NOTES OF MANGO, DELICATE PEAR, AND BRIGHT STONE FRUIT. LIFTED AROMATICS OF CITRUS, LIGHTLY SPICED WITH TOASTY OAK AND HINTS OF BUTTERY CREAM ADD A SAVORY CHARACTER. IT ALL COMES TOGETHER ON THE PALATE WITH WELL DEFINED FLAVORS OF NECTARINE AND PEACH.

11 GL/35 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 SAUVIGNON BLANC- BRIGHT CITRUS FLAVORS OF GRAPEFRUIT AND LIME ZEST. ZIPPY ACIDITY AND GREAT MINERALITY ON THE FRESH FINISH.

10 GL/30 BTL

Blush and Bubbles

ROUTAS ROSE

10 GL/30 BTL

DEOR EXTRA DRY SPUMANTE

9 GL/30 BTL