

first

RIVERHORSE TOWER

service for two • service for four
wagyu beef cubes • horseradish foam
smoked salmon • crisp potato pancake
local goat cheese crisp • quince jam

Spicy Stuffed Shrimp

jalapeno • lemon • crispy bacon

Ahi Tuna Duo

sliced sashimi • tartare poke
yuzu • crispy wonton • green papaya

Fresh Shucked Oysters 20

ON THE HALF • candied citrus • mignonette

BROILED • bacon • pimento cheese

Hand-Cut Buffalo Tartare

dijonnaise • fresh horseradish
egg yolk • capers • baguette

Crispy Provencal Frog Legs

black garlic gnocchi • capers • tomatoes • boursin cream

Riverhorse Potstickers

Asian vegetables • ginger soy sauce • pickled cucumber

Lobster Pot Pie

butter poached lobster • winter vegetables • brandy essence • shiitake mushrooms

House Made Sausage Pierogies

roasted heirloom tomato • basil • citrus cream

Honey Glazed Iberico Pork Belly

house smoked pastrami • white asparagus slaw • 1000 island gastrique • pumpernickel

Foie Gras Duo

fig compote • candied kumquat • bacon jam • orange essence • toast

House Made Charcuterie & Local Cheeses

bread • house made mustard • pickles • olives

Seafood Tower

shrimp cocktail • oysters on the half shell • Maine lobster • tuna tartare • caviar potatoes

soup & salads

Roasted Tomato Soup

tomato basil relish • balsamic pearls

Riverhorse Tender Greens

red wine vinaigrette • toasted walnuts
local goat cheese • heirloom carrots

Baby Iceberg Lettuce

crispy egg • bacon • crumbled blue
blue cheese dressing • red onion

Cauliflower & Brussels Sprout Salad

golden raisins • caper • labnah
crispy carrot • lemon vinaigrette

Roasted Red & Candy Stripe Beets

local feta vinaigrette • baby lettuce
pistachio • basil essence • blackberry

Poached Pear & Burrata

macerated figs • stuffed dates
local honey • barrel aged balsamic

Baby Organic Spinach

crispy goat cheeses • pomegranate
blood orange vinaigrette • bacon

Roasted Butternut Squash Salad

pepitas • brown butter vinaigrette
pancetta • frisee • radish

additions

herb whipped potatoes

sizzled green beans

cheddar cheese grits

bacon brussels sprouts

fresh asparagus

wild mushrooms

creamed spinach

main

Local Rainbow Trout

pistachio nut crust • forbidden rice • pomegranate salsa • asparagus

Pan Roasted Chilean Seabass

wild mushroom consommé • baby leeks • cellophane noodles • chili lime essence

Sesame Crusted Ahi Tuna

avocado jalapeno risotto • orange-soy glaze • wasabi aioli

Roasted Maine Lobster Tail

crab hush puppies • jambalaya rice • old bay remoulade



a riverhorse classic

Macadamia Nut Crusted Alaskan Halibut

tender stem broccoli • herb whipped potatoes • mango



steaks & chops

Center Cut Filet Mignon

8 oz. American Wagyu Manhattan New York Strip

90 Day Dry Aged Bone-In Ribeye

cabernet reduction • crispy onions • scalloped potato

add seared foie gras

Braised Buffalo Short Rib

beehive cheddar grits • wild mushroom cream • asparagus • gremolata

Pan Roasted Pork Tomahawk

apple corn bread • bacon brussels sprouts • porter butter

Local Morgan Valley Rack of Lamb

creamed spinach • parmesan polenta • natural juices

Trio of Wild Game

North American BUFFALO, VENISON Chop & ELK

port reduction • herb wild mushrooms • huckleberry • duck fat marble potatoes

sweets

Duo of Chocolate Decadence
raspberry • candied orange

Cinnamon Sugar Churro
orange sherbert • caramel ice cream

Banana Cream Pie
chocolate covered hazlenuts • banana dust • meringue

Wild Blueberry Cobbler
vanilla ice cream • mint

Molten Chocolate Cake
raspberry sauce • vanilla ice cream

Huckleberry Cheese Cake
clifford farms honey • huckleberry jam

Cheese Board
local cheeses • fresh fruit • local honey • fig jam

dessert wines

by the glass

PACIFIC RIM Vin de Glacière Riesling 2012 - Washington

CHATEAU CANTEGRIL Sauternes 2010 - France

FAR NIENTE Dolce 2012 - California

GRGICH HILLS Violetta 2012 - California

YALUMBA Museum Reserve Muscat - Australia

CLINE Late Harvest Mourvèdre 2012 - California

ROYAL TOKAJI 5 puttonyos 2008 - Hungary

BARTENURA Moscato D'Asti - Italy