

The Mansion Dining

Great Beginnings

Mole Taquitos 16

Shrimp Scampi

16

Caprese Flatbread

16

Soups & Salads

Soup of the day

6 Cup 9 Bowl

Steakhouse Wedge 13

Chilled Iceberg wedge served with cherry tomatoes, bacon, red onions, and bleu cheese dressing Riverhill Caesar 13

Romaine lettuce, shaved Parmesan cheese, house-made Caesar dressing, oven baked garlic croutons 13

Add to any salad: Chicken 5, Shrimp 6, Salmon 8

Club Main Dishes

Filet 32

Six oz hand cut certified Angus beef seared & crusted served with mash potatoes and chef vegetables

Ribeye 36

Twelve oz certified Angus beef seared & crusted served with mash potatoes and chef vegetables

Chicken Fried Steak 18

Ten oz certified Hand battered Angus beef golden fried smothered with country peppered cream gravy and served with mashed potatoes & chef vegetables 18

Chicken Pesto 22

Tender chicken breast topped with basil pesto & melted mozzarella served over creamy orzo and sauteed chef's vegetables

Chicken & Spinach Rigatoni 18

Fresh Rigatoni pasta tossed spinach in a rich velvety alfredo sauce, finished with Parmesan cheese and a touch of herbs

Crispy Honey Shrimp 19

Hand battered shrimp golden fried and served with truffle fries and side salad

Shrimp Sugo 24

Fresh peppardelle pasta in a savory tomato-cream sauce with garlic, white wine, and fresh herbs.

Pan Seared Salmon 24

Six ounce wild caught salmon pan seared with Rice Pilaf and chef vegetables

All meals come with fresh warm bread and butter

Great Endings

Riverhill Olive Oil Cake 10

Light and moist with a delicate citrus aroma, made with extra virgin olive oil and hint of orange zest finished with powder sugar and whipped cream

New York Style Cheese Cake 10

Classic, rich and creamy cheesecake, with buttery graham cracker crust

Dinner menu served from 5:00pm - 8:00pm Tuesday - Saturday

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness