

RIVER SPRING LODGE

Four Course Dinner Menu



YOUR CHOICE OF SOUP

CLASSIC FRENCH ONION AU GRATIN

Demi glace, chicken stock, onions and Hazlitt riesling
Crowned with a crouton and East Hill Creamery Underpass cheese

BLUE CRAB CLAW BISQUE

Blue Crab, shellfish stock, sweet corn, butter and cream

**HOUSE SALAD WITH RIVER SPRING LODGE SIGNATURE DRESSINGS SERVED TABLESIDE
ACCOMPANIED WITH PLANTATION BUTTER AND SUGAR ROLLS**

YOUR CHOICE OF ENTREE

BLACK ANGUS BONELESS SHORT RIBS OF BEEF

Dry aged boneless short ribs of beef, slow braised in demi glace, cabernet
onions and cream. Served with maple sugar carrots and pearl onions 35

RED PEPPER JELLY GLAZED FRIED SHRIMP

Five jumbo golden fried shrimp tossed in a mild red pepper glaze. Tart and
sweet with just a hint of heat. Served with saffron rice pilaf and fresh vegetable 30

FRENCHED RACK OF SPRING LAMB

Garlic, herb and panko crusted lamb cooked medium rare or to your preference. Crowned with a demi
glace, cream and red wine reduction. Served with mashed potatoes and fresh vegetable Half Rack 45

SWEET LADY KAY'S CHICKEN AND BISCUIT POT PIE

Chicken, onions, green beans, sweet corn, broth and cream
with a biscuit crust and sour cream mashed potatoes 30

SLOW BRAISED BLACK CHERRY BBQ PORK SHANK

Amazing flavor and tenderness. Crowned with Chef Dave's black cherry BBQ sauce.
Served with mashed potatoes, creamed corn and an extra napkin 40

NORWEGIAN CEDAR PLANKED SALMON

Chef Dave's Alaskan creation and most requested recipe
Served with saffron rice pilaf and fresh vegetable 35

YOUR CHOICE OF DESSERT

CREME BRULEE

Chef Dave's version of the classic French burnt cream
Served with a fruit sauce medley

WHITE CHOCOLATE BREAD PUDDING

New Orleans style bread pudding served warm with Kahlua sauce
Definitely not grandma's stale bread and raisin recipe!

CHOCOLATE BUTTER CHEESECAKE

Rich and decadent. Served with raspberry sauce
Hot coffee and tea