



RIVER SPRING  
LODGE

## Four Course Dinner Menu

### First Course Choice of Soup

#### **MONHEGAN ISLAND CLAM CHOWDER**

*Clams, bacon, potatoes, onions, butter, shellfish stock, clam broth and cream*

#### **RIVER SPRING FRENCH ONION**

*Caramelized onions, demi glace, chicken broth, crouton and melted Wyoming County Silver Lake cheese*

### Second Course Salad

#### **HOUSE GARDEN SALAD**

*Accompanied with homemade buttermilk ranch, raspberry tarragon, or artisan blue cheese dressing served tableside with warm plantation butter rolls*

### Third Course Choice of Entree

#### **BLACK ANGUS BEEF TENDERLOIN TIPS**

*Fork tender angus beef tips, sautéed and simmered in demi-glace with Cabernet, onions, cream and demi glace. Accompanied with mashed potatoes, maple carrots and caramelized pearl onions. \$32*

#### **RED PEPPER JELLY GLAZED FRIED SHRIMP**

*Five golden fried jumbo shrimp tossed in River Spring's red pepper jelly glaze. Tart and sweet with just a hint of heat. Served with couscous and fresh asparagus \$30*

#### **SWEET LADY KAY'S CHICKEN AND BISCUITS POT PIE**

*Tender and moist chicken with onions, carrots, green beans, sweet corn, broth and cream. Crowned with a golden brown biscuit crust and served with a scoop of sour cream mashed potatoes \$28*

#### **SOUS VIDE LAMB SHANK**

*Slow cooked lamb shank served with veal demi glace, sour cream mashed potatoes, maple roasted carrots and caramelized pearl onions \$42*

#### **FRESH CEDAR PLANKED SALMON**

*Chef Dave's Alaskan creation and most requested recipe served with couscous pilaf and fresh asparagus \$38*

## River Spring Lodge

Western New York's Luxury Boutique Hotel

#### **PRIME DRY AGED NEW YORK STRIPLOIN**

*Our signature Prime Angus striploin, dry-aged in house, charcoal charred and then oven roasted. Served with demi glace, au gratin potatoes, pearl onions and asparagus. Cooked medium rare for the best flavor, tenderness and juiciness. \$55*

*For those who prefer beef cooked more than medium rare the tenderloin tips Cabernet provide a tender, well done option. Well done beef is excellent braised but steak cuts toughen and dry out when roasted more than medium rare. The beef tips cost less and are moist, tender, delicious and fully cooked. Chef Dave*

#### **PRIME DRY AGED NEW YORK STRIPLOIN OSCAR**

*Our signature Prime Angus striploin dry-aged in house, charcoal charred and oven roasted to medium rare. Served with demi glace, au gratin potatoes, pearl onions and asparagus. Accompanied with two Alaskan red King crab merus meat sections. Crowned with bearnaise sauce and a Canadian snow crab claw. \$85*

### Fourth Course Choice of Dessert

#### **CHEF DAVE'S WHITE CHOCOLATE BREAD PUDDING**

*An indulgent warm pudding served with Kahlua sauce. Definitely not grandma's recipe.*

#### **RIVER SPRING LODGE CRÈME BRÛLÉE**

*Chef Dave's version of the classic French burnt cream. Served with raspberry, kiwi and orange mango sauces.*

#### **CHOCOLATE RASPBERRY BUTTER CHEESECAKE**

*Decadent and buttery chocolate cheesecake crowned with raspberry and white chocolate sauces.*

#### **COMPLEMENTARY COFFEE AND TEA SERVICE**

Dining at River Spring Lodge is open to lodging and non lodging guests by reservation only.  
Dining room hours are Tuesday thru Saturday from 5:30 until 8:00. To reserve your table call 585.708.4212.  
We are happy to accommodate guests with special dietary needs but require advance notice.