

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 STEAK TIPS CABERNET

Tenderloin and sirloin tips 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 couscous and fresh asparagus 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 asparagus Half Rack 45

SWEET LADY KAY'S CHICKEN AND BISCUIT POT PIE

Chicken, onions, sweet corn, broth and cream. With a
biscuit crust and sour cream mashed potatoes 30

SOUS VIDE BARBECUED 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 couscous and fresh asparagus 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