

# RIVER SPRING LODGE WINE DINNER MENU

## WINE SELECTION HALF CARAF PER GUEST

Cabernet, Merlot, Chardonnay, Sauvignon Blanc, Moscato, Reisling  
You may substitute a craft beer or a craft soft drink for wine

## APPETIZER CHOICES

Shrimp cocktail, cheddar cheese ball or balsamic bruschetta

## HOUSE SALAD DRESSING CHOICES

Your choice of bleu cheese, raspberry tarragon, ranch or vinaigrette  
French bread and butter. you may substitute a GF biscuit or olive oil by request

## DINNER ENTREE CHOICES

Accompanied with oven roasted smashed potatoes and a choice of  
creamed corn or petite french green beans with toasted almonds

**14OZ PREMIUM CHARGRILLED PORK CHOP**  
Served with black cherry glaze on the side GF

**BLACK ANGUS FORK TENDER SHORT RIBS**  
Braised in and served with demi-glace GF

**CHICKEN POT PIE WITH A BISCUIT CRUST GF**

**CEDAR PLANKED NORWEGIAN SALMON**  
Honey lemon butter glazed GF

**14OZ CERTIFIED ANGUS NY STRIP STEAK WITH MUSHROOMS**  
Cooked medium rare or to your preference GF

**ALMOND CRUSTED, OVEN FRIED CHICKEN BREAST**  
Served with amaretto cream sauce GF

**FOUR COURSE VEGAN DINNER**  
Vegan balsamic bruschetta, house salad vinaigrette  
Butternut squash ravioli with a vegetable medley  
Raspberry sorbet, coffee or hot tea

**DESSERT CHOICES WITH COFFEE OR HOT TEA**  
White chocolate bread pudding with cappuccino sauce  
Crème brûlée served with a fruit sauce medley GF  
Flourless chocolate fudge cake with raspberry sauce GF