

RIVERBEND
INN & VINEYARD



Fabulicious Lunch

November 13-November 20, 2014

APPETIZERS

Chefs daily soup creation

~or~

Mixed greens

Fresh greens tossed in a white wine vinaigrette
toasted pecan and crumbled Woolwich goat cheese

~or~

Classic Caesar salad

Crisp romaine lettuce with classic Caesar dressing, rosemary croutons,
chopped bacon and shaved Grana Padano

MAIN ENTREE

Five Pepper Crusted Tilapia

Fresh Tilapia pan seared served with sweet potato fries and crispy leeks

~or~

Riverbend Burger

7oz of angus beef topped with Applewood smoked cheddar on a brioche bun
served with hand cut Fries

~or~

Lobster Mac n Cheese fritters

Housemade Mac n cheese with fresh lobster, hand breaded and fried
served with herb and grainy mustard aioli

DESSERT

Warm Apple Crumble

Topped with housemade cinnamon ice cream

~or~

New York style Cheesecake

Topped with Chefs daily compote

3 Course \$25.00 per person plus tax and gratuity